

Small Plates

French Onion Soup 7

A classic French onion soup in a light but elegant roasted onion natural broth
Topped with toasted Ciabatta croutons and Gruyere cheese

Soup Du Jour 6

Stone House Crab Cake

Your choice of one sauce preparation:
Our Signature - Lemon butter with Saffron
Chipotle gorgonzola with roasted bell pepper
Or Lemon caper sauce

14

Barbecue Prawns

Blackened spices sautéed with bell peppers onions
mushrooms in a Caribbean sauce.
Served with side of roasted corn and black bean salsa

14

Steamed Clams

Enriched with garlic, butter, onions and
Served with Stone House Ciabatta bread

13

Clams Casino

Clams on the half shell
Baked with casino butter and bacon

12

Mediterranean Trio

Tapenade, Hummus, Baba Ghanoush
Served with lavash

11

Baked Brie & Fruit

Brie and Gorgonzola Cheese

12.5

Caprice Salad

Sliced tomato, mozzarella cheese, olive oil,
Balsamic glaze and fresh basil

with NY Steak 18

Homemade Corn Chips & Salsa

With fresh black bean salsa

6.5

Hot Wings

Buffalo Spicy or *Smokey Barbeque*
Served with ranch dressing

9.5

Sweet Potato Fries

Cone basket of delicious fries
With spicy Cajun Aioli dipping sauce

6.5

Artisan Flatbread Pizzas

7 to 11

Macadamia Escargot

Topped with fresh grapes and Gorgonzola cheese
Served with toasted Ciabatta bread

12.5

Traditional Escargot

10.5

Ahi Tartar

Sashimi tuna, avocado, green onions, creamed wasabi
Soy sesame sauce, on a bed of seaweed salad

14

Calamari

Lemon Aioli and Marinara sauce

10

Smoked Salmon Plate

Accompanied with cream cheese, capers, onions, bagels

14

Fresh Raw Oysters

1/2 dozen 12

Baked Rockefeller or Casino Style

14

Two Dungeness Crab Quesadilla's *Served with Spinach Apple Salad*

17

Veggie Polenta

Grilled vegetables, eggplant, tomatoes
Spinach & provolone cheese

13.75

Antipasto Plate

Prosciutto, assorted imported cheese,
Olives, tapenade & Ciabatta bread

13

Stone House Fish & Chips

Beer battered seasonal fish served with fries
Coleslaw, cocktail and tartar sauce

15

Shrimp, Crab or Combo Cocktail

14

Two Maryland Soft Shell Crab

Over baby greens, cilantro & roasted red pepper dressing

14

FOOD ALLERGY ALERT: NOT ALL INGREDIENTS ARE LISTED

Please inform your Server when ordering

\$5 Split Plate charge for all Entrées

18% Gratuity included to Parties of 8 or more

Spring Mix Salad 6

With roasted pine nuts, gorgonzola cheese, cranberries, tomatoes & Stone House vinaigrette

Spinach Apple Salad 9

Fresh spinach, radicchio, sliced apples, strawberries, gorgonzola and tossed with Stone House honey raisin dressing topped with spiced caramelized pecans

Classic Caesar Salad 8

With Parmesan cheese and garlic croutons

Shrimp or *Salmon* 17 *Chicken* 14 *NY Steak* 18

Seared Ahi Salad 18

Seared Ahi tuna served over California spring mix accompanied with wasabi & pickled ginger
Tossed with roasted sesame soy vinaigrette

Tempura Salad 16

Five Tempura Shrimp atop spring mix, rice noodles, seasonal fresh fruit, and oriental sesame dressing.

New York Steak Cobb Salad 19

New York, chopped bacon, hard cooked eggs, tomatoes, avocado, lettuce
Tossed with Stone House vinaigrette dressing and topped with crumbled blue cheese

Shrimp & Crab Louie 18.5 *Add Lobster* 22.5

Chilled shrimp & crabmeat on a bed of shredded lettuce with tomatoes
Hard-boiled eggs, asparagus & shredded carrots topped with Stone House Louie dressing

Sliders

3 oz freshly ground NY beef patty with grilled onions

1- for \$ 4.5 2 – for \$ 8 3- for \$12

Add Cheese: Jack or Cheddar.75 lettuce & tomato .85 Fries: 1.45

Stone House Cheese Burger 11.75

8 oz. ground NY, garnished with shredded lettuce, chopped pickles, sliced tomato & onions with fries

Rockefeller Burger 12.75

Spinach, grilled onions, bacon, Pernod liquor, Jack & parmesan cheese with fries

PB&J Bacon Burger 13.5

Peanut butter, Ligonberry jelly, smoked apple wood bacon, cheddar cheese, lettuce, tomato & red onions with fries

California Burger 12.75

Monterey Jack cheese, Ortega chilies, Apple wood smoked bacon served with fries

Lamb Burger 13

Goat cheese, lettuce, tomato and topped with tzatziki sauce served with fries

Turkey Burger 11

Sautéed Portobello mushroom, smoked Gouda cheese, onions, grilled tomato and balsamic mayo with fries

The San Diego 17

Seared Ahi Tuna, crabmeat salad, avocado, wasabi mayonnaise, tomato,
Served on Ciabatta bread and accompanied with an array of fresh fruit

French Dip 12

Roasted to mouth-watering perfection sliced **Roast Beef or Turkey** on a Ciabatta roll with au jus with fries

New York Steak Sandwich 17

Tender New York steak served on a Ciabatta roll with French fried onions and a roasted garlic Mayo with fries

Hot Turkey Sandwich 12

A traditional family style open face sandwich with mashed potatoes, gravy and cranberry sauce

Eggplant & Portabella Mushroom Sandwich 10.5

Sautéed with roasted red peppers, onions and Gruyere cheese served open faced on a Ciabatta bread with fries

Stone House Fish & Chips 15

Homemade Beer battered seasonal fish served with coleslaw, cocktail & tartar sauce and fries

Seafood & Pastas

Fresh Catch of the Day

Grilled with one of the following **Sauce: Mango Salsa, Lemon Caper or Basil Cream**

Poached on a bed of steamed spinach, red onions and fresh tomato consume

Market price - Ask your Server

St Germaine

Shelled lobster, scallops and prawns sautéed
in St Germaine, a French floral citrus liquor crème sauce and mangos

30

Ahi Tuna

Pan seared Sushi grade Tuna topped with a wasabi demi-glace sauce,
Served with wasabi mash potatoes and seaweed salad

27

Salmon

Blackened with roasted bell peppers and mushrooms or a **Gorgonzola Horseradish** crème sauce

26

Thai Salmon

Marinated in soy ginger, Thai chili and crème,
Served on a bed of fresh spinach and topped with fresh coconut

26

Orange Roughy

Topped with Tiger prawns, sun dried tomatoes, pine nuts, pistachios and finished with fresh pesto

27

Sand Dabs or Scalone Almandine

Pan-sautéed in lemon with butter and sliced almonds

20

Baked Avocado & Crab

Sautéed mushrooms, shallots topped with classic hollandaise sauce served in a puff pastry shell

24

Sautéed Scallops

Sautéed jumbo scallops topped with fresh mushrooms, lemon butter and sherry sauce

25

Stuffed Filet of Sole

Fresh filet of sole sautéed and stuffed with crab then topped with lobster claw and asparagus,
A white wine lemon cream sauce and drizzled with classic hollandaise sauce

29

Pasta Primavera

Medley of fresh garden vegetables, sun dried tomatoes, mushrooms
In a fresh pesto, white wine sauce. **Free Range Chicken add: 5**

15

Pasta Carbonara

Sweet Italian sausage, pancetta and egg with penne pasta

18

Crab Linguini

Dungeness crab sautéed with mushrooms, shallots, butter, white wine and served over linguini

22

Lobster, Crab and Shrimp Pasta

Lobster, crab & shrimp sautéed with mushrooms, shallots, butter, white wine and served over linguini

27

Pasta Portofino

Scallops, lobster, crab, shrimp, & clams with anchovies, flambé with white wine and a dash of crushed chili

29

Beef, Lamb & Chicken

Entrees served with your choice of Basmati Rice, Rosemary Garlic Mashed Potatoes or French Fries

New York Steak

12 oz NY pan seared with a Stone House demi-glace and crimini mushrooms
28

Peppercorn New York Steak

Sautéed and topped with our special Peppercorn cognac sauce
29

Charles New York Steak

Grilled and topped with Gorgonzola cheese, horseradish, and topped with French fried Bermuda onions
30

Filet Mignon 8oz 32

Stuffed with Dungeness crabmeat 35

Cambozola Filet Mignon 8oz

Topped with melted Cambozola cheese, Bing cherries in a Leopold Cherry Liquor pepper sauce
34

Lamb Shank

Roasted vegetables in a classic mint demi-glace over mushroom risotto
22

Loín of Lamb

Served with pomegranate, chipotle raspberry sauce topped with roasted pistachios
32

Lamb Chops

Topped with a classic *Mint* demi-glace or *Curry* sauce
29

Chicken Livers

Chicken livers sautéed with shallots, garlic, mushrooms,
A light but elegant demi-glace, enriched with sour cream
16

Half Roasted Free Range Chicken

Encrusted with fresh herbs and roasted garlic and served with Crimini mushroom Risotto
20

Chicken Curry

Free-Range Chicken sautéed in a curry sauce, topped with mixed nuts and a variety dried fruits
22

Sautéed Chicken with Artichokes

Free-Range Chicken with shallots, garlic, sherry wine and mushrooms
Fresh sautéed spinach and artichokes
21

Sautéed Calf's Sweet Breads

Fresh sautéed sweet breads topped with a mushroom sherry demi-glace sauce
22

Grilled Calf's Liver

Sautéed baby calf's liver topped with grilled caramelized onions, Apple wood bacon,
And an essence of Stone House demi-glace sauce
18

Meat Loaf

An old fashion, hearty, home made meat loaf
Served with mashed potatoes and fresh vegetables
16