

# The Pocahontas Dining Room

## Southern Style Decadence

### Preludes

#### OYSTER ROCKEFELLER

half shell local oysters, baked with creamed spinach, cheese,  
smithfield bacon & a splash of pernod

\$8.99

#### CRAB CAKE & GREENS

a duo of petite crunchy crab cakes dusted with a  
hit spice served atop southern style collard greens & finished with  
sweet summer corn & creole  
tomato relish

\$10.99

#### BREADED GREEN TOMATOES

cold-smoked crab & bourbon soaked pecan salsa...  
hand breaded green tomato slices finished with our cool red bell  
pepper mayo

\$10.99

#### BLACKENED BEEF TENDERLOIN TIPS

hand cut beef tenderloin tips rubbed with our blackening seasonings and  
seared medium or to your liking... accompanied with our homemade  
tomato jam

\$11.99

#### CRAB NORFOLK

pure jumbo lump crab meat baked with butter, lemon and white  
wine... sprinkled with freshly chopped parsley grown right here on  
the Cavalier grounds

\$11.99

#### PEANUT-BUTTER TUNA

fresh atlantic tuna filet, seasoned & seared, finished with a warm  
sauté of local peanuts, virginia ham, scallicons, homegrown tomatoes  
and softened butter with a splash of lemon

\$9.99

### Soup & Salads

#### TRADITIONAL CRAB SOUP

traditional favorite for years... creamy & full of back fin crab meat with a splash of sherry  
by the bowl

\$7.99

#### SUMMER SALAD BOUQUET

hand-arranged greens served within a tomato vase with fresh strawberries, blueberries, mandarin oranges, cucumbers, shaved red onion,  
crumbled feta cheese, toasted almonds and crispy noodle "croutons"... accompanied with our blueberry pomegranate dressing

\$10.99

#### KNIFE & FORK CAESAR

petite romaine hearts, shaved red onion, parmesan, kalamata olives, baked croutons and our caesar dressing

\$9.99

#### THE GOLDEN APPLE

hand-chopped romaine, sliced granny smith apples, shaved red onion, mushrooms, crumbled feta and walnuts accompanied with our honey  
poppy seed dressing

\$8.99

#### SAMPLE SALAD

our house salad with an array of vegetables and croutons

\$7.99

### Main Fare

#### TUNA OSTEAK

*atlantic tuna seasoned & seared medium rare... perched atop butter ~ poached asparagus, crowned with local lump crab meat & crisp smithfield bacon crumbles... finished with our mustard hollandaise*

*\$28.99*

### **CABBAGES**

*a duo of our infamous, hand crafted cakes, butter ~ baked or deep fried, served with whipped potatoes. Butter ~ poached asparagus and sweet red bell pepper mayo*

*\$29.99*

### **BISON POMME Frites**

*hand-cut, american bison ribeye grilled to your liking with crisp shoestring fries & finished with our made to order bleu cheese and herb butter crème, served with a sauté of french beans*

*\$36.99*

### **FRESH CATCH OF DAY**

*chef's daily selection from the fish market... ask about today's choice & preparation  
~ market price ~*

### **CRAPEAU & FILET**

*pan seared filet mignon stuffed with crispy oysters and wrapped in smithfield bacon, finished with our mustard hollandaise and a frazzle of crisp leeks... served with whipped potatoes*

*& butter ~ poached asparagus*

*\$37.99*

### **SHRIMP & LOBSTER LINGUINE**

*sauté of lobster meat & local shrimp, fresh garlic, white wine, house grown tomatoes, scallions, olive oil and a boursin cream, tossed with lemon ~ pepper linguine, finished with a frazzle of crisp leeks & fresh parsley*

*\$28.99*

### **BROWN SUGAR & PECAN SALMON ROSE**

*crisp greens hand-tossed in our raspberry vinaigrette, dressed with french beans, boiled egg, red bliss potatoes, kalamata olives, roasted red pepper, shaved red onion and sprinkled with chopped pecans*

*\$23.99*

### **BLUE BERRY DUCK**

*maple leaf farms duck breast seasoned, seared & sliced... finished with our warm blueberry port wine jam served with whipped potatoes & french beans*

*\$26.99*

### **SUAF & TURF**

*hand-cut filet mignon, simply grilled, smothered in lobster scampi, served with whipped potatoes & butter ~ poached asparagus*

*\$41.99*

### **BEEF TENDERLOIN**

*hand-cut filet mignon, simply grilled, finished with our homemade tomato jam, served with whipped potatoes & butter ~ poached asparagus*

*\$32.99*

*PLEASE ALLOW OUR SERVERS TO TEMPT YOU WITH DESSERT  
ASK FOR TODAY'S SELECTIONS TO CHOOSE FROM*

*\$6.99*