



For a fresh twist on exceptional fine dining, experience the restaurants at Stonewall Resort. Featuring the delights created by our talented culinary staff, our restaurants feature foods prepared using healthful cooking methods and the freshest local and regional ingredients. Enjoy lakeside dining in our signature restaurant, Stillwaters, casual fare in TJ Muskies, and beautiful views above the course in Lightburn's restaurant.

Small Plates

Seared Tuna Steak \$7.95

with Sweet Pepper Relish

Ahi Tuna served rare
with house made Sweet Pepper Relish.

Crab Dip \$10.95

Lump Crab Meat blended
with Cajun spices.

Sausage stuffed Mushrooms \$6.95

with a Three Cheese Sauce

West Virginia Farm Raised Sausage blended with the
perfect balance of Spiced Peppers
topped with our blended Three Cheese Sauce.

Goat Cheese Crostini \$8.95

The combination of Black Fig and Goat Cheese
together on Crostini all comes together when
molasses is added.

Assorted Cheese Platter \$12.95

Carefully selected Cheeses paired beautifully with
house made accompaniments
and crackers.

Flavors of the Day

Fire Roasted Tomato Bisque \$6.50

Lightly smoked Beefsteak Tomatoes blended
with Onions and Chipotle Peppers pureed to that
perfect consistency.

Cup \$3.95

Roasted Five Onion Soup \$6.95

Caramelized sweet onions and nutty
Gruyere Cheese, topped with Cornbread
Croutons gives this French classic a twist for
the perfect comfort food.

Cup \$4.95

Vegetable Beef Barley \$6.50

Hearty Vegetable blended together
with Roasted Prime Rib of Beef combined with
Barley to make a great soup for a cold evening.

Cup \$3.95

Significant Salads

Stillwaters Signature Salad \$11.95

Artisan Mixed Greens tossed in West Virginia Apple
Butter Vinaigrette served with tart Apple Slices,
Walnuts, Cast Iron Cornbread Croutons,
and Goat Cheese Crumbles.

Side House Salad \$4.95

Mixed Greens, shredded Carrots, Tomatoes,
and Cucumbers served with your choice of
dressing.

Pear and Gorgonzola Salad \$11.95

Crisp Blend of Lettuces, Toasted Pecans, Roasted
Pears and Crumbled Gorgonzola Cheese
tossed in a Maple and Lemon Vinaigrette.

Roasted Beet and Walnut Salad \$10.95

Roasted Red Beets and Candied Walnuts
tossed with Winter Spinach and Bleu Cheese
in Sesame Raisin Vinaigrette.

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

What's Fresh?

Stonewall Resort supports our local farmers by including their products in the menus designed by our chef.

Stillwaters Dinner Buffet

Our buffet is a medley of lush salads, delicately flavored soup, entrees and side dishes. \$25
The lighter side- The Chef's soup of the moment and our assortment of satisfying salads. \$16
Dessert Sampler- The dessert table is a showcase of traditional and unique treats. \$8

The Main Course

Baked Ziti \$15.95 with Smoked Sausage

A blend of local and domestic Sausage baked with Zita Pasta and our rich Tomato Sauce.

Goat Cheese Fettuccini Alfredo \$14.95

The creaminess of Goat Cheese blended simply with Pappardelle.

Penne Pasta \$16.95 with Pesto Winter Squash and Pumpkin Seeds

A light comforting dish that brings together the best of winter.

Lamb Chop \$23.95 with Honey Balsamic Sauce

A Gardner Farms Lamb Chop grilled to perfection with Balsamic, Honey and Fresh Rosemary.

Crab stuffed Orange Roughy \$25.95

A delicate White Fish topped liberally with sautéed lump Crab finished with a light Butter Sauce.

Corn Meal crusted Trout \$19.95 with Almond Butter

West Virginia Finest Fish crusted with yellow corn finished with Almond Butter.

Rosemary marinated \$30.95 New York Strip

Nothing brings out the perfect flavor of Beef like Fresh Rosemary.

Veal Chop \$31.95

Grilled tender veal lightly marinated in Worcestershire and Fresh Herbs, served with Mushroom Demi.

Chicken Sheppard's Pie \$15.95

This traditional hearty winter dish is perfect on a cold evening. The Potatoes come from our neighboring county of Doddridge.

Cranberry Orange Chicken \$17.95

One half a Chicken baked evenly and accompanied with the balance of Cranberries and Local Orange Marmalade.

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