

Stillwaters

New Appalachian Cuisine

A New Appalachian™ Menu

Presented by Executive Chef Paco Aceves

We've scoured the globe for unique culinary experiences and when we brought them home to you, we infused our own interpretation and local ingredients.

Small Plates

Potato Pirogies \$6

Russian style turnovers crisped in a cast iron skillet creamy cabbage slaw.

Shiitake Strudel \$9

Made with locally grown shiitake mushrooms and tangy chevre rolled into filo, red pepper vinaigrette.

Appalachian Eggroll \$11

Slow roasted pulled pork with fennel and carrots rolled in a wonton wrapper and fried to a crisp served with peach chutney.

All American Deviled Eggs \$4

Farm fresh eggs and house mustard.

Shrimp Cocktail \$16

Tender marinated poached shrimp, spicy cocktail sauce.

Salmon Cake \$8

A stand alone salmon cake partnered with molasses and maple remoulade.

Flavors of the Day

Minestrone \$6

This thick vegetable soup is hearty and topped liberally with grated Parmesan Cheese.

Soup of the Moment \$6

Our culinary team thoughtfully embraces a new creation frequently.

Significant Salads

Spinach and Arugula Harvest \$9

Young greens tossed in champagne citrus vinaigrette accompanied by ripe avocado, radish and tomato.

Castle Rock, Sauvignon Blanc \$7

Watercress Salad \$7

Watercress bundle wrapped in cucumber with Hearts of palm and roasted red peppers, Cilantro dressing.

Dr. L. Riesling \$8

Classic Caesar Salad \$11

This is a lovely light version of the classic. The fresh lemon is really what makes it.

Maso Canali, Pinot Grigio \$9

Stillwaters Signature Salad \$5

Traditional side salad, a perfect accompaniment to your entrée.

Caprese Salad \$9

Vine-ripened tomatoes and mozzarella seasoned ever so lightly with salt and cracked black pepper, topped off with EVOO and balsamic vinegar.

Calera, Chardonnay \$10

Stillwaters Dinner Buffet \$24

Our buffet is a medley of lush salads, delicately flavored soup, entrées and side dishes that are truly reflective of global fare with a regional interpretation. The dessert table is a showcase of traditional and unique treats.

The Main Course

Baked Ziti \$17

Local sausage, sweet tomatoes and herbs baked in our cast iron skillet.

Hugh Hamilton, Shiraz \$8

Grilled West Virginia Trout \$22

A taste of the mountains with lemon zest and tarragon butter.

Calera, Chardonnay \$10

Bourbon & Peppercorn Half Chicken \$21

Tender roasted chicken glazed with bourbon and peppercorn.

Cycles Gladiator, Pinot Noir \$8

Pork Cutlets with Summer Strawberries \$24

Tender cutlets of grilled pork with pan roasted strawberries finished with balsamic vinegar.

Peachy Canyon, Zinfandel \$9

"Fools Golden" Scallops with Pistou \$27

Our cast iron pan that makes these tender scallops so rich in flavor served with a French style pesto.

Cycles Gladiator, Pinot Noir \$8

New York Strip \$30

Seared quickly with green and black peppercorns, this steak has a dash of cognac to soften the edge of the pepper.

Bridlewood, Syrah \$9

Filet Mignon \$33

Classically simple tenderloin of beef – served with mushroom pate.

Louis Martini, Cabernet Sauvignon \$10

New Appalachian Paella \$26

Our version of this Spanish dish uses only the freshest seafood and meats available and cooked in mini cast iron pans.

Hugh Hamilton, Shiraz \$8

Pesto Pasta \$18

Linguini pasta with sautéed locally grown shiitake mushrooms, tomatoes and basil, finished in a white wine butter sauce and a touch of pesto.

Dr. L. Riesling \$8

What's Fresh?

Stonewall Resort supports our local farmers by including their products in the menus designed by Executive Chef Paco Aceves and Chef Emeritus Dale Hawkins.

Warning: Consuming raw or undercooked meat, poultry, seafood, or egg increases the risk of foodborne illness. -WV Dept of Health