



Massanutten Lodge

SKYLAND RESORT DINNER

Pollock Dining Room

- STARTERS -

SPINACH & ARTICHOKE DIP AU GRATIN

Spinach, Roasted Garlic, Aged Asiago Cheese, Pita Chips
\$ 7.95

CRAB FRITTERS*

Sweet Maryland Crab, Chipotle Remoulade Sauce
\$ 8.95

SWEET POTATO STICKS

Sweet Potato Sticks, Sweet Maple Butter
\$ 6.95

VIRGINIA WILD MUSHROOM TART

Locally Farmed Mushrooms, Buttery Flaky Crust, Roasted Shallot Sauce
\$ 6.95

- SOUPS AND SALADS -

BAKED ONION SOUP GRATIN*

Caramelized Onions, Croutons, Provolone Cheese
\$ 5.25

SOUP OF THE DAY*

Cup **\$ 3.95** Bowl **\$ 4.50**

HOUSE SALAD

Mixed Seasoned Field Greens, Grape Tomatoes, Cucumbers, Shaved Carrots
Choice of Dressing
\$ 3.95

WEDGE SALAD

Iceberg Lettuce, Apple Smoked Bacon, Vine Ripe Tomato Wedges
Sweet Red Onions, Bleu Cheese Dressing
\$ 4.95

SKYLAND CAESAR

Romaine Lettuce, Herb Croutons, Asiago Cheese, Grape Tomatoes, Black Olives
Tossed in Traditional Dressing

\$ 6.95

Add Chicken*

\$ 3.95

Add Grilled Portobello Mushroom

\$ 3.95

Add Shrimp*

\$ 4.95

COBB SALAD*

Red Leaf Lettuce, Apple Smoked Bacon, Caponata Onions
Gorgonzola Cheese, Avocado Ranch Dressing

\$ 7.95

- ENTREES -

PAN ROASTED SALMON*

Wild Caught Atlantic Salmon, Angel Hair Pasta, Baby Spinach, Red Bell Peppers
Tomato Scampi Butter

Suggested Wines: Barboursville Sauvignon Blanc, White Hall Pinot Gris 2008

\$ 18.95

CHICKEN RIESLING*

Sautéed Chicken Breast, Virginia Apples, Red Grapes, Riesling Cream Sauce
Rice Pilaf, Farm Fresh Vegetables

Suggested Wines: St. M. Riesling, White Hall Viognier 2009

\$ 14.95

STEAK DIANE*

Twin Medallions of Beef Tenderloin, Vegetable Barley Rice
Green Peppercorn Sauce

Suggested Wines: 14 Hands Merlot, Lovingson Cabernet Franc 2009, Jefferson Petit Verdot 2009

\$ 23.95

CHICKEN FRIED STEAK*

Buttermilk Marinated Rib-Eye Steak, Yukon Gold Mashed Potatoes
Local Farm Vegetables, Southern Pepper Gravy
Suggested Wines: Woodbridge Chardonnay, White Hall Merlot 2008
\$ 19.95

COUNTRY BARLEY RICE, ROASTED VEGETABLES, BEAN SUCCOTASH

Barley Rice, Farm Roasted Vegetables, Savory Three Bean Succotash
Suggested Wines: Barboursville Sauvignon Blanc, Rockbridge Chardonnay 2009
\$ 12.95

DAILY PASTA CREATION

Daily Pasta Tossed with Farm Fresh Vegetables, Herbs
Suggested Wine: Simi Sauvignon Blanc
\$ 13.95

PORK SCHNITZEL*

Thinly Sliced and Breaded, Yukon Gold Mashed Potatoes
Honey Drunken Onions
Suggested Wines: Barboursville Cabernet Sauvignon, Rockbridge Lexington & Concord N/V, Jefferson Chardonnay Reserve 2009
\$ 16.95

~ SHENANDOAH TRADITIONS ~

RAPIDAN CAMP TROUT*

Pan Seared Farm Raised Trout, Rice Pilaf
Farm Fresh Vegetables, Lemon-Chive Butter
Suggested wines: Lovington Wahoo White, Hogue Pinot Grigio
\$ 18.95

THE NEW DEAL TURKEY PLATTER*

Slow Roasted Breast, Sausage-Sage Stuffing, Yukon Gold Mashed Potatoes
Farm Fresh Vegetables, Scratch Gravy, Cranberry-Orange Relish
Suggested Wine: Woodbridge Chardonnay
\$ 15.95

ROOSEVELT FRIED CHICKEN*

Three Tender Pieces, Lightly Breaded, Deep Fried
Cole Slaw, Yukon Gold Mashed Potatoes, Cranberry-Orange Relish
Suggested Wine: Barboursville Chardonnay
\$ 13.50

~ BEVERAGES ~

ICED TEA	\$ 1.95	HOT TEA	\$ 1.75
MILK 2% or Skim	\$ 1.75	HERBAL TEA	\$ 1.95
CHOCOLATE MILK	\$ 1.95	SPRING WATER	\$ 2.50
SOFT DRINKS	\$ 1.95	DOMINION ROOT BEER	\$ 3.00
Pepsi, Diet Pepsi		JUICE	Small \$ 1.75
Dr. Pepper, Sierra Mist			Large \$ 2.55
Lemonade			

WE PROUDLY BREW STARBUCKS ORGANIC COFFEE \$ 2.00
Regular or Decaffeinated

~ BEER ~

DOMESTIC	\$ 3.50	IMPORTED	\$ 4.50
Budweiser, Miller Lite		Heineken	
Coors Light, Miller Genuine		Corona	
Draft			
LOCAL BREW	\$ 4.50	MICRO BREW	\$ 4.50
Starr Hill		Samuel Adams	
Dominion		Yuengling Lager	



Did You Know?

George Freeman Pollock gained legal title to Skyland in 1906 and early guests paid \$9.50 a week to sleep in tents furnished with cots, chairs, wash stands and pitchers.