

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 7.5

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

16

Barbecue Prawns

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

16

Steamed Clams

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

14.75

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

15

Caprice Salad

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

Add: NY Steak 10

Homemade Corn Chips & 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

11 to 15

Cauliflower Crust available add 2.5

Pulled Pork Nachos 9

18% Gratuity included to Parties of 8 or more

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Personal checks accepted

Macadamia Escargot

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

16

Traditional Escargot

14

Ahi Tartar *

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

16.75

Calamari

Lemon Aioli and Marinara sauce

14

Smoked Salmon Plate

Accompanied with cream cheese, capers, onions, bagels

16

Fresh Raw Oysters *

1/2 dozen 18

Baked Rockefeller or Casino Style

19.5

Shrimp or Crab

18

Combo Cocktail

19

Two Crabmeat 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

16.5

Truffle Mac n Cheese

Penne pasta, portabella & Crimini mushrooms
Manchego & Parmesan cheese, truffle oil, topped
With chopped apple wood Bacon and breadcrumbs

13.75

Hot Wings

Buffalo Spicy or *Barbeque*

Served with ranch dressing

14

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 11.5

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

Spinach Apple Salad 11.5

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: Sauteed Shrimp 9.5 **Add: Grilled Salmon** 9.5 **Add: Grilled Chicken** 7 **Add: NY Steak** 10

**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 5.5 **2 - for 10** **3 - for 15**

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

Stone House Cheeseburger 15.5

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

Rockefeller Burger 16

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

PB&J Bacon Burger 16.75

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

California Burger 16

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

Lamb Burger 16.5

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

Turkey Burger 15.5

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 14 **Add: Grilled Onions** 1.75

Roasted to mouth-watering perfection sliced **Roast Beef or Turkey**, provolone cheese Ciabatta roll, 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

34

*Blackened Thai Ahí **

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

31

Sand Dabs

Pan-sautéed in lemon with butter and sliced almonds

23

Baked Avocado & Crab

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

26.5

Sautéed Scallops

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

34

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

33.5

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: 7**

Pasta Carbonara

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

19

Crab or Shrimp Linguini

Crab sautéed with mushrooms, shallots, butter, white wine served over linguini

25

Lobster, Crab and Shrimp Pasta

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

34

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 Crumini 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
38

Filet Mignon 44

8oz Certified Angus Beef *or* Stuffed with crabmeat topped with classic bearnaise sauce
48

Cambozola Filet Mignon 8oz

Topped with melted Cambozola cheese, Bing cherries in a Cherry Liquor pepper sauce
47

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

Half Roasted Free-Range Chicken

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

Chicken Curry

Free-Range Chicken sautéed in a curry sauce, topped with mixed nuts and a variety dried fruit
27

Sautéed Chicken with Artichokes

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

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
20

