

Appetizers

Mozzarella Sticks \$8

Breaded mozzarella cheese sticks fried golden brown with marinara sauce

Baked Potato Skins \$6

Crisp fried with cheddar cheese, bacon bits, green onions and sour cream

Fried Dill Pickles \$8

Breaded and deep-fried dill pickle spears with ranch dressing

Jalapeño Poppers \$7

Cheddar cheese stuffed jalapeño peppers fried golden brown.
Served with sour cream

Buffalo Wings..... \$7

Served with celery sticks and ranch or bleu cheese

Shrimp Cocktail \$12

Succulent steamed shrimp served with cocktail sauce

Smoked Salmon \$9

Served with red onions, capers, mustard sauce and toast points

Spinach Artichoke Dip \$8

Panko crusted blend of cream cheese, sour cream, spinach and artichoke hearts
Served with pita chips

Nachos

Irish \$11

Thick cut potato chips topped with shredded corned beef, Swiss cheese, green onion, pickled cabbage and horseradish sauce

South of the Border Chicken \$11

Tortilla chips topped with southwest seasoning and lime marinated shredded chicken, cheddar cheese, lettuce, tomato, red onion, and pickled jalapeños. Served with sour cream, salsa, and guacamole

Tex-Mex \$11

Tortilla chips topped with seasoned ground beef, cheddar cheese, lettuce, tomato, red onion, and pickled jalapeños. Served with sour cream, salsa, and guacamole

Vegetarian \$10

Tortilla chips topped with shredded cheddar cheese, roasted red and green peppers, black beans, red onions, and pickled jalapeños. Served with sour cream, salsa, and guacamole

Pork BBQ \$11

Tortilla chips topped pulled pork, shredded cheddar cheese, BBQ sauce and coleslaw

Salads

Add grilled or blackened chicken breast, shrimp, or steak to any salad for \$6

Cavern Salad \$10

Mixed greens topped with ham, roast beef, turkey, cheddar, American and Swiss cheeses

Mixed greens topped with tomatoes, cucumbers, grilled or fried chicken breast, bacon bits and dried cranberries

Seneca Salad \$11

Taco Salad \$10

A fried tortilla with mixed greens, refried beans, taco meat and shredded cheddar. Includes sour cream, salsa, and guacamole

Spinach Salad \$8
Baby spinach with mushrooms, tomatoes, and hard cooked eggs

Caesar Salad \$9
Chopped romaine lettuce with buttery seasoned croutons, parmesan cheese and creamy Caesar dressing

Dressings:

Italian, ranch, red wine vinaigrette, honey mustard, red French, bleu cheese, Caesar, hot bacon, Balsamic vinaigrette

Soups

(Made in-house)

Soup of the Day \$6
Always changing

French Onion \$7
Topped with Swiss cheese

Chili \$8
Thick and hearty, topped with cheddar cheese. Served with tortilla chips

Vegetarian Vegetable \$6
A meatless option for our vegetarian friends

Sandwiches

Includes choice of steak fries, sweet potato fries or house-made potato chips

Add bacon to any sandwich for \$1

Fried, Grilled or Buffalo

Chicken Sandwich \$10
Hand breaded or grilled chicken breast with lettuce, tomato and dill pickles

Topped with sautéed mushrooms and onions and Swiss cheese

Philly Steak Sandwich \$11
Beef or chicken with peppers, onions and mushrooms. Topped with provolone or American cheese

Black and Bleu Burger \$12
Cajun seasoned and topped with melted bleu cheese

Cavern Burger \$11
Handmade 6 oz. patty with lettuce, tomato, onion and pickle. Add cheese for \$1

Pork BBQ \$11
Slow smoked pork BBQ with classic or Carolina BBQ sauce. Served with coleslaw

Mushroom Swiss Burger \$12

Monte Cristo \$10
Triple decker egg toast with ham, turkey, and Swiss cheese

**Cold Ham, Turkey, Corned Beef
or Roast Beef.....\$9**

Your choice of meat, cheese, toppings and bread

Reuben.....\$12

Thin sliced corned beef, sauerkraut, Swiss cheese, and Thousand Island dressing on grilled rye

Catfish Po Boy.....\$13

Breaded catfish filet with tartar sauce, lettuce, tomato and pickle

Cuban.....\$11

Sliced pork, ham, Swiss, dill pickle, mustard and mayo on a grilled sub roll

Southwest Black Bean Burger\$12

Double stacked, spicy patties with lettuce, tomato, guacamole and choice of cheese

Honey Mustard Chicken Club.....\$12

Grilled honey mustard dipped breast with bacon, lettuce, tomato, onion, and pickle

French Dip\$12

Thin sliced prime rib and Swiss cheese with au jus for dipping

Wraps

All wraps come with your choice of steak fries, sweet potato fries or house-made potato chips

Add bacon to any wrap for \$1

Steak Wrap\$11

Thin sliced beef, mushrooms, onions and banana peppers with A-1 Steak Sauce

Chicken Caesar\$10

Grilled chicken breast, chopped romaine lettuce and Caesar dressing

Grilled, Fried or Buffalo Chicken\$10

Grilled or golden fried, boneless breast with lettuce, tomato, onion and Dijon mayonnaise

Turkey Bacon Ranch\$9

Roasted turkey breast and bacon with lettuce, tomato and ranch dressing

Entrées

Served after 4:30 p.m.

All entrées include rolls, mixed green salad, vegetable of the day and your choice of baked potato, rice, steak fries or sweet potato fries

Beef

Rib Eye Steak\$19

Eight oz. choice rib eye

Filet Mignon\$27

Eight oz. beef tenderloin with béarnaise sauce

Jack Daniels Pepper Steak.....\$23

Pepper crusted strip steak topped with green peppers and Jack Daniels sauce

Prime Rib\$25

Ten oz. cut; roasted and served with au jus

Poultry

BBQ Chicken\$13

Slow smoked chicken half smothered in our BBQ sauce

Chicken Piccata.....\$15

Thin sliced chicken breast sautéed with garlic, capers and white wine butter sauce

Citrus Chicken.....\$13

Grilled boneless breast topped with sweet and sour citrus sauce and mandarin oranges

Cajun Duck Breast with Orange

Basil Sauce..... \$18

Pan seared Cajun season boneless breast with sauce of orange juice and basil

Pasta

Add grilled or blackened chicken or shrimp
\$6

Fettuccine Alfredo..... \$14

Fettuccine noodles cooked al denté with a creamy parmesan cheese sauce

Fettuccine Prima Vera..... \$13

Fettuccine noodles cooked al denté with fresh vegetables and cream sauce

Pork

Grilled Pork Chop..... \$12

Six oz. center cut chop, grilled to perfection

Roast Pork Loin..... \$17

Rosemary seasoned roast pork loin served with a tangy pomegranate sauce

BBQ RibsHalf \$14/Whole \$20

Slow smoked St. Louis style pork ribs smothered in our BBQ sauce

Seafood

Crab Cakes..... \$21

House-made crab cakes, pan seared
Served with Old Bay mayonnaise

Butterfly Shrimp..... \$19

House-breaded shrimp fried golden brown
Served with cocktail sauce

Sunrise Shrimp..... \$20

Shrimp sautéed in tequila
Served with a grenadine-orange sauce

Grilled or Poached Salmon..... \$21

Six oz. skinless salmon filet prepared your way. Served with sauce vert

Pan Fried Trout..... \$17

Mountain State rainbow trout
Served with herb butter

Combinations

Ribs and Chicken..... \$22

Slow smoked chicken and a half rack of ribs

Chicken and Shrimp..... \$19

Grilled boneless breast and six deep fried or Cajun grilled shrimp

Filet and Crab Cake..... \$32

Eight oz. filet and one house-made crab cake

Little Covers

Served with fries

Hamburger \$6
Quarter pound patty
Served with lettuce and tomato

The Stalagmite \$6
Quarter pound hot dog with choice of chili,
cheese, coleslaw, sauerkraut, and jalapeños

Grilled Peanut Butter and Jelly \$5
A unique twist on an old favorite

Cheeseburger \$7
Quarter pound patty with choice of cheese
Served with lettuce and tomato

Chicken Tenders \$7
Breaded chicken strips fried golden with
choice of sauces

Grilled Cheese \$5
Choice of cheese, grilled golden brown

Desserts

Cheesecake \$6
Baked in-house, ever changing

Cake \$5
Baked in-house ever changing

Pie..... \$4
Ever changing

Flourless Chocolate Cake..... \$6
In-house baked rich dark chocolate bliss

Hot Fudge Brownie Sundae \$7
Brownie and vanilla ice cream with hot fudge

Beverages

Fountain drinks, iced tea, lemonade, coffee (regular or decaf).....\$3

Sunday Buffet from 12:00-3:00 p.m.
\$24.95

**First Friday Seafood Buffet from 4:30-7:00 p.m.
\$31.95**