

STONEWOOD

APPETIZERS

BUFFALO SHRIMP

Butterflied and lightly fried shrimp drizzled with our mild buffalo sauce with house-made bleu cheese dressing, then sprinkled with bleu cheese crumbles. 11.25

CHICKEN AND FETA FLATBREAD

Crisp flatbread layered with fresh baby spinach, Oak Grilled chicken breast, roasted red peppers and feta cheese, finished with a balsamic reduction. 9.5

STEAK AND BLEU CHEESE FLATBREAD

Oak Grilled sliced steak, onion frizzet and roasted red peppers on crisp flatbread, topped with house-made bleu cheese dressing, bleu cheese crumbles and drizzled with a balsamic reduction. 10.25

BRUSCHETTA

Vine-ripe tomatoes, basil, infused olive oil and aged Parmesan atop grilled garlic bread, served with balsamic vinaigrette. 9.5

SEARED AHI TUNA*

Sushi grade ahi, rolled in sesame seeds and seared rare. Served with Asian slaw and sesame ginger dressing, garnished with pickled ginger and wasabi. 15

BLEU CHEESE CHIPS

House-made potato chips drizzled with bleu cheese aioli, lightly baked and served with bleu cheese crumbles, then drizzled with a balsamic reduction. 8

HOUSE SMOKED SALMON*

A smoked fillet glazed with whole grain mustard and dill, with chive aioli and crispy baguette slices. 10.5

CLAM CHOWDER

Creamy New England style, with ocean clams and farm-fresh potatoes, served with oyster crackers. *cup* 4.25 *bowl* 6

HERITAGE ONION SOUP

Traditional and golden, ours is topped with a toasted crouton and melted imported Swiss. *cup* 4.5 *bowl* 6

ENTRÉE SALADS

ASIAN CHICKEN SALAD

Asian-style marinated sliced chicken breast tossed with fresh mixed greens and sesame ginger dressing, layered with crispy wontons and chilled sesame noodles. Served with Asian slaw and a tangy ginger lime sauce. 13.5

TRADITIONAL CHICKEN CAESAR SALAD

Crisp romaine, house-made croutons and fresh grated Parmesan topped with Oak Grilled chicken breast. 13
Substitute 4 oz. Salmon 5 | Shrimp 4

VINE RIPE TOMATO & MOZZARELLA CAPRESE

Thick sliced tomatoes and fresh mozzarella on a bed of crisp greens, drizzled with balsamic reduction. 10.5

OAK GRILLED STEAK SALAD*

Sliced steak served atop a mound of crisp greens, grilled marinated portobello mushrooms and red bell peppers. Served with raspberry balsamic vinaigrette dressing, bleu cheese crumbles and walnut pieces. 13.5

MEDITERRANEAN SALAD

An assortment of Mediterranean vegetables, pine nuts and feta cheese over the Chef's selection of fresh greens and spinach. Tossed with our house vinaigrette. 11
Add Chicken 4 | Salmon 8 | Shrimp 7

BURGERS & SANDWICHES

All are served with Stonewood steak fries and a pickle spear.

OAK GRILLED HAMBURGER*

A juicy 10 oz. burger grilled to your liking and served on a toasted Kaiser roll. 11

Add American, imported Swiss, Colby or bleu cheese for 1 each.

BACON CHEESEBURGER*

Topped with hardwood smoked bacon and melted bleu cheese. 12.5

GRILLED CHICKEN SANDWICH

Marinated chicken breast topped with Bellavitano cheese, our house-made bruschetta, served on a ciabatta bun with fresh baby greens. 11

Add a house or Caesar salad or a cup of soup to any sandwich or entrée for 4.

OAK GRILLED STEAKS AND CHOPS

All of our steaks are aged for tenderness, hand-cut, midwestern beef. The following selections are served with the Chef's vegetable medley and your choice of: garlic mashed potatoes, baked potato, Stonewood steak fries, savory rice pilaf, or creamed spinach.

6-OZ. OAK GRILLED PETITE FILET* 23

9-OZ. OAK GRILLED STONEWOOD FILET* 28

16-OZ. OAK GRILLED NEW YORK STRIP* 29.5

12-OZ. OAK GRILLED RIBEYE* 24.75

10-OZ. OAK GRILLED SIRLOIN*

Served with a side of peppercorn sauce. 19

OAK GRILLED PORK CHOPS

Thick, center-cut boneless pork chops, marinated in a blend of citrus-infused olive oil, honey, soy and spices, and served with Granny Smith apple chutney. *two chops* 20.25 *one chop* 15.25

MARKET FRESH FISH

Oak Grilled, blackened, or broiled. All are served with the Chef's vegetable medley and savory rice pilaf.

COLD WATER ATLANTIC SALMON* 19 | 11

LINE CAUGHT BLACK GROUPEL* 25 | 14

MAHI-MAHI* 23 | 13

ENTRÉE COMPLEMENTS

Stonewood Oscar Style: Crabmeat, steamed asparagus, and fresh house-made hollandaise. 6

Cabernet Demi Glace: A rich demi glaze accented with Cabernet Sauvignon. 3

Peppercorn Sauce: A rich peppercorn demi glaze accented with cognac and fresh cream. 3

Lemon Beurre Blanc: A perfect pairing of wine, lemon juice, and creamy butter. 3

Mediterranean Topping: Baby spinach, artichoke hearts, French green beans, sundried tomatoes, sliced button mushrooms, roasted garlic, fresh dill, chopped parsley and goat cheese, all tossed in a lemon beurre blanc sauce. 5

Hollandaise: A rich, buttery cream sauce with a hint of lemon. 3

Bearnaise: The classic French sauce with butter, eggs, white wine and tarragon. 3

SEAFOOD SPECIALTIES

GINGER LIME-GLAZED SALMON*

An 8-oz. fresh flame-grilled marinated Asian-style Atlantic salmon on a bed of crisp vegetable slaw and lightly drizzled with a tangy ginger lime sauce. 18

HERB-ENCRUSTED GROUPEL*

An 8-oz. fresh line-caught black grouper dusted with herb bread crumbs, and oven roasted to perfection. Served with fresh steamed asparagus, savory rice pilaf and finished with a balsamic reduction. 25

SHRIMP AND SCALLOPS*

Tasty skewers of herb-basted Black Tiger shrimp and cold water scallops lightly flame-grilled, served over our savory rice pilaf with a basil cream sauce and served with the Chef's vegetable medley. 21.5

CHEF'S SELECTIONS

FILET AND PORTOBELLO RAVIOLI*

A succulent 6-oz. filet, Oak Grilled to perfection atop an onion frizzet mound, accompanied by three large portobello mushroom ravioli pillows and finished with a Cabernet demi glaze. Served with fresh steamed asparagus. 29

GRILLED ROSEMARY AND GARLIC LAMB CHOPS*

Rosemary and garlic-marinated lamb chops, grilled to your desire, served atop creamy garlic mashed potatoes, then finished with a Cabernet demi glaze. Served with fresh steamed asparagus. 24

TUSCAN CHICKEN

Tender balsamic-marinated, Oak Grilled chicken breast layered with goat cheese, sliced button mushrooms, roasted garlic, artichoke hearts, sundried tomatoes, baby spinach and French green beans, topped with a lemon beurre blanc. Served with our rice pilaf. 18

SAVORY POT ROAST

Tender slices of beef in a hearty velouté with roasted baby carrots and pearl onions, served with garlic mashed potatoes and the Chef's vegetable medley. 14.25

BLACKENED CHICKEN PASTA

Bowtie pasta tossed in a creamy white sauce with fresh baby spinach, asparagus and sun-dried tomatoes, topped with tender hand-pulled blackened chicken breast, and served with garlic toast. 15.25

CHICKEN POT PIE

A large bowl of tender white-meat chicken, fresh carrots, onions, mushrooms and peas in a creamy white sauce, topped with a delicate puff pastry. 14

SIDES

Garlic Mashed Potatoes 3 | Stonewood Steak Fries 4 | Baked Potato 4

Rice Pilaf 3 | Chef's Vegetable Medley 3 | Sautéed Button Mushrooms 5

Steamed Asparagus 5 | Creamed Spinach 4

AFTER DINNER

CHOCOLATE BREAD PUDDING

A twist on the great classic — cradled by a warm bourbon sauce then topped with Haagen-Dazs® vanilla bean ice cream and a homemade cookie crisp. 7

CHOCOLATE LAYER CAKE

Moist and rich chocolate cake with a perfect chocolate icing, served with a giant scoop of Haagen-Dazs® vanilla bean ice cream, and finished with a chocolate drizzle. 8

FRESH SEASONAL BERRIES

The sweetest selections of the season, topped with farm fresh whipped cream. 6

FLORIDA ORANGE CAKE

A Sunshine State *must*: layer cake flavored with fresh squeezed oranges, topped with dreamsicle icing. 7

APPLE CRUMB PIE

A delicious deep dish pie with crisp Granny Smith apples, walnuts and a light cinnamon crumb topping, drizzled with caramel. 7

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*