

Small Plates

Coconut Fried Prawns 12

Served with a mango chutney

Sweet Potato Fries 7.5

Cone Basket of delicious fries with spicy Cajun Aioli dipping sauce

Chips & Salsa 7.25

Fresh homemade corn chips and black bean salsa

Calamari 14

Lightly battered Squid tentacles and rings served with lemon aioli, marinara sauce

Hot Wings 14

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

Steamed Clams 14.75

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

Raw Oysters half dozen 18 Casino or Rockefeller Style 19.75*

Ahi Tartar 16.75*

Sashimi Tuna, avocado, green onions, creamed wasabi mayo,

Soy sesame sauce, served on a bed of seaweed salad

Stone House Crab Cake 16

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

Barbecue Prawns 16

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 14 or Macadamia Escargot 16

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

Mediterranean Trio 13.75

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

Antipasto Plate 16.5

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

Smoked Salmon Plate 16

Cream cheese, capers, red onions, mini bagels

Baked Brie with Gorgonzola cheese and fresh fruit 15

French Onion Soup 8 Seasonal Gazpacho 8.5 Soup du Jour 7.5

South of the Border

Mama Maria's Combo Plate 15

Your choice of "Mama Maria's" handmade **Chicken or Pork Tamale**,

One cheese enchilada served with fresh black bean salsa, cilantro rice, sour cream, charro beans.

Chicken Burrito 13.75

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

Fish Tacos 14.5

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

Chicken Quesadilla 13.75

Black bean salsa, guacamole, sour cream

Coconut Prawn Tacos 14

Fried coconut prawns in two flour tortillas, seasoned cabbage, and sweet corn relish, 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 add: Chicken 7 Salmon 9.5 NY Steak 10

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

Spinach & Apple Salad 11.5

Fresh spinach, radicchio, sliced apples, 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 14

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 add Chicken 7 Salmon 9.5 NY Steak 10

Chicken Jostada 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, homemade 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 16.5

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 19 "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

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 24 add Lobster 6

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 19.5

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

Pasta

Free Range Chicken Primavera 16.75 Vegetarian Style 12.75

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

Sweet Italian Sausage 14.75

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 16.75

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 16.75

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

Stone House Cheeseburger 15.5

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

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

Bleu Cheeseburger 16

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

Lamb Burger 16.5

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

Rockefeller Burger 16

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

Turkey Burger 15.5

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

California Burger 16 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 5.5 2 for 10 3 for 15

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 \$2

Stone House Milk Shake!

Chocolate, Vanilla or Strawberry 6

House Specialties

Fish & Chips 15

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

Chicken Marsala 15

Free range chicken breast sautéed in butter, Marsala wine, mushrooms, basmati rice, vegetables

Sand Dabs 17

Lightly sautéed with a white wine, butter, lemon and almondine sauce, basmati rice, 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

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 18.5

Seared with blackened seasonings, Thai chili mushrooms & pineapple sauce, basmati rice, vegetables

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 18.25

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 13

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

Eggplant & Portabella Mushroom 12.5

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

The Upper Crust 14

Roasted turkey, bacon, lettuce, tomato, and avocado served on your choice of toasted 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 16.25

Grilled & prepared medium rare to assure maximum flavor.

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

Turkey Delight 14.5

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

Free Range Chicken Chipotle 14

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 14 Turkey or Roast Beef Add Grilled onions 7.75

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

Hot Turkey Sandwich 13.75

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

Ruben 14

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 14

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

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 14.5

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

The Daily Wrap 13.5

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