



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

Pork Pot Stickers \$6.95

Our twist on this Asian tradition. Fried Dumplings filled with Pork and Vegetables served with Sweet Chili Soy dipping sauce.

Hummus Platter \$9.95

Roasted Red Pepper
Artichoke with Spinach
Both Served with Pita Chips
accompanied by Local Garden Fresh Vegetables.

Deviled Eggs \$3.95

Local Farmhouse Eggs served with House made Pickled Vegetables

Flavors of the Day

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

Fire Roasted Tomato Bisque \$6.50

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

Cup \$3.95

The Salad Plate

Stillwaters Apple 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.

Classic Caesar Salad \$10.95

A Heart of Romaine Head drizzled with homemade Caesar dressing, Panko, a Roasted Tomato, and Parmesan Crisp.

Add Grilled Chicken \$15

Creamy Wild Mushrooms \$7.95 In a Phyllo Cup

Deliciously painted with Creamy Bleu Cheese, Chives, and Grape Tomatoes, drizzled with E.V.O.O. and Balsamic Cream.

Farmers Market Salad \$12

Crisp romaine lettuce tossed in our house Ranch dressing and sharp white cheddar cheese, red onion, tomatoes, and buttermilk fried chicken tenders.

The Lunch Bunch

Stillwaters Lunch Buffet \$16.95

A substantial variety of sensational salads, irresistible sandwiches, robust soups, comforting side dishes, and entrees with a winning array of traditional and innovative desserts for a perfect finish.

Between the Bread

Served with your choice of a Side Salad, Fresh Fruit, French Fries, or Sweet Potato Fries

Ultimate Grilled Cheese \$6.95

A blend of five Cheeses that will tantalize your taste buds served on thick sliced buttered Sourdough bread.

Country Road BLT \$7.95

Your classic BLT topped with a Cast Iron Fried Egg.

Reuben \$11.95

The debate of this sandwich origin from Nebraska or New York can be argued another day. Ours is served with thinly sliced corned beef and topped liberally with kraut and homemade dressing.

Chicken Sandwich \$9.95

Lightly Marinated Grilled Chicken Breast topped with Roasted Red Peppers and mild Provolone Cheese.

Blackened Catfish Sandwich \$12.95

This sandwich is done right, blending together local fish infused with lemon garlic and chives, Served with Hush Puppies and Slaw.

Mountain Berry BBQ Pork \$10.95

Cooked Low and slow, pulled Pork to keep moist and tender then finished with a Black Berry BBQ sauce and topped our house made coleslaw.

What's Fresh?
Stonewall Resort supports our local farmers
by including their products in the menus
designed by Chef Paco Aceves.