

fuel

firsts

onion soup crock

caramelized onion, toasted gruyere crouton 7.00

beef and bean chili

with melted cheddar cheese and crispy tortillas 7.00

simple salad

mixed greens, carrots, cukes, tomatoes, sunflower seeds, vinaigrette 6.00

caesar salad

romaine hearts, classic caesar dressing, crispy croutons 8.00

blt salad

iceberg wedge, smoked bacon, tomatoes, creamy bleu cheese 7.00

chesapeake crabcake appetizer

with pepper pineapple slaw, tarragon tartar sauce 11.00

crispy calamari

tomato marinara 9.00

santa fe chicken quesadillas

grilled chili-chicken, pepperjack, sour cream, salsa and guacamole 9.00

vegetable quesadillas

sautéed vegetables, pepperjack, sour cream, salsa and guacamole 8.00

spicy buffalo wings

creamy bleu cheese, celery sticks 8.00

chicken nachos

corn tortillas, grilled chicken, cheese, salsa and traditional toppings 9.00

jumbo shrimp cocktail

classic cocktail sauce 10.00

american artisan cheese

marmalade, bread, crackers 10.00

pasta toss 13.00

angel hair or gnocchi pasta tossed with parmesan and your choice of:

- pomodoro
- roasted garlic extra virgin olive oil
- garlic pesto cream

combine with:

tomatoes, fresh vegetables, basil leaves,
olives, roasted peppers, spinach

- add chicken 4.00
- add shrimp 5.00
- add steak 5.00

favorites

super caesar

- with herb-grilled chicken 12.00
- with jumbo shrimp 16.00
- with grilled salmon 16.00
- with chesapeake crab cake 18.00

steakhouse salad

peppered ny strip, roasted red onion, bleu crumbles, creamy ranch 18.00

great american beef burger

choice of bacon and cheese, steak fries 11.00

open face tuna melt

tuna salad, tomato, melted cheddar on english muffin with steak fries 10.00

smoked turkey club

smoked turkey, bacon, lettuce, tomato, mayo on bread of your choice 10.00

classic grilled chicken sandwich

choice of bacon and cheese with steak fries 11.00

from five pm

add a simple salad, caesar or blt salad to any favorite for an additional 4.00

grilled ny strip

black pepper glaze, mushrooms, fresh vegetables and steak fries 21.00

lemon-herb natural chicken

pan juices, fresh vegetable and steak fries 16.00

grilled citrus salmon

north atlantic salmon, citrus salsa and fresh vegetables 18.00

chesapeake crabcake platter

steak fries, pepper pineapple slaw, tarragon tartar sauce 19.00

finishes

molten chocolate cake 7.00

caramel apple tart with vanilla ice cream 8.00

crème brulee 6.00

ny style cheesecake 6.00

vanilla ice cream sundae 6.00

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

STONEWALL JACKSON
HOTEL & CONFERENCE CENTER
Staunton VA



flavors

SHAKEN or STIRRED 9.00

Cucumber Chiller

Tanqueray gin, cucumber, fresh lime juice, simple syrup

Pear Martini

Absolut pears, pineapple juice, sprite splash and sour

Cosmopolitan

Absolut citron, cointreau, cranberry, sweet lime juice

Key Lime Martini

Stolichnaya vanilla, malibu coconut rum, pineapple and fresh lime juices

Fresh Strawberry Martini

Ketel one, fresh strawberries, sugar-rimmed martini glass

Pineapple Upside Down Cake Martini

Stolichnaya vanilla, amaretto pineapple juice, grenadine

French 75

Courvoisier, champagne, fresh lime juice

CLASSIC COCKTAILS

Martinis
Manhattans
Margaritas
Gimlets
Gibson
Old Fashioned
Bloody Mary
Screwdriver
Bay Breeze
Sea Breeze
Cape Cod
White Russian
Black Russian
And many more...

BOTTLED BEERS

Budweiser 5.00
Bud Light 5.00
Miller Lite 5.00
Michelob Ultra 5.00
Coors Light 5.00
Heinieken 6.00
Peroni 6.00
Corona 6.00

plus our collection of craft beers!

WINES

GLASS BOTTLE

BUBBLY

Villa Jolanda Prosecco (split)		7
Dom Perignon		185
Moet Chandon		85
Aliguer Brut Vintage Cava bottle		45
Wycliff		22

WHITES

LIVELY

Sauvignon Blanc, Beyond, South Africa	9	36
Sauvignon Blanc, Alto Tieruca, Chile	7	28
Sauvignon Blanc, Carica, Sonoma California	8	36
Pinot Grigio, Alfreschi, Italy	7	28
White Zinfandel, Redwood Creek, California	6	24

LIGHT

Reisling, Moselland, Germany	9	36
Pazo de Monterrey, Spain	10	41
Velttiner, Famille Bauer Gruner, Austria	9	38
Chardonnay, Daniel Gehr un-oaked	9	36
Albarino, Lagor de Castelo, Spain	11	45

LUSH

Chardonnay, Sonoma Cutrer, California	12	50
Chardonnay, Josephine DuBois, France	8	33

REDS

SMOOTH

Pinot Noir, Josephine DuBois, France	9	38
Pinot Noir, Concannon, Russian River, California	10	41
Flavium Crianza, Spain	8	33

SPICY

Zinfandel, Teira, Sonoma	10	45
Shiraz, Egueron, Australia	7	33
Merlot, Redwood Creek Restaurant Reserve	6	22

SUBSTANTIAL

Cabernet Sauvignon, John Robert Eppler, California	13	50
Barbi dei Brusco Barbi	9	31
Cabernet Sauvignon, Robin K, California	10	45

All selections are best available vintages

FEATURED FLAVOR 7.00

Pineapple Strawberry Sparkler

Prosecco with choice of flavored liqueur

OTHER BEVERAGES

Fiji Bottled Water 6.00
Perrier Sparkling Bottled Water 4.00
Bottled Spring Water 2.00
Red Bull Energy Drink 6.00
Pepsi/ Diet Pepsi 2.00
Iced Tea 2.00