Appetizers

Smoked Trout Dip

Fresh trout smoked on site, blended with herbs and cream cheese. Served with garlic parmesan toast points - 14

Jumbo Lump Crab Cake

A blend of lump crab meat, bread crumbs, and aromatic herbs. Seared golden brown and served on roasted red pepper crème - 15

Baked Fontina

Fontina cheese baked with olive oil, parsley, rosemary, and garlic. Served with garlic parmesan toast points - 12

Chorizo Stuffed Mushrooms

Large button mushrooms, stuffed with a blend of cream cheese, chorizo, and scallions. Topped with panko bread crumbs, and baked until golden brown Served on a roast red pepper crème - 13

Charcuterie Board

Chef's daily selection of a variety of cheeses, and cured meats, served with crackers and seasonal berries. Ask server about today's selection at market pricing

Soups and Salads

Roasted Onion Soup

A unique blend of roasted onions, brandy, and fresh crème - 8

Soup du Jour

Ask your server about today's selection - 8

House Salad

Fresh artisan mixed greens with tomatoes, cucumber, red onion, Feta cheese, and house made croutons. Choice of red wine vinaigrette, creamy basil arugula, or bleu cheese dressing - 10

Wedge Salad

Iceberg lettuce, cherry tomatoes, red onion, sunflower kernels, dates, candied bacon, bleu cheese crumbles, and house made bleu cheese dressing - 12

Caesar Salad

Crispy romaine lettuce, creamy Caesar dressing, cherry tomatoes, red onion, parmesan crisp, and herbed croutons - 11

Spinach Arugula Salad

Mixed artisan greens, spinach, arugula, candied pecans, cherrywood smoked bacon, bleu cheese, and dried cranberries Served with honey lavender vinaigrette - 12

Mountain Creek Dining Room

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Entrees____

Fresh Ahi Tuna

Filet pan seared, and grilled to finish. Served on basmati rice with sesame-scallion tomato relish and asparagus. Topped with wasabi mayo, and brown sugar teriyaki reduction - 35

Grilled Portabella

Portabella mushroom cap rubbed in garlic infused olive oil, and topped with caramelized shallots, goat cheese, blackberry-balsamic reduction, and scallions. Served on a warm couscous salad - 27

Stuffed Chicken

Grilled chicken breast stuffed with brie cheese, apples, onions, and dates. Topped with chicken au jus. Served on fluffy polenta with broccolini - 27

Sous Vide Duck Breast

Slow cooked duck breast seared to medium rare. Served atop a pork belly succotash with truffled roasted potatoes - 35

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Entrees____

Filet Mignon

Grilled and topped with jumbo lump crab meat, shellfish crème. Served with whipped potatoes, and asparagus - 37

House-Smoked Prime Rib

Fresh cut 12 oz., served with natural au jus, horseradish aioli, fried arugula, and whipped potatoes - 32

Brasciole

Lightly pounded beef tenderloin brushed with basil-infused extra-virgin olive oil, stuffed with roasted red peppers, swiss cheese, and seared mushrooms. Served medium rare with herb truffled potatoes, and topped with fresh herb crème - 37

Pecan Crusted Rainbow Trout

Local rainbow trout filets encrusted in pecans. Served with basmati rice, broccolini, lemon, and brown butter - 26

Catch of the Week

Ask your server about our offerings at market price

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Desserts_

All desserts \$10

Tiramisu

Lady fingers soaked in coffee liqueur layered with mascarpone cheese and white chocolate mousse.

Molten Chocolate Cake

Dark chocolate cake with a hot liquid center. Served with vanilla bean ice cream.

Blueberry Cheesecake

Fresh blueberries whipped into a smooth cheesecake batter, baked in a house-made graham cracker crust. Topped with fresh whipped cream and macerated berries.

Dessert of the Week

Ask your server for our offerings

Beverages____

TEA or SODA - 3 Sprite, Coke, Diet Coke, Mellow Yellow, Pibb Extra

West Virginia Roasted Coffee - 3

Hot Tea - 3

Milk Small - 2 Large - 3

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