



SOUP

Soup of the Day

cup 3.95 / bowl 5.95



THE HICKORY

DINING ROOM

AT CANAAN VALLEY RESORT



**UPGRADE YOUR
SALAD WITH
CHICKEN 3.95 OR
SHRIMP 5.95**



STARTERS

Vegetable Egg Rolls

A trio of wonton wrapped vegetable rolls paired with Sweet Chili Sauce. 8.95

Spinach Dip

Spinach, artichoke & sun-dried tomatoes blended with melted cheeses. Served with house chips. 8.95

Buffalo Chicken Dip

A zesty blend of chicken, cheeses and peppers. House chips on the side. 9.95

Smoked Bacon Quesadilla

Dripping with a flavorful blend of cheeses and pork belly. Salsa on the side. 8.95

Tomato Basil Capris

Beefsteak tomatoes, fresh mozzarella and basil drizzled with balsamic champagne vinaigrette. 8.95

SALADS

Garden Tossed Salad

Mixed farm greens, cherry tomatoes, cucumbers, carrots and croutons. 5.95

Chef Salad

Field greens and garden vegetables finished with white cheddar cheese, smoked gouda, Virginia baked ham, roasted turkey, and hard boiled eggs. 9.95

Caesar Salad

Crisp romaine lettuce, parmesan cheese, home-style croutons and creamy Caesar dressing. 6.95

Greek Salad with Baby Beets

Romaine lettuce, grape tomatoes, pepperoncinis, feta cheese, sliced red onion, calamata olives and baby beets served with a herb vinaigrette. 8.95

ENTREES

ALL ENTRÉES COME WITH A SIDE SALAD OR A TRIP TO THE SALAD BAR, ONE STARCH AND CHEF'S VEGETABLE DE JOUR.

Blackened Chicken Cajun Cream Pasta

Sautéed fresh vegetables tossed with linguini and cajun cream sauce. 14.95

SUBSTITUTE SHRIMP FOR 4.00

Pan Seared & Oven Roasted Airline Chicken Breast

With roasted yellow pepper cream. Served with butternut & sage whipped potatoes. 18.95

Grilled Pork Tenderloin

Herb marinated, chargrilled and hand carved. Served with a tomato onion marinade. 16.95

Mac & Cheese with Lobster

Cavatappi pasta blended with artisan cheese sauce and butter poached Maine lobster meat. 17.95

Cabin Mt. Meatloaf

A generous portion of house-made meatloaf, chargrilled and served with garlic mashed potatoes and brown gravy, garnished with frizzled onions. 14.95

14 oz. New York Strip

Chargrilled steak topped with sautéed onions & mushrooms. 24.95

Grilled Atlantic Salmon

Filet of salmon with double-fine mustard and apple cider glaze. 18.95

Grilled Portabella

Herb marinated & chargrilled mushroom cap with roasted vegetables. Served with mixed greens and balsamic vinegar glaze. 14.95

Chicken and Mozzarella

Panko and herb encrusted pan-fried chicken. Topped with a fresh slice of mozzarella and marinara sauce, over a bed of linguini. 15.95

Petite Filet Mignon

6 oz. tenderloin of beef seasoned with herbs and spices. Chargrilled and served with portabella mushrooms, red wine demi glaze and finished with blue cheese crumbles. 24.95

We source our ingredients first from Tucker County and the great state of West Virginia, bringing to your table items produced locally, as fresh from the fields, jars or farms as possible.

Please make us aware of any food allergies or dietary needs and we will make every effort to accommodate you.

a 20% Gratuity is added to parties of 8 or more.