



SMOKEY'S

on the gorge

Perched on the rim of the beautiful **New River Gorge National Park**, Adventures on the Gorge is America's Best Rafting Resort. For almost 50 years families, friends, and groups of all kinds have converged at our resort to connect with each other, **PLAY WILD**, and experience authentic outdoor adventures. Folks also **STAY WONDERFUL** while enjoying inspiring views, incredible dining options, enticing amenities, and comfortable lodging at our resort. **Thanks for visiting and enjoy the view!**

APPETIZERS

Fried Green Tomatoes 12

Hand battered and crispy fried green tomato slices. Topped with our house made pimento cheese and sweet tomato chutney

Add-ons:

blackened shrimp 8 | filet tips 12

Brie Fondue Bowl 13

Brie and Boursin cheese melted into a creamy fondue served in a bread bowl. Comes with Granny Smith apple slices, pecans, dried cherries, and crackers

Tips N' Bleu 17

Tender filet mignon tips broiled in sharp, piquant bleu cheese and served with bleu stuffed peppadew peppers

Smoked Gumbo Dip 16

Jumbo shrimp, andouille sausage, okra, parmesan cheese, cajun seasoning and served with crostini

Oysters on the Half Shell (6) 15

Beet-infused horseradish, (12) 28
pink peppercorn mignonette



Kids Menu

12 and under only, please
Served with one side

Chicken Tenders 8

Kid's Burger 10

Grilled Cheese 8

Baked Mac and Cheese 8

From the Fields

Peach Caprese Salad 14

Grilled peaches, spring mix, heirloom tomatoes, local basil, fresh mozzarella, and balsamic reduction

New River Caesar 13

Romaine lettuce, shaved parmesan, house caesar, red onions, and croutons

House Salad 10

Fresh greens, tomato, cucumber, red onions, carrots, cheddar cheese, boiled egg, croutons

*Add to any salad:

grilled chicken 8

blackened shrimp 8

seared salmon 12

dressings:

Ranch

French

Bleu Cheese

Apple Cider Vinaigrette

Parmesan Peppercorn



SANDWICHES

Served with beer battered fries

Choose any other side for 3

Cast Iron Wagyu Burger 19

8oz juicy hand formed Wagyu patty topped with caramelized red onion jam

*Add bacon for 2

The Adventures BLT 16

Candied bacon, local lettuce, fried heirloom green tomatoes, swiss, tomato chutney, cheese garlic buttermilk biscuit

Smoker

All meats are slow smoked with hickory for a robust savory flavor and comes with cornbread croutons. Also served with baked mac & cheese or sweet potato casserole, and country green beans. You may choose alternate sides for 3 each

Baby Back Ribs

Memphis dry rubbed and brushed with strawberry BBQ sauce

Whole Chicken Wings

6 wings brushed with honey Tabasco sauce

Smoked Sausage

Smoked andouille sausage

Pork Belly

Sorghum glazed pork belly

Pulled Pork Plate

Hand pulled tender pork butt

Full Rack 32

Half Rack 20

18

17

22

21



ENTREES

You may choose alternate sides for 3

New River Catfish

farm-raised catfish | pimento grits | wilted spinach

24

River Runner Salmon

saffron sauce | garlic mashed red skin potatoes | charred asparagus

32

Cast Iron Chicken Breast

house cream sauce | garlic mashed red skin potatoes | wilted spinach

26

French Cut Pork Chop

Apple cider brined | Sous vide then grilled | sweet potato casserole | wilted spinach | spiced walnut

31

Exotic Game of the Day

Ask your server what the exotic selection of the day is

Market Price

Soubise Pasta Primavera

Velvety onion cream sauce | fresh sauteed seasonal vegetables | crostini wedges | side salad

21

Add ons:

grilled chicken 8 | blackened shrimp 12 | seared salmon 12

Steak entrees are served with side salad and two sides

Center Cut King Filet Mignon

Choice beef | house demi | garlic mashed red skin potatoes | charred asparagus

49

Ribeye

14oz marbled beef | balsamic cherry maître d butter garlic mashed red skin potatoes | charred asparagus

38

Smokey's Prime Tomahawk

48oz frenched bone in ribeye | balsamic cherry maître d butter | garlic mashed red skin potatoes charred asparagus

87

Surf and Turf

11oz sirloin | black garlic and herb maître d butter blackened colossal shrimp

52

House Sides

4

- Garlic Smashed Red Bliss Potatoes
- Sweet Potato Casserole
- Beer Battered Fries
- Country Green Beans
- Side Salad
- Creamed Corn
- Baked Mac & Cheese
- Charred Asparagus

Desserts

Served with ice cream

- Blackberry Crumb** 10
Candied thyme and lemon
- Nightingale Delight** 10
Peanut butter cookie with banana ice cream dipped in chocolate and almonds
- Bourbon Bread Pudding** 10

STEAK TEMPERATURE:

Rare - bright red center

Medium Rare - warm red center

Medium - warm pink center, touch of red

Medium Well - warm brown, pink center

Well Done - hot brown center, no pink

For parties of 8 or more a 20% gratuity will automatically be added to your check

**Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of foodborne illness*