

DINNER

SMALL PLATES

(V) = Vegetarian
(GF) = Gluten Free

HUMMUS PLATTER 706 cal (V) \$10

Roasted Red Pepper Hummus,
Sliced Cucumber, Cherry Tomato,
Kalamata Olives, Pita Chips

SWEET POTATO POUTINE 475 cal (GF) \$11

Sweet Potato Tots, Pulled Pork BBQ,
Demi-Glace, Crumbled Goat Cheese,
Crispy Sage

NASHVILLE HOT CHICKEN TENDERS 836 cal \$9

Fried Buttermilk Marinated Chicken
Tenders, Cayenne Spiced Oil, Pickle
Chips, Buttermilk Biscuit

BRUSSELS SPROUTS 375 cal (GF) \$8

Flash Fried, Candied Pecans,
Peppered Bacon, Balsamic Reduction,
Shaved Parmesan

BREAD BASKET 450 cal (V) \$7

Hawaiian Rolls, Cheddar Garlic
Biscuits, Corn Bread Muffins

SOUPS

CHARLESTON SHE CRAB (GF)

Sherry Scented Cream, Lump Crab

Cup 307 cal \$7

Bowl 409 cal \$9

SOUP OF THE DAY

Cup calories vary \$5

Bowl calories vary \$7

VEGETARIAN CHILI (V) (GF)

Sour Cream, Jack & Cheddar Cheese,
Scallions

Cup 204 cal \$8

Bowl 272 cal \$10

Welcome to the Pollock Dining Room!
We hope that you enjoy your dining experience
during your visit to Skyland. Should you need any
assistance with food descriptions, allergies or
dietary concerns, please contact any of our
restaurant supervisors, managers, or chefs.
Thank you for dining with us, and enjoy your meal!



SALADS

ADD GRILLED CHICKEN 195 cal (GF) \$5

GRILLED SHRIMP 120 cal (GF) \$6

FALAFEL 171 cal (V) (GF) \$4

QUINOA 591 cal (V) \$12

Quinoa, Parsley, Cherry Tomatoes, Diced
Red Onion, Diced Cucumbers, Crumbled
Goat Cheese, Balsamic Reduction, Pita Chips

CAESAR 1067 cal \$8.50

Romaine Lettuce, Cherry Tomatoes, Shaved
Parmesan, Croutons, Caesar Dressing

ICEBERG 578 cal (GF) \$9

Iceberg Wedge, Applewood Bacon, Cherry
Tomatoes, Crumbled Blue Cheese, Diced
Red Onion, Blue Cheese Dressing

SKYLAND – BUILD YOUR OWN 134 cal (V) \$12

Carrots, Grape Tomatoes, Cucumbers,
Croutons, Onions

GREENS (1) Spinach, Spring Mix, Romaine

CHEESE (1) Shaved Parmesan, Blue Cheese, Feta

DRESSING (1) Blackberry Vinaigrette 372 cal,

Blue Cheese 429 cal, Italian 279 cal, Balsamic 270 cal,

Ranch 450 cal

ADDITIONAL TOPPINGS \$0.50 EACH

Radishes, Fresh Berries, Candied

Pecans, Olives, Bacon



Rides are available at Skyland Stables! Visit goshenandoah.com or inquire at our Front Desk for details.

SANDWICHES

Choice of Side:

APPLE SLICES 65 cal

GREEN SALAD 101 cal

COLESLAW 78 cal

FRIES 519 cal

SWEET POTATO TOTS 290 cal \$2

Veggie Patty or Gluten Free Wrap
Also Available Upon Request

GOURMET BURGER 1534 cal \$18

6 oz. Patty of Seasoned Bison, Veal, Pork, and Local Grass Fed Beef, Peppered Bacon, Smoked Gouda Cheese Cream, Crispy Onion, Pretzel Bun

PULLED PORK TACO 621 cal \$14

Slow Cooked Pulled Pork, Tequila Lime Slaw, Queso Fresco

BEYOND BURGER 682 cal (V) \$13

Plant Based Veggie Patty, Sliced Avocado, Fresh Spinach, Provolone, Red Pepper Aioli, Brioche Bun

BEVERAGES

Fair Trade Rainforest Bold Coffee® \$3
(Regular or Decaf)

Milk – 2% or Soy \$3

Iced Tea \$2.75

Hot Tea & Herbal Tea \$2.75

Soft Drinks \$2.75

Pink or Blackberry Lemonade \$3

Water and straws available upon request.

ENTRÉES

NEW DEAL TURKEY 645 cal \$21

Sliced Turkey Breast, Housemade Stuffing, Whipped Yukon Gold Potatoes, Green Bean Casserole, Gravy, Cranberry Relish

ROOSEVELT HALF CHICKEN 462 cal (GF) \$22

Roasted ½ Chicken, Whipped Yukon Gold Potatoes, Smoked Tomato & Mushroom Sauce

Also Available Fried with Cranberry Relish 914 cal

APPALACHIAN DECONSTRUCTED POT ROAST 531 cal \$19

Slow Braised Pulled Beef, Baby Carrots, Roasted Fingerling Potatoes, Natural Jus, Crispy Fried Leeks

PINNACLES GRILLED BISON MEATLOAF 866 cal \$20

Ground Bison, Veal, Pork, and Local Grass Fed Beef, Whipped Yukon Gold Potatoes, Veal Demi-Glace

*SEARED SIRLOIN 795 cal (GF) \$28

10 oz. Top Sirloin, Whipped Yukon Gold Potatoes, Sautéed Mushrooms & Onions, Veal Demi-Glace



We believe in using locally grown organic, sustainable harvested products whenever possible as part of our commitment to protect our environments and cherish our natural surroundings. Our efforts include purchasing produce and local cheeses from regional sources. Fish cuts are fresh and source approved by the Monterey Bay Aquarium seafood watch program.

18% gratuity will be added to parties of 6 or more.

Meal prices subject to 5.3% State tax, 4% local tax plus 1% utility add-on fee.

Nutritional information is provided on a per serving basis.

Nutritional content of products may vary based on variations in serving size, quantity of ingredients and special ordering.

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. FDA Consumer Advisory 3-603.11.