



WEST VIRGINIA

**state
parks**

PIPESTEM RESORT
STATE PARK



Oktoberfest

BLUESTONE DINING ROOM MENU

FRIDAY, OCTOBER 16TH, 2026 AT 5:00PM

Beer Basted Brats (dark beer & onions)

Chicken Schnitzel

German Beef Goulash

**Kasespatzle: egg noodles, cheese,
crispy fried onions**

Braised Red Cabbage (apple & cloves)

Sauerkraut

Beer Cheese

Bavarian Soft Pretzels

German Potato Salad

Apple Strudel

Black Forest Cake

**Come and enjoy a magnificent Bavarian feast
on Friday, October 16th, 2026, at the
Bluestone Dining Room. Dinner will be served
from 5 PM until 9 PM, and reservations are
required.**

**Please call 304-466-1800 to reserve your
table for this exclusive and authentic dinner
event!**

Oktoberfest

BIERGARTEN MENU

Biergarten - Traditional Appalachian Hamburg

Choice of griddled beef or ground pork, grilled salt-rising bread, pickled green tomato, grilled sweet onion, housemade Düsseldorf mustard

Wurstchen Teigmantel - Sausage Roll

Chopped bratwurst baked in fresh pretzel bread, served with maple mustard

Wurst - Sausage

Choice of bochwurst (grilled beef & pork sausage), weisswurst (poached fish sausage), knockwurst (smoked veal sausage), or bludwurst (pork blood sausage) on a potato roll, with house-made sauerkraut and spicy brown mustard

Braunschweiger - Liverwurst Sandwich

Braunschweiger on black rye bread, with heirloom tomato, Emmentaler cheese, and house-churned salted butter

Kartoffelpuffer - Potato Pancakes

Buckwheat-potato pancakes, onions, egg, and shredded pork, topped with sour cream and applesauce

Reisplatzchen Holstein - Fried Rice Cakes

Brown, white, and wild rice, carrots, onions, and walnuts, topped with a sunny-side up egg

Spargelgemüse - Asparagus Stew

Asparagus, wood-eared mushrooms, sorrel, Emmentaler cheese, black rye toast

Sides:

Kartoffelsalat - Potato Salad

Wine-poached potatoes, caramelized onions, celery, scallions, hard-boiled egg, apple cider vinegar, olive oil

Krautsalat - Coleslaw

Julienne white cabbage, carrots, caraway, slivered onion, sour cream

Schmorkohl - Braised Red Cabbage

Cooked in gewurztraminer wine with honey and smoked bacon

Spätzle - Egg Noodles

House-made duck egg pasta in brown butter, with green onions and ramp salt

Gefüllte Kartoffeln - Stuffed Potatoes

Wine-poached potatoes, filled with venison, speck, liverwurst, onions, and butter cheese



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Oktoberfest

MOUNTAIN CREEK APPALACHIAN CUISINE MENU

SATURDAY, OCTOBER 17TH, 2026 AT 5:00PM

Sauerbraten - Roast Beef -

Beef Brisket in raisin gravy over duck egg noodles

Bratfisch - Breaded Walleye Pike -

Deep-fried fish, served with tarragon remoulade and rice cakes

Hasenragout - Jugged Rabbit -

Marinated rabbit shank braised with rutabagas and red currants, black rye croutons, and potato dumplings

Come and enjoy a magnificent Bavarian feast on Saturday, October 17th, 2026, at the historic Mountain Creek Lodge. Dinner will be served from 5 PM until 9 PM, and reservations are required.

Please call 304-466-1800 to reserve your table for this exclusive and authentic dinner event!