



BIG MEADOWS LODGE DINNER

Spottswood Dining Room

- STARTERS -

FRIED MOZZARELLA

Herb Breaded Mozzarella Cheese, Basil Marinara Sauce
\$ 5.95

SPINACH & ARTICHOKE DIP AU GRATIN

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

MARYLAND CRAB CAKE*

Fresh Lump Crab, Local Vegetables, Seasonings, Hand Breaded
Remoulade Sauce
\$ 8.95

SWEET POTATO STICKS

Sweet Potato Sticks, Maple Butter
\$ 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 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

BIG MEADOWS 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

- ENTREES -

MARINATED GRILLED FLANK STEAK*

Apple Smoked Marinated Steak, Oven Baked Potato, Local Farm Vegetables
Garlic Demi Glaze

Suggested Wine: Barboursville Cabernet, Lovington Cabernet Franc 2009

\$ 16.95

BLACKENED CATFISH*

Cast Iron Seared, Sweet Onion, Rice, Fresh Farm Tomato, Creole Sauce

Suggested Wine: White Hall Pinot Gris 2008

\$ 15.95

ATLANTIC SALMON*

Fresh Wild Atlantic Salmon, Warm Potato Salad, Farm Fresh Vegetable
Molasses Glaze

Suggested Wine: Estancia Pinnacles Pinot Noir, Rockbridge Chardonnay 2009

\$ 18.95

SHENANDOAH'S PRIME RIB OF BEEF*

Slow Roasted Beef (10 oz.) with our own Big Meadows Rub Blend
Baked Potato, Farm Fresh Vegetables, Aus Jus
Wine Suggestion: Jefferson Petite Verdot 2009, Red Diamond Merlot
\$ 22.95

HALF RACK SLOW SMOKED BBQ RIBS*

Rice Pilaf, Farm Fresh Vegetables
Suggested Wine: Hogue Cabernet Sauvignon
\$ 16.95

WILD MUSHROOM RAVIOLI

Woodland Mushrooms, Tender Pasta, Rich Alfredo Sauce
Suggested Wine: Carmel Road Chardonnay, Jefferson Reserve Chardonnay 2009
\$ 14.95

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

GREAT DEPRESSION MEATLOAF*

Old Style Meatloaf, Yukon Gold Mashed Potatoes, Wild Mushroom Gravy
Farm Fresh Vegetables
Suggested Wine: Red Diamond Merlot
\$ 13.95

RAPIDAN CAMP TROUT*

Pan Seared Farm Raised Brook Trout, Rice Pilaf, Local Farm Vegetables, Lemon-Chive Butter
Suggested Wine: Hogue Pinot Grigio, Lovington Wahoo White 2009
\$ 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

DICKEY RIDGE CHICKEN*

Chicken Breast, Country Ham, Jack Cheese, Rice Pilaf, Wild Mushroom Sauce
Suggested Wine: Carmel Road Chardonnay
\$ 14.95

BAKED ROTINI GRATIN

Fresh Marinara Sauce, Pasta and Mozzarella Cheese
Suggested Wine: Barboursville Merlot
\$ 12.95

- 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 Draft		Corona	
LOCAL BREW	\$ 4.50	MICRO BREW	\$ 4.50
Starr Hill		Samuel Adams	
Dominion		Yuengling Lager	
Franklin Delano Roosevelt			
Dedicated Shenandoah National Park			
July 3, 1936			

Did You Know?

Big Meadows Lodge was built in 1939 and most of the materials - fieldstone, oak and chestnut - were obtained from within the park.

