

## Small Plates

### *Coconut Fried Prawns 11.75*

Served with a mango chutney

### *Sweet Potato Fries 7*

Cone Basket of delicious fries with spicy Cajun Aioli dipping sauce

### *Chips & Salsa 7*

Fresh homemade corn chips and black bean salsa

### *Calamari 12.5*

Traditional Squid tentacles and rings served with lemon aioli and marinara sauce

### *Hot Wings 12.75*

*Buffalo* Spicy or Smokey *Barbeque* served with ranch dressing

### *Steamed Clams 14.5*

Enriched with garlic, butter, onions served with Stone House Ciabatta bread

### *Raw Oysters half dozen 16 Casino or Rockefeller Style 18*

### *Ahi Tartar 16.5*

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

### *Stone House Crab Cake 14.75*

Choose **one** preparation: *Chipotle gorgonzola* with roasted bell pepper sauce or *Lemon caper sauce* or our Signature Delicate *Saffron lemon sauce*

### *Barbecue Prawns 15.75*

Blackened spices, sautéed with bell peppers, mushrooms, onions, finished with a Caribbean sauce, served with a black bean salsa topped with sour cream

### *Traditional Classic Escargot 12.5 or Macadamia Escargot 14.5*

Topped with white grapes, macadamia nuts and Gorgonzola cheese served with Ciabatta bread

### *Mediterranean Trio 13.5*

Tapenade, red bell pepper Hummus, Baba Ganoush served with lavash and Mary's gluten free crackers

### *Antipasto Plate 15*

Prosciutto, assorted cured meats, imported cheese, tapenade and Stone House bread

### *Smoked Salmon Plate 15*

Cream cheese, capers, red onions and mini bagels

### *Baked Brie with Gorgonzola cheese and fresh fruit 14*

### *French Onion Soup 7.5 Seasonal Gazpacho 7.5 Soup du Jour 7*

## South of the Border

### *Mama Maria's Combo Plate 14.5*

Your choice of "Mama Maria's" handmade *Chicken or Pork Tamale*, One cheese enchilada served with fresh black bean salsa, cilantro rice, sour cream and charro beans.

### *Chicken Burrito 12.75*

Shredded free-range chicken served with cilantro rice, charro beans, guacamole and sour cream

### *Fish Jacos 13.25*

Seasonal fish sautéed in **two flour or corn** tortillas with seasoned cabbage, Jorge's secret sauce, Black bean salsa served with cilantro rice, guacamole and sour cream

### *Chicken Quesadilla 13.75*

Black bean salsa, guacamole and sour cream

### *Coconut Prawn Jacos 13.5*

Fried coconut prawns in two flour tortillas, seasoned cabbage, and sweet corn relish and cilantro rice

18% Gratuity included to Parties of 8 or more Sorry no Merchant Gift Cards or Personal checks accepted

**FOOD ALLERGY: Please inform your Server upon ordering NOT ALL INGREDIENTS ARE LISTED**

Consuming Raw or undercooked foods, such as meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Drinking Wine, Beer & other Alcoholic Beverages during pregnancy, can cause birth defects

## Simply "De Liful" Salads

**Spring Mix Salad 10.25 with: Chicken 15 Salmon 17.5 NY Steak 18.5**

Pine nuts, gorgonzola cheese, peas, tomatoes, jicama, carrots, cranberries with balsamic dressing

**Spinach & Apple Salad 10.75**

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

**Italian Chicken Salad 14**

Free-range chicken, fresh basil with roasted red peppers, portabella mushrooms, almonds, capers, tossed with Stone House pesto vinaigrette, and topped with Parmesan cheese

**Two Scoop Salad 13.5**

Choice of Tuna and Chicken or two of Crabmeat add 3.00 on a bed of California Spring mix, tomatoes, jicama, carrots, cranberries, candied pecans, asparagus with balsamic vinaigrette dressing

**Classic Caesar Salad 10.5 Chicken 15 Salmon 17.5 NY Steak 18.5**

**Chicken Tostada 13.5**

Shredded lettuce, Jack cheese, cheddar cheese, corn, black beans, tomatoes, guacamole, sour crème, Pico de Gallo and shredded chicken in a flour tortilla basket

**Southwest Salad 12**

Fresh mixed lettuce greens with corn, black beans, jicama, zucchini, carrots, squash, black olives, topped with Stone House's original Southwest dressing, guacamole and corn tortilla chips

**Chicken Quinoa Salad 14.5**

Spring mix, tossed with grapes, sliced almonds, fresh mint, **Big Horn's balsamic** and olive oil dressing

**Vegan Arugula Salad 14**

Mushrooms, avocado, capers, tomatoes, asparagus, jicama, carrots, red onions, Turmeric vinaigrette

**Cobb Salad 16**

Free range chicken, chopped bacon, hardboiled egg, tomatoes, avocado, peas, asparagus, cucumbers Spring mix lettuce tossed with balsamic vinaigrette dressing and topped with gorgonzola cheese

**Seared Ahi Salad 18.5 "A locals Favorite"**

Seared Ahi tuna served over spring mix lettuce accompanied with pickled ginger, jicama, carrots, cucumber, black olives, rice noodles, sesame seeds and tossed with soy wasabi dressing

**Dore Scallop Salad 17.75**

Jumbo Scallops sautéed with a sweet chili Thai sauce, mangos, cranberries on a bed of California Spring mix lettuce accompanied with fresh fruit and coconut shavings

**Jempura Salad 17**

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

**Arugula Duck Salad 16.75**

Sliced Maple Leaf Duck with arugula, portabella mushrooms, blueberries, pears, pine nuts and gorgonzola featured seasonal flavored infused olive oil and balsamic vinegar from *local Big Horn Olive Company*

**Crab, Shrimp or Combo Louie 22 add Lobster: 25**

Chilled crabmeat or shrimp on a bed of shredded lettuce with tomatoes, hard boiled eggs, asparagus, shredded carrots and topped with Stone House Louie dressing.

**New York Fajita Salad 16.75**

California spring mix salad tossed with Ranchero dressing, Jack and cheddar cheese, tomatoes, Guacamole, asparagus and finished with fajita styles New York strips and corn tortilla chips.

**Steak Caprice Salad 19**

New York Strips, sliced tomatoes, with fresh Basil, mozzarella cheese, olive oil and balsamic glaze

## Pasta

**Free Range Chicken Primavera 16 Vegetarian Style 12**

Garden vegetables, artichokes, sautéed in pesto, garlic, and olive oil served over penne pasta

**Sweet Italian Sausage 14**

Sautéed with mushrooms, bell peppers, onions, fresh asparagus, marinara sauce served penne pasta.

**Shrimp or Crab Linguini 19**

Sautéed in butter, white wine, shallots and mushrooms, served over linguini

**Beef Stroganoff 16**

New York strips sautéed with onions, garlic, sour cream and mushrooms served over Egg noodles

# Stone House Burgers

*Black Angus 8oz patties freshly ground daily*

## *PB&J Bacon Burger 15*

Peanut butter, Lingonberry jelly, smoked apple wood bacon, cheddar cheese, lettuce, tomato & red onions

## *Stone House Cheese Burger 14*

Black Angus beef garnished with shredded lettuce, chopped pickles, tomato & red onions

Choice of: Jack, Cheddar, Swiss, Pepper Jack or Bleu cheese

## *Bleu Cheese Burger 14.5*

French fried Bermuda onions atop melted Bleu cheese and Smokey BBQ sauce on an onion bun

## *Lamb Burger 14.75*

Ground lamb, goat cheese, lettuce and tomato topped with fresh Greek tzatziki sauce

## *Rockefeller Burger 14*

Sautéed spinach, grilled onions, bacon, Pernod liquor, Jack and parmesan cheese on an onion bun

## *Turkey Burger 13*

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

## *California Burger 13.75* Chicken breast, Ortega chilies, apple wood bacon, Jack Cheese,

shredded lettuce, chopped pickles, tomato and red onions. *Southwest Style* with Dressing

\*Substitute a Veggie or Turkey Patty on all above Burgers

## *Sliders: This is the original "little hamburger"*

*1 for 5      2 for 9      3 for 14*

3 oz treasures are moist and bursting with flavor, grilled onions, pressing them firmly into the patty served on a toasted bun.

Add Cheese: Cheddar or Jack \$1    Lettuce & Tomato \$1    Fries \$1.5

## *Stone House Milk Shake! 4.95*

*Chocolate, Vanilla or Strawberry*

## *House Specialties*

### *Fish & Chips 15*

Homemade beer battered French fried Seasonal fish served with coleslaw, cocktail sauce and fries.

### *Chicken Marsala 15*

Free range chicken breast sautéed in butter, Marsala wine, mushrooms, served with basmati rice and seasonal vegetables.

### *Sand Dabs 16*

Lightly sautéed with a white wine, butter, lemon and almondine sauce, served with basmati rice and seasonal vegetables.

### *Blackened Salmon 17.5*

A blend of house spices, sautéed bell peppers, mushrooms and onions served with our signature Spinach apple salad topped with cranberries and goat cheese.

### *Scalone Steak 16*

A succulent blend of Scallops and Abalone formed into steaks, sautéed in butter, white wine and lemon fresh dill, served with basmati rice and seasonal vegetables

### *Coconut Salmon 17.5*

Lightly sautéed with a Thai chili coconut cream sauce, on a bed of spinach topped with fresh coconut served with basmati rice and seasonal vegetables.

### *Blackened Thai Ahi 18*

Seared with blackened seasonings, Thai chili mushrooms & pineapple sauce

### *Jambalaya 17*

Chicken & Chorizo with green onions, red & green bell pepper Cajun spice sauce over basmati rice

# Sandwiches with Imagination

CHOICE OF FRIES OR A GREEN SALAD

## *The San Diego* 17.75

Seared Ahi, crabmeat salad, tomato, avocado, wasabi mayonnaise, served on a Ciabatta roll and accompanied with an array of fresh **fruit or a lunch side**

## *BLT* 12

Apple wood bacon, lettuce, sliced tomato, avocado, mayo and served on wheat bread.

## *Eggplant & Portabella Mushroom* 12

Sautéed with roasted red peppers, onions, melted Swiss cheese, open face on Dave's organic bread

## *The Upper Crust* 13.25

Roasted turkey, bacon, lettuce, tomato, and avocado served on your choice of toasted bread.

## *The All Together* 13.5

Scrambled eggs with bacon, sautéed mushrooms, avocado, Ortega chili, tomato, Jack and cheddar cheese grilled on Dave's organic bread

## *The Mediterranean* 14

Grilled Chicken breast, buffalo mozzarella, tapenade spread, pesto mayo organic pea shoots, ciabatta roll

## *Pulled Pork* 13.5

Pork shoulder, caramelized onions, BBQ sauce, with our SH Cole slaw served on a Ciabatta roll

## *Stone House Tuna Salad* 13.5

Maria's delicious Albacore tuna salad, Jicama, avocado, tomato, Pea sprouts on Dave's organic bread

## *Grilled Fresh Salmon Filet* 15.5

Grilled & prepared medium rare to assure maximum flavor.

Served on a Ciabatta roll with fresh tomato, lettuce and lemon caper mayo sauce.

## *Turkey Delight* 14

Roasted warm turkey, bacon, avocado, tomato, melted Jack & cheddar cheese served on grilled sourdough bread.

## *Free Range Chicken Chipotle* 13.75

Grilled chicken topped with Jack cheese, SH coleslaw, chipotle gorgonzola sauce on a Ciabatta roll

## *Stone House Philly Cheese Steak* 14

Tender New York steak grilled with onions, tomatoes, sautéed peppers, mushrooms on a Ciabatta roll, covered with provolone and cheddar cheese

## *French Dip* 13.5 Turkey or Roast Beef

Roasted to mouth-watering perfection sliced served on a Ciabatta Roll with au jus

## *Hot Turkey Sandwich* 13.5

A traditional family style hot roasted turkey sandwich, gravy and served over sourdough

## *Ruben* 13.75

Roasted corned Beef brisket or Turkey sliced to thin perfection with Swiss cheese, sauerkraut Thousand Island dressing and served on grilled rye bread.

## *Hot Meat Loaf Sandwich* 13

An old fashion homemade meat loaf sandwich smothered with a roasted pepper, barbequed demi-glace on sourdough bread with mash potatoes.

## *Scalone Sandwich* 15

Ground Scallop & Abalone combined into a patty sautéed in a Beurre blanc caper sauce served on bun

## *NY Steak Sandwich* 19

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

## Wrap it Up

### *The Greek Wrap* 13.5

Lamb, tapenade, garbanzo beans, heirloom tomatoes, red onion, tzatziki sauce, spring mix

### *The Daily Wrap* 13

A creative seasonal Wrap that Servers will share along with our daily Specials