



DINNER MENU



PROSPECTS RESTAURANT

Our menus feature fresh seasonal vegetables as well as meats produced by our community growers and farmers.

Appetizers

Potato Skins 9

Three fresh baked potato halves smothered with Cheddar cheese, mozzarella cheese and bacon. Served with ranch dressing and sour cream.

Spicy Cauliflower Bites 8

Deep-fried Tabasco-battered cauliflower.

Warm Crab Dip 14

Served with toasted baguette slices.

Fresh Tomato Bruschetta 10

Toasted baguettes, topped with house-made classic bruschetta and fresh mozzarella.

Chicken Wings 13

Six wings that are crispy on the outside and juicy on the inside. Choice of Buffalo, Honey Barbecue, Garlic Parmesan, Prospector's (extra spicy!) or just plain naked.

Soups and Salads

Salad dressings:

Bleu Cheese, Buttermilk Ranch, Italian, French, Raspberry Vinaigrette (low-fat)

Cream of Crab Soup 9 | 15

Incredibly perfect soup for the crab lovers, creamy and rich with jumbo lump crab meat.
cup 9.00 | bowl 15.00

French Onion Soup 8

Slow-cooked, caramelized onions in a rich beef broth, topped with French bread and a provolone-mozzarella blend.

Beet Salad 12

A blend of green and red leaf lettuces with roasted beets, toasted walnuts and goat cheese.
Add chicken +4.00

Southwest Barbecue Chicken Salad 14

Crispy chicken, tossed in barbecue sauce, served on a medley of red and green leaf lettuce, cucumbers, carrots, tomatoes and shredded Cheddar cheese. Topped with onion rings, and served with house-made southwest dressing.

Sandwiches

Upgrade to fries +1.00 | Upgrade to onion rings +1.50

The Cacapon Burger GFO 14

Eight ounces of lean fresh ground beef, grilled and served with your choice of toppings on our toasted pretzel bun. Served with fries and a pickle.

Add Swiss, American, smoked gouda, fried onions or fried mushrooms +0.50 each

Add fried egg or bacon +1.50 each

Crab Cake Sandwich GFO 18

Our homemade seasoned jumbo lump signature crab cake on a brioche bun. Served with a side of coleslaw.

Pork BBQ Sandwich GFO 12

Pit-cooked pulled pork on a toasted brioche bun, served with pickle and a side of coleslaw.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

GFO *gluten-friendly options +1.00*

almost heaven®

Entrées

Served with a dinner salad and a choice of wild rice blend, baked potato, mashed potatoes or fries

Signature Crab Cakes 30

Our signature homemade, seasoned jumbo lump crab cakes; broiled or fried (your choice), to perfection. So good you will think you are on the Eastern Shore, sitting by the bay.

Rainbow Trout 21

A boneless trout filet, lightly breaded and seasoned with lemon pepper butter.

Barbecue Chicken Cheddar Melt 16

Grilled chicken breast, brushed with barbecue sauce, and topped with Cheddar cheese, bacon and marinated tomatoes.

Down Home Cooking

Served with a dinner salad

Hot Roast Beef Sandwich 16

Tender Angus roast beef nestled between two slices of white bread served with mashed potatoes and homemade gravy.

Liver and Onions 16

An all-time favorite topped with sautéed white onions and served with mashed potatoes and homemade gravy.

Pasta Dishes

Spaghetti with Meat Sauce 16

House recipe meat sauce featuring locally produced Italian sausage over a bed of pasta. Served with garlic toast.

Italian Lasagna 18

Topped with mozzarella cheese and our house recipe meat sauce featuring locally produced Italian sausage. Baked until bubbly. Served with garlic toast and a dinner salad.

Vegetable Pasta 16

Sautéed mushrooms, broccoli, tomatoes and red onions over penne pasta. Served with garlic toast and a dinner salad.

Add plant-based protein +6.00

Hunt Brothers Cheese Pizza 15

Toppings extra:

Add extra cheese, pepperoni or sausage +1.00 each

Add onions, mushrooms or green peppers +0.50 each

Help protect our environment!

Take Home Reusable Straw 3.00

Disposable straws available upon request.

New York Strip Steak 28 | 36

Twelve ounces of Angus choice cut for all steak lovers, grilled to your preference. Make it a steak and cake by adding a signature crab cake.

Steak 28.00 | Steak and cake 36.00

Locally Produced Grilled Pork Chop 22

Steel House Farm 12-ounce, bone-in, center cut pork chop, topped with red pepper jelly.

Barbecued Baby Back Ribs 20

Seasoned and slowly roasted to juicy and tender perfection.

Norwegian Salmon 24

Eight-ounce, antibiotic-free, broiled Norwegian salmon. Flavored with choice of Cajun seasoning or sea salt and white pepper.

Beverages

West Virginia Mountain Roast Coffee 1.75
(regular or decaf)

Iced Tea 2

Hot Tea 1.50

West Virginia Bottled Water 1.75

Soda 3

Pepsi, Diet Pepsi, Mountain Dew, Dr. Pepper, Starry, root beer, ginger ale

On the Side

Baked Potato 3

Mashed Potatoes 2.50

Fries 4

Onion Rings 4

Side Salad 3

Coleslaw 2

Wild Rice 2.50

Vegetable of the Day 3