

CACAPON RESORT STATE PARK



DINNER MENU



PROSPECTS RESTAURANT

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

Appetizers

Loaded Tater Tots 9

Topped with pulled pork and cheddar cheese

Spicy Cauliflower Bites 8

Deep-fried Tabasco-battered cauliflower.

Warm Crab Dip 14

Served with toasted baguettes.

Chicken Wings 13

Six wings that are crispy on the outside and juicy on the inside. Choice of Buffalo, Barbecue, Garlic Parmesan or just plain naked.

Sides

Baked Potato 3

Mashed Potatoes 3

Fries 4

Onion Rings 4

Side Salad 3

Coleslaw 3

Wild Rice 3

Vegetable of the Day 3

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 +6.00

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.

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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 22

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

Herb Roasted Chicken 22

Half a chicken, oven roasted to golden goodness.

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

Barbecued Baby Back Ribs 21

Seasoned and slowly roasted to juicy and tender perfection.

Pan seared Swordfish 24

8oz swordfish steak with caper butter

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

Down Home Cooking

Served with a dinner salad

Open-faced Hot Roast Beef 16

Tender Angus roast beef on a thick slice 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.

Beverages

West Virginia Mountain Roast Coffee 3

Regular or Decaf

Mountain Table Cold Brew Coffee 5

Iced Tea 3

Hot Tea 2

West Virginia Bottled Water 2

Soda 3

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

Help protect our environment!
Take Home Reusable Straw 1.99
Disposable straws available upon request.

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Sandwiches

Upgrade to fries +1.00 | Upgrade to onion rings +2.00

The Cacapon Burger GFO **15**

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 +1.00 each

Add fried egg or bacon +2.00 each

Crab Cake Sandwich **18**

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

Pork BBQ Sandwich **13**

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

GFO *gluten-friendly bread options +1.00*

Pasta Dishes

Served with a dinner salad

Spaghetti with Meat Sauce **17**

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.

Eggplant Parmesan **17**

Topped with marinara and mozzarella cheese, on a bed of spaghetti. Served with garlic toast.

Cacapon State Park was constructed by the Civilian Conservation Corps as part of the New Deal Act under FDR. It officially opened July 1, 1937. Most of the construction of the park took place in the early 1930's by CCC workers, with additional construction of cabins and the lodge in the 1950s. The famous Robert Trent Jones Sr. golf course was added to the park in 1974, advancing it to the status of a resort park. The park's New North Lodge was opened on May 1, 2021 and the original (now South) lodge renovations were completed in May of 2022. Prospects Restaurant derives its name from the historical significance within the park. As a young man, George Washington worked as a surveyor in the area. He surveyed a rocky outcropping on the north end of Cacapon Resort State Park called Prospect Rocks. From this view you can see two rivers and three states, and it provides a majestic view of the Potomac and Great Cacapon Valleys. Prospects Restaurant provides a variety of delectable menu options year round.

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