

Small Plates

French Onion Soup 8

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 7

Seasonal chilled Gazpacho 8.5

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

15

Barbecue Prawns

Blackened spices sautéed with bell peppers onions
mushrooms in a Caribbean sauce.

Served with side of roasted corn and black bean salsa

15.75

Steamed Clams

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

14.5

Clams Casino

Clams on the half shell

Baked with casino butter and bacon

13

Mediterranean Trio

Tapenade, Red bell pepper Hummus, Baba Ganoush

Served with lavash and gluten free crackers

13.75

Baked Brie & Fruit

Brie and Gorgonzola Cheese

14

Caprice Salad

3 Sliced tomatoes, mozzarella cheese, olive oil,
Balsamic glaze and fresh basil

14

Add NY Steak 9

Homemade Corn Chíps & Salsa

With fresh black bean salsa

7.25

Sweet Potato Fries

Cone basket of delicious fries

With spicy Cajun Aioli dipping sauce

7.5

Artisan Flatbread Pizzas

10 to 14

Cauliflower Crust available add 2.5

Pulled Pork Nachos 9

Macadamia Escargot

Topped with fresh grapes and Gorgonzola cheese

Served with toasted Ciabatta bread

15.5

Traditional Escargot

13.5

Ahi Tartar *

Sashimi tuna, avocado, green onions, creamed wasabi

Soy sesame sauce, on a bed of seaweed salad

16.5

Calamari

Lemon Aioli and Marinara sauce

13.75

Smoked Salmon Plate

Accompanied with cream cheese, capers, onions, bagels

15

Fresh Raw Oysters *

½ dozen 17

Baked Rockefeller or Casino Style

19

Shrimp or Crab

17

Combo Cocktail

19

Two Dungeness Crab Quesadilla's

Served with Spinach apple & strawberry salad

17.5

Veggie Polenta

Grilled vegetables, eggplant, tomatoes

Spinach & provolone cheese

14.75

Antipasto Platter

Prosciutto, assorted cured meats & imported cheese,

Olives, almonds, tapenade & Ciabatta bread

16

Truffle Mac n Cheese

Penne pasta, portabella & Crimini mushrooms

Manchego & Parmesan cheese, truffle oil, topped

With chopped apple wood Bacon and breadcrumbs

13.5

Hot Wings

Buffalo Spicy or **Barbeque**

Served with ranch dressing

13.5

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

Spring Mix Salad 8

Gorgonzola cheese, cranberries, jicama, peas, carrots, tomatoes, tossed with Stone House vinaigrette, roasted pine nuts

Stone House Wedge Salad 11

Wedge of iceberg lettuce topped with blue cheese dressing, bacon crumbles, red onions, diced tomato, drizzle of SH vinaigrette

Spinach Apple Salad 11

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

Classic Caesar Salad 10

With Parmesan cheese and garlic croutons

Add Sautéed *Shrimp* 9 Add Grilled *Salmon* 9 Add Grilled *Chicken* 7 Add *NY Steak* 9

**Seared Ahi Salad* 19

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

Tempura Salad 17

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

New York Steak Cobb Salad 21

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

Shrimp or Crab or Combo Louie 24 Add *Lobster* 6

Chilled shrimp & crabmeat on a bed of shredded lettuce with tomatoes, cucumbers, black olives
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 5 2 - for 9 3 - for 14

Add Cheese: Jack or Cheddar \$1 lettuce & tomato \$1 Fries: \$2

Stone House Cheeseburger 15

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

Rockefeller Burger 15.5

Spinach, grilled onions, bacon, Pernod liquor, Jack and parmesan cheese, fries

PB&J Bacon Burger 16.5

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

California Burger 15

Chicken Breast, Monterey Jack cheese, Ortega chilies, Apple wood smoked bacon, fries

Lamb Burger 16

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

Turkey Burger 14.5

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

** The San Diego* 18.25

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

French Dip 13.75

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

New York Steak Sandwich 19

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

Hot Turkey Sandwich 13.75

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

Eggplant & Portabella Mushroom Sandwich 12.5

Sautéed with roasted red peppers, onions and Swiss cheese served **open faced** on multi grain bread, 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 -Gluten Free

Market price - Ask your Server

St Germaine

Shelled lobster, scallops and prawns sautéed

With St Germaine, a French floral citrus liquor crème sauce and dried mangos

33

*Blackened Thai Ahi **

Seared with blackened seasonings, Thai chili mushrooms & pineapple sauce

29

*Salmon **

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

29

*Thai Salmon **

Marinated in soy ginger, Thai chili and crème,

Served on a bed of fresh spinach and topped with fresh coconut

29

Orange Roughy

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

30

Sand Dabs

Pan-sautéed in lemon with butter and sliced almonds

22

Baked Avocado & Crab

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

26

Sautéed Scallops

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

31

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 & drizzled with classic hollandaise sauce

32

Stone House Fish & Chips

Local Beer battered seasonal fish served with coleslaw, Stone House made cocktail & tartar sauce with fries

19

Pasta Primavera 17

Medley of fresh garden vegetables, sun dried tomatoes, mushrooms

In a fresh pesto, white wine sauce over penne pasta. **Free Range Chicken breast add: 6**

Pasta Carbonara

Sweet Italian sausage, pancetta, peas, egg, tossed in a creamy sauce Parmesan cheese with penne pasta

19

Crab or Shrimp Linguini

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

24

Lobster, Crab and Shrimp Pasta

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

33

Pasta Portofino 35

Scallops, lobster, crab, shrimp, clams with anchovies, flambé with white wine, crushed chili over linguini

Beef, Lamb & Chicken

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

New York Steak

12 oz Certified Angus Beef pan seared with a Stone House demi-glaze and Crimini mushrooms
36

Peppercorn New York Steak

Sautéed and topped with our special, Peppercorn cognac sauce
37

New York Steak Charles

Grilled and topped with Gorgonzola cheese, horseradish, and topped with French fried Bermuda onions
37.5

Filet Mignon 43

8oz Certified Angus Beef Stuffed with Dungeness crabmeat topped with classic bearnaise sauce
47

Cambozola Filet Mignon 8oz

Topped with melted Cambozola cheese, Bing cherries in a Cherry Liquor pepper sauce
46

Lamb Shank

Roasted vegetables in a classic mint demi-glaze over mushroom risotto
29

Loín of Lamb

Served with pomegranate, chipotle raspberry sauce topped with roasted pistachios
38

Lamb Chops

Topped with a classic *Mint* demi-glaze or *Curry* sauce
36

Chicken Livers

Chicken livers sautéed with shallots, garlic, mushrooms,
A light but elegant demi-glaze, enriched with sour cream
21

Half Roasted Free-Range Chicken

Encrusted with fresh herbs and roasted garlic and served with Crimini mushroom Risotto
25

Chicken Curry

Free-Range Chicken sautéed in a curry sauce, topped with mixed nuts and a variety dried fruits
26

Sautéed Chicken with Artichokes

Free-Range Chicken with shallots, garlic, sherry wine and mushrooms
Fresh sautéed spinach and artichokes
26

Sautéed Calf's Sweet Breads

Fresh sautéed sweet breads topped with a mushroom sherry demi-glaze sauce
25

Grilled Calf's Liver

Sautéed baby calf's liver topped with grilled caramelized onions, Apple wood bacon,
And an essence of Stone House demi-glaze sauce
22

House Meat Loaf

An old fashion, hearty, homemade meat loaf
Served with mashed potatoes and seasonal vegetables
21