

Skyland Resort

Lunch

~ Starters ~

Beer Battered Onion Rings

Buttermilk Ranch Dipping Sauce
\$ 4.50

Crab and Artichoke Florentine

*Lump Crab and Artichokes tossed with Creamy Spinach and Parmesan cheese,
served with Old Bay Pita Chips*
\$ 5.95

Barbecued Pork Quesadillas

Grilled Tortilla Stuffed with Pulled Pork Barbecue, Green Onions, Cheddar and Jack Cheese
\$ 5.95

Crispy Virginia Peanut Dumplings

Roasted Peanut and Chicken Dumplings, Spicy Molasses Soy Dipping Sauce
\$ 5.50

Calamari Fries

Crispy Breaded Calamari Sticks, Cocktail Sauce and Roasted Garlic-Lemon Aioli
\$ 5.75

Organic Tomato Salsa

*Fresh Lime and Chipotle Chili Marinated Chopped Organic Tomatoes,
Bell Pepper, Cucumber, Smoked Corn, Red Onion and Cilantro served with Seasoned Tostadas*
\$ 4.95

Sweet Potato Straw

*Sweet and Savory Crispy Potato Sticks tossed with Garlic and Parmesan Cheese
Served with Spicy Peach Ketchup*
\$5.25

~ Soups and Salads ~

Soup of the Day

Cup \$ 3.25 Bowl \$ 4.25

Organic Swiss Onion Soup

*Caramelized Organic Onions Simmered in a Rich Vegetable Stock Topped
with Garlic Croutons and Swiss cheese*
\$ 5.50

Skyland Chili

Chunky Home Style Beef Chili served with Jalapenos, Green Onions, Cheddar and Jack Cheese
\$ 4.50

Wedge Salad

*¼ Head of Iceberg Lettuce, Apple Smoked Bacon, Organic Tomatoes, Shaved Red Onion
and House-made Blue Cheese Dressing*
\$ 4.95

Caesar Salad

Crisp Romaine, Garlic Croutons, Shaved Asiago Cheese, Grape Tomatoes, Classic Dressing
\$ 5.95
Add Grilled Chicken or Portobello Mushroom
\$ 9.00

Skyland "Cobb" Salad

*Mixed Organic Greens, Grilled Marinated Chicken, Blue Cheese, Grape Tomatoes, Black Olives,
Apple Smoked Bacon, Sliced Egg, and Shaved Red Onion with
Creamy Avocado Chipotle Ranch Dressing*
\$ 9.95

Chicken Waldorf Salad

*House-made Chicken Walnut Salad with Granny Apple, Celery and Red Grapes served
with Cantaloupe, Bagel Chips and French Dressing*
\$ 8.95

Garden Salad

Mixed Organic Greens, Chopped Vegetables, Organic Tomatoes and House Dressing
\$ 4.25

~ Sandwiches ~

Chicken Salad Wrap

*House-made Chunky Chicken Salad, Lettuce, Tomato and Dill Havarti Cheese
Rolled in Whole Wheat Flatbread*

Kettle Chips and Pickle

\$ 8.95

Turkey Club

*Triple layer of Roast Turkey, Lettuce, Organic Tomato, and Apple Smoked Bacon on your choice
of Toasted Bread with Cracked Black Pepper-Sage Mayo*

Kettle Chips and Pickle

\$ 7.75

Virginia Barbecue Sandwich

Pulled Pork in Tangy Sauce on a Toasted Kaiser Roll with Crispy Onions,

Kettle Chips and Pickle

\$7.25

Corned Beef Reuben

*Shaved Corned Beef, Sauerkraut, Swiss cheese, Thousand Island Dressing between Grilled
Classic Caraway Rye*

Fries and Pickle

\$ 7.95

Chicken Smoked Gouda Grill

*Grilled Marinated Chicken on Toasted Seven Grain Batard with Spinach,
Smoked Gouda, Red Onion Marmalade and Balsamic Tomatoes*

Fries and Pickle

\$ 6.95

Cheddar Bacon Burger

*Half Pound Hearst Ranch Natural Beef Patty topped with Apple Smoked Bacon
and Cheddar Cheese on Grilled Kaiser Roll with Lettuce, Organic Tomato and Red Onion*

Fries and Pickle

\$ 8.95

Portobello Burger

*Grilled Marinated Mushroom Cap on a Toasted Whole Wheat Ciabatta Bun with Mixed Organic
Greens, Red Onion, Snow Pea Shoots, Organic Tomato, Basil Tofu and Black-Eye Pea Humus*

Granny Apple Slaw and Kettle Chips

\$ 8.95

~ Shenandoah Traditions ~

Country Pot Pie

*Chicken, Turkey, Garden Vegetables and Rich Gravy in a Flaky Pastry Shell
served with Cranberry-Orange Relish*

\$ 6.95

Southern Fried Chicken

*Breast and Wing, Lightly Breaded and Deep Fried to golden Brown
Served with Cranberry-Orange Relish, Granny Apple Slaw and Fries*

\$ 9.95

Virginia Carbonara

*Spiral Pasta, Sautéed Country Ham, Peas and Kennett Square Mushrooms
tossed in a Garlic Sage Cream and Asiago Cheese*

\$10.50

Summer Style Ratatouille

*Roasted Regionally Grown Vegetables and Penne Pasta
tossed with Chopped Organic Tomatoes, Garlic Basil Broth and Asiago Cheese*

\$ 12.95

BEER

Domestic

Budweiser, Miller Lite, Coors Lite, or Miller Genuine Draft
\$ 3.25

Premium

Michelob Ultra Lite
\$ 3.50

Import

Heineken or Corona
\$ 4.40

Micro Brew

Samuel Adams or Yuengling Lager
\$ 4.40

Draft

Killian's Red, Amber Bock or Pyramid Hefeweizen Ale
\$ 3.75

BEVERAGES

Soda

Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist or Lemonade
\$ 1.75

Hot Tea or Herbal Tea

\$ 1.50

Iced Tea

\$ 1.75

Milk

2%, Skim or Chocolate
\$ 1.65

Juice

Small \$ 1.55 Large \$ 2.40

Spring Water

\$ 2.30

Dominion Root Beer

\$ 2.95

Items subject to change.

Java City Shade Grown Coffee or Decaffeinated Coffee..... \$1.95
Shade grown coffee is produced on small-scale farms that work in harmony with existing trees and vegetation, instead of clearing them to make room for crops. Not only does growing coffee under the shade of native trees produce a flavorful cup of coffee, it helps support and sustains a healthy ecosystem. Approximately 150 bird species use shade grown farms as their natural habitat. In addition, our shade grown coffees are organic, using only natural fertilizers and herbicides to promote soil health and protection of the environment. As another part of our commitment to socially responsible farming, Java City's shade grown coffee is Fair Trade Certified.