-APPETIZERS-

**Hot Baked Crab Dip** ◆ 14
Lump crab meat, sherry, house spices, everything crackers and fresh lemon

**Vegetable Bruschetta** ◆ 9
Grilled baguette with seasonal vegetable topping

**Fried Green Tomatoes** ◆ 7
Crispy fried green tomatoes and pimento cheese aioli

**Hummus Platter** ◆ 11
Roasted pepper hummus, feta cheese, garden vegetables, artichoke hearts and pita chips

-FROM THE KETTLE-

**Steak and Ale Soup**
- **Bowl** 6 ◆ **Cup** 4
Roasted sirloin, cheddar cheese, fresh vegetables, Newcastle Brown Ale

**Soup of the Day**
- **Bowl** 5 ◆ **Cup** 3
Please ask your server about today’s feature.

-GREENS & VEGGIES-

**House Salad** ◆
- **Small** 6 ◆ **Large** 10
Tossed baby greens, with grape tomatoes, shredded carrot, sliced cucumber and choice of dressing

**Stillwaters Signature Salad** ◆
- **Small** 7 ◆ **Large** 14
Baby spinach, golden delicious apple, cornbread croutons, goat cheese, black walnuts and apple butter vinaigrette

**Classic Romaine Caesar Salad** ◆
- **Small** 6 ◆ **Large** 12
Chopped romaine, herb croutons, cherry tomatoes, shaved parmesan and classic Caesar dressing

**Baby Iceberg Cobb** ◆ 11
Baby iceberg lettuce, blue cheese, boiled egg, bacon, tomatoes, cucumber, roasted turkey and choice of dressing

**Heirloom Tomato Salad** ◆ 11
Heirloom grape tomatoes, grilled croutons, fresh mozzarella, basil vinaigrette and balsamic reduction

- **Add grilled shrimp skewer** ◆ 8
- **Add grilled salmon** ◆ 7
- **Add grilled chicken breast** ◆ 6

- Can be prepared Gluten Free

Please note: It is our practice that we present a single check for parties of 8 or more inclusive of 20% gratuity.

Warning: Consuming raw or undercooked meat, poultry, seafood, or egg increases the risk of food borne illness.

– WV Dept. of Health
Stillwaters Buffet

Signature Buffet: Our buffet is a medley of lush salads, delicately flavored soup, entrees and side dishes. 29
The Lighter Side: The Chef’s soup of the moment and our assortment of satisfying salads. 16
Dessert Sampler: The dessert table is a showcase of traditional and unique treats. 8

-Stonewall Classics Entrees-

Stonewall Half Chicken  20
Oven roasted half chicken with redskin mashed potatoes, Chef’s vegetable and orange-balsamic glaze

Seared Sea Scallops  24
Cast iron seared scallops, roasted new potatoes, brown ale mustard vinaigrette and Chef’s vegetable

Baked Seafood Cavitappi  23
Cavitappi pasta and lobster, baked in a creamy lobster sauce with crab and Old Bay crumbs, served with Chef’s vegetable

Maple Glazed Salmon  21
Seared Atlantic salmon filet, WV maple syrup, roasted new potatoes and Chef’s vegetable

Short Rib “Wellington”  21
Pastry wrapped braised beef short ribs and mushroom duxelle, garlic mashed redskin potatoes, Chef’s vegetable and red wine jus

Grilled 12 oz. NY Strip  29
Halpern’s center cut strip steak, garlic mashed redskins, Chef’s vegetable and sweet onion demi

10 oz. Pork Porterhouse  27
Sassafras glazed, char grilled, bone in pork chop, Chef’s vegetable and roasted new potatoes

Herbed Pappardelle Pasta  20
Herbed Pasta tossed in roasted garlic butter, with baby spinach, roasted tomatoes, carrots and black olives

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