

The Pocahontas Dining Room

Southern Style Decadence

Preludes

Pistachio Crab "Dip"

baked jumbo lump crab meat
with roasted pistachio, chablis, lemon & butter crème...
sprinkled with freshly chopped parsley grown right here in the Cavalier garden
\$12.95

Blackened Beef Tenderloin Tips

hand cut beef tenderloin tips rubbed with our creole seasonings...
seared medium rare *or* your liking...
accompanied with our homemade tomato jam
\$12.95

Peanut Butter Tuna

seared ahi tuna finished with a warm sauté of local peanuts, Virginia ham, scallions, homegrown
tomatoes and softened butter with a splash of lemon.
\$9.95

Fried Green Tomatoes

cornmeal crusted, topped with our cold smoked crab & pecan relish
\$9.95

Peppered Bacon Scallops

fresh scallops hand wrapped in peppered bacon, oven roasted & served with our
horseradish red pepper mayo
\$9.95

Soup & Salads

Cavalier She Crab Soup

traditional favorite for years...creamy & full of lump crab meat with a splash of sherry.
served by the bowl
\$7.95

Knife & Fork Caesar

petite romaine hearts, shaved parmesan, baked croutons and our caesar dressing
\$9.95

Strawberry & Champagne

local strawberries, candied walnuts, fried red onion & crumbles of maytag bleu...
atop petite romaine hearts dressed with our champagne vinaigrette
\$8.95

Bleu Wedge

wedge of baby iceberg, crispy canadian bacon, diced plum tomato & crumbles of maytag bleu...
dressed in our bleu cheese dressing
\$8.95

House

romaine & iceberg decorated with plum tomato, cucumber & fried red onion
\$7.95

Main Fare

Crab Cakes

a duo of our infamous jumbo lump cakes, butter baked...
accompanied with edamame succotash & red bliss whipped potatoes
painted with our horseradish red pepper mayo
\$29.95

Blueberry Duck "Schnitzel"

pan fried farm raised duck breast
finished with our warm blueberry port wine jam
accompanied with red bliss whipped potatoes and french beans
\$24.95

Scallops

spiced diver scallops atop Virginia ham, white cheddar risotto with scallion & brown sugar butter
finished with bacon dust
\$22.95

Blackberry Salmon

atlantic salmon pan seared & glazed with our blackberry balsamic syrup...
accompanied with red bliss whipped potatoes and cherry bacon greens
\$24.95

Pork Chop

center cut & double bone, frenched pork chop...brushed with honey bourbon bbq...
accompanied with edamame succotash & red bliss whipped potatoes
\$24.95

Beef Tenderloin

hand cut filet mignon, simply grilled...
finished with our homemade tomato jam & brandied balsamic syrup
accompanied with red bliss whipped potatoes and poached asparagus
\$34.95

Please allow us to tempt you with dessert...
ask for today's selections to choose from
\$6.95

Executive Chef Eddie Lee Bryant

Executive Sous Chef Alonzo Washington