THE SHOPS 🝂 PIPESTEM RESORT STATE PARK



**Burnt End and Cheddar Dip** 

Prime Rib and Brisket Burnt Ends, Sharp Cheddar, Cream Cheese, Crushed Garlic, and Scallions. Served with Crostini. \$7.99

House – Smoked Chicken Wings

Jumbo Chicken Wings smoked in house.

Served with choice of Sauce, Carrots, and Celery. Add Ranch or Bleu Cheese Dressing for \$.50 \$5.99 for 5 wings

Sauce Choices- Buffalo, BBQ, Carolina Style BBQ, Ginger Curry, Asian BBQ, and Honey Chipotle

### **Charcuterie Board**

Prosciutto, Genoa Salami, Pickled Red Onion, Olives, Apple-Date Chutney, Stone Ground Mustard, Aged Sharp Cheddar, Brie, Asiago, and Crumbled Bleu Cheese. **M**|**P** 

### **Smoked Trout Dip**

Fresh Smoked Trout, Cream Cheese, Fresh Herbs, Cracked Pepper, and Green Onion. \$8.99

### **Roasted Red Onion Soup**

A unique blend of roasted onions, brandy, and fresh crème. \$7.99 Soup Du Jour

Chef's Daily Selection of House-Made Soup. Cup- \$3.99 Bowl - \$6.99

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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## \_\_Salads\_\_\_\_

**House Salad** 

Mixed Artisan Greens, Roasted Roma Tomatoes, Cucumbers, and Carrots. Served with choice of Dressing. Small - \$5.49 Large - \$8.99

**Basil Caesar Salad** 

Crisp Romaine, Shaved Asiago, Red Onions, Roasted Roma Tomatoes, and House-Made Croutons. Served with Fresh Basil Caesar Dressing. Small - \$7.49 Large - \$12.99

#### West Virginia Wedge Salad

Iceberg Lettuce, Sunflower Seeds, Apple-Date Chutney, Golden Raisins, Candied Bacon, Heirloom Cherry Tomatoes, Bleu Cheese Crumbles, Pickled Red Onion. Served with Bleu Cheese Dressing. Small - \$6.99 Large - \$11.99

#### Strawberry Arugula Salad

Arugula, Mixed Artisan Greens, Spiced Almonds, Shaved Beets, Goat Cheese, and Red Onion. Served with Strawberry Vinaigrette. Small - \$6.99 Large - \$11.99

Dressing Choices Ranch, Bleu Cheese, Basil Caesar, Strawberry Vinaigrette, Chipotle Ranch, Red Wine Vinaigrette.

#### ADD to any salad

Chicken Breast - \$2.99 Grilled/Blackened Shrimp - \$3.99 Curry Chicken Salad - \$3.99 House – Smoked Brisket – \$4.99

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## \_Lunch Entrée\_\_\_\_

Sub small House Salad as a side for \$1.99

Mt. Creek Burger

6 oz. Beef Patty, Roasted Garlic Aioli, Lettuce, Tomato, Red Onion on a Toasted Brioche Bun. Served with choice of French Fries, Potato Chips, or Potato Salad. \$10.99

#### **Gourmet Burger of the Day**

6 oz. Beef Patty served with Chef's Choice of Daily Rotation of Toppings, Sauces, and Bun. Served with choice of French Fries, Potato Chips, or Potato Salad. \$14.99

#### **Curried Chicken Salad**

Curried chicken breast, red onion, celery, almonds, diced potatoes, golden raisins, and curry aioli on a Ciabatta Bun with lettuce and tomato. Served with a choice of French Fries, Potato Chips, or Potato Salad. \$9.99

#### **Smoked Prime Rib Philly**

Smoked prime rib shaved thin, sautéed peppers and onions, Cheddar, Roasted Garlic Aioli, lettuce, and tomato on a Hoagie Roll. Served with a choice of French Fries, Potato Chips, or Potato Salad. \$13.99

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## \_\_Lunch Entrée\_\_\_\_

Sub small House Salad as a side for \$1.99

**Catfish Club** 

Blackened Catfish Filet, Lettuce, Tomato, Bacon, Roasted Poblano – Avocado Dressing on a Toasted Brioche Bun. Served with choice of French Fries, Potato Chips, or Potato Salad. \$10.99

#### Asian BBQ Brisket Sandwich

House – Smoked Brisket tossed in Carolina Style BBQ Sauce, Cucumber Kimchi, Ginger Aioli on a Ciabatta Bun. Served with choice of French Fries, Potato Chips, or Potato Salad. \$12.99

Continue scrolling for Dinner Entrée

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## \_Dinner Entrée\_\_\_\_

**Beef Tenderloin Surf and Turf** 

4 oz. Filet Mignon and Sautéed Shrimp topped with Rosemary-Lemon Compound Butter. Served with Roasted Garlic Mashed Potatoes and the Vegetable Du Jour. \$26.99

#### Sous Vide NY Strip

8 oz. NY Strip slow cooked in a water bath and seared to finish. Topped with melted Bleu Cheese Crumbles and Mushroom Sauce. Served with Wild Mushroom Risotto and the Vegetable Du Jour. \$23.99

House – Smoked Prime Rib

8 oz. Cut of House – Smoked USDA choice Prime Rib, Smokey Beef Au Jus, Horseradish Cream, and Honey Chipotle Sauce. Served with Roasted Mashed Potatoes and the Vegetable Du Jour. M|P

Jumbo Lump Crab Cake

Jumbo Lump Blue Crab Meat blended with Japanese Breadcrumbs, Crushed Garlic and Aromatic Herbs. Served golden brown on a bed of Arugula with Lemon Vinaigrette and topped with Roasted Red Pepper Aioli. \$16.99

**Crab Stuffed WV Trout** 

Boneless Trout Filet topped with our Signature Crab Cake blend then seared. Topped with Lemon – Caper Beurre Blanc. Served with Wild Mushroom Risotto and the Vegetable Du Jour. \$17.99

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Sesame Crusted Ahi Tuna

Ahi Tuna Steak encrusted in Sesame Seeds and seared to medium-rare. Served with an Organic Wild Rice blend and the Vegetable Du Jour. Topped with Sesame Scallion Tomato Relish, Ginger Aioli, and Fresh Herb Coulis. \$19.99

#### **Smothered Chicken**

Herb Marinated Chicken Breast topped with melted Brie, Apple-Date Chutney, and Apple Cider Chicken Jus. Served with an Organic Wild Rice blend and the Vegetable Du Jour. \$17.99

House – Smoked Brisket Mac n' Cheese

Cavatappi Noodles tossed in an Aged White Cheddar sauce, topped with our House – Smoked Beef Brisket and Carolina Mustard BBQ sauce. \$15.99

Portabella Ravioli

Portabella Stuffed Ravioli, Grilled Leeks, Goat Cheese, Roasted Roma Tomatoes, Mushroom Cream Sauce, and Balsamic Reduction. \$10.99

> Add Grilled/Blackened Chicken - \$2.99 Grilled/Blackened Shrimp - \$3.99 House – Smoked Brisket - \$4.99 Crab Cake – \$9.99

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## \_\_Desserts\_\_\_\_

### **Chocolate Hazelnut Molten Cake**

Hazelnut infused Chocolate Cake cooked until crispy on the outside and gooey in the middle. \$6.99 Add a scoop of Vanilla Ice Cream \$2.49.

### Crème Brûlée

Creamy Baked Custard with a burnt Sugar Top. Chef's choice of daily flavor. \$7.99

#### **Butterscotch Torte**

Moist Yellow Cake layered with burnt Butter Butterscotch Icing and topped with Fresh Whipped Cream. \$6.99

### **Creekside Bread Pudding**

Moist Bread Pudding loaded with Apples, Almonds, Dates, and Golden Raisins. Topped with Maple Anglaise and Fresh Whipped Cream. \$6.99

Add a scoop of Vanilla Ice Cream \$2.49

### **Dessert of the Week**

Chef's choice of a Special Weekly Dessert \$9.99

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