

APPETIZERS

BUFFALO SHRIMP

CHICKEN AND FETA FLATBREAD

BRUSCHETTA

CALAMARI

SEARED AHI TUNA*

BLEU CHEESE CHIPS

HOUSE SMOKED SALMON*

CLAM CHOWDER

HERITAGE ONION SOUP

ENTRÉE SALADS

ASIAN CHICKEN SALAD With fresh mixed greens, sesame ginger dressing, and a side of Asian slaw.

TRADITIONAL CHICKEN CAESAR SALAD With house-made croutons and fresh grated Parmesan.

Substitute with 4 oz. Salmon | Shrimp

VINE RIPE TOMATO & MOZZARELLA CAPRESE

OAK GRILLED STEAK SALAD* Crisp greens, portobello mushrooms, red bell peppers, raspberry balsamic vinaigrette dressing, bleu cheese crumbles and walnuts.

MEDITERRANEAN SALAD Vegetables, pine nuts, feta cheese, fresh greens and spinach with house vinaigrette.

Add Chicken | Salmon | Shrimp

BURGERS & SANDWICHES

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

OAK GRILLED HAMBURGER* On a toasted Kaiser roll.

Add American, imported Swiss, Colby, bleu cheese or bacon

GRILLED CHICKEN SANDWICH On a ciabatta bun with baby greens.

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

OAK GRILLED STEAKS & CHOPS

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

6-OZ. OAK GRILLED PETITE FILET* | **9-OZ. OAK GRILLED STONEWOOD FILET*** | **16-OZ. OAK GRILLED NEW YORK STRIP***
12-OZ. OAK GRILLED RIBEYE* | **10-OZ. OAK GRILLED SIRLOIN***

OAK GRILLED PORK CHOPS Thick, center-cut boneless pork chops, marinated in a blend of citrus-infused olive oil, honey, soy and spices.
Order one or two chops

MARKET FRESH FISH

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

COLD WATER ATLANTIC SALMON* | **LINE CAUGHT BLACK GROUPER*** | **MAHI-MAHI***

ENTRÉE COMPLEMENTS

Stonewood Oscar Style Crabmeat, steamed asparagus, and fresh house-made béarnaise.

Roasted Wild Mushroom Topping Oven roasted with herbs and spices.

Lemon Beurre Blanc Wine, lemon juice, butter.

Horseradish Bleu Cheese Butter

Mediterranean Topping Spinach, artichoke hearts, French green beans, sundried tomatoes, button mushrooms, roasted garlic, dill, parsley and goat cheese in a lemon beurre blanc sauce.

Béarnaise Butter, eggs, white wine and tarragon.

Oak Grilled Shrimp 3-shrimp skewer.

CHEF'S SELECTIONS

GINGER LIME-GLAZED SALMON* On a bed of crisp Asian slaw.

YELLOWFIN TUNA* Served over white bean ragout and topped with a grape tomato vinaigrette.

GRILLED ROSEMARY AND GARLIC LAMB CHOPS*

With garlic mashed potatoes and asparagus.

TUSCAN CHICKEN With a savory rice pilaf.

SHRIMP AND SCALLOPS* Oak grilled, served with broccoli and wild mushroom risotto.

SAVORY POT ROAST With garlic mashed potatoes and green beans.

HERB-ENCRUSTED GROUPER* With green beans and rice pilaf.

BLACKENED CHICKEN PASTA Served with garlic toast.

CHICKEN POT PIE Topped with a delicate puff pastry.

SIDE SALADS

Complement your meal with one of our fresh garden salads.

HOUSE SALAD | **CAESAR SALAD**

SIDES

Garlic Mashed Potatoes | **Stonewood Steak Fries** | **Baked Potato** | **Broccoli** | **Rice Pilaf** | **Chef's Vegetable**
Sautéed Button Mushrooms | **Roasted Wild Mushrooms** | **Steamed Asparagus** | **Creamed Spinach**

"We've created a warm, comfortable, inviting place where you're provided an exceptional dining experience through great service, wonderful wine selections and outstanding food. Whether you're surrounded by family or friends, we invite you to discover new dishes, the flavor of our aged, hand-cut steaks and market fresh seafood cooked over an oak burning grill.

Please sit back, relax and make tonight a memorable dining experience." — Chef Chuck

WINE SELECTIONS

SPARKLING WINES

MOËT & CHANDON Champagne, France
VEUVE CLICQUOT "Yellow Label," France

CRISP, REFRESHING WHITES

MONTEVINA White Zinfandel,
Amador County, CA
SAINT M Riesling, Columbia Valley, WA
CAYMUS CONUNDRUM White Blend, CA
TORRESELLA Pinot Grigio, Veneto, Italy
SANTA MARGHERITA Pinot Grigio
Valdadige, Italy
KING ESTATE Pinot Grigio
Willamette Valley, OR

SAUVIGNON BLANC

KIM CRAWFORD
Marlborough, New Zealand
SEAGLASS Santa Barbara, CA
DECOY by Duckhorn, Napa Valley, CA

CHARDONNAY

VINESTONE CA
RAYMOND Napa Valley, CA
COPPOLA "Sante," California
SONOMA CUTRER
Russian River Ranches, CA
MERRYVALE Starmont, Napa Valley, CA
KENDALL-JACKSON CA
JORDAN Russian River Valley, CA

MERLOT

PICTURE BLOCK CA
CHATEAU STE MICHELLE
"Indian Wells," WA
DECOY by Duckhorn Napa Valley, CA
FRANCISCAN Napa Valley, CA

PINOT NOIR

ACROBAT by King Estate, OR
ARGYLE Willamette Valley, OR
FLOWERS Sonoma Coast, CA
MARK WEST CA
MACMURRAY RANCH Sonoma, CA

SEXY, SPICY REDS

ALAMOS Malbec, Mendoza, Argentina
TIERRA SECRETA Malbec
Mendoza, Argentina
COPPOLA Claret, CA
RAVENSWOOD TELDESCHI Zinfandel
Dry Creek Valley, CA
CLINE Syrah, Cool Climate, Sonoma, CA
"THE PRISONER" Proprietary Red, CA

CABERNET SAUVIGNONS & BLENDS

PICTURE BLOCK CA
JOEL GOTT 815 Blend, CA
HAYMAN & HILL Reserve,
Napa Valley, California
B.R. COHN Silver Label, North Coast, CA
JORDAN Alexander Valley, CA
MONDAVI Napa Valley, CA
KENWOOD Artist Series, Sonoma, CA
HALL Napa Valley, CA
MOUNT VEEDER Napa Valley, CA
SIMI "Landslide," Alexander Valley, CA
CAYMUS Napa Valley, CA
DUCKHORN Napa Valley, CA
SILVER OAK Napa Valley, CA

MARTINIS & COCKTAILS

BLUEBERRY MARTINI | BLACK SAGE | POMA PEAR SAGE MARTINI
SPICED LEMON DROP | STRAWBERRY-RHUBARB MOJITO
STONEWOOD COSMOPOLITAN | SKINNY MARGARITA
SANGRITA MARTINI | STONEWOOD CLASSIC MARTINI
APRICOT SIDECAR | RUMTINI | CITRUS BASIL MANHATTAN
WILD TEA COSMO

STONEWOOD

FLORIDA LOCATIONS

BRADENTON

7110 Cortez Rd.
Bradenton, FL 34210
941-795-5781

BRANDON

612 E. Bloomingdale Ave.
Brandon, FL 33511
813-655-9561

FT. MYERS

7091-09 College Pkwy.
Fort Myers, FL 33907
239-936-0143

GAINESVILLE

3812 Newberry Rd.
Gainesville, FL 32607
352-379-5982

JACKSONVILLE – BAYMEADOWS

3832-03 Baymeadows Rd.
Jacksonville, FL 32217
904-739-7206

JACKSONVILLE BEACH

950 Marsh Landing Pkwy., Suite 370
Jacksonville Beach, FL 32250
904-285-2311

NAPLES

7935 Airport-Pulling Rd.
Naples, FL 34109
239-593-0001

NORTH SARASOTA

5415 University Pkwy.
University Park, FL 34201
941-355-3315

ORLANDO – DR. PHILLIPS

5078 Dr. Phillips Blvd.
Orlando, FL 32819
407-297-8682

ORLANDO – HEATHROW

1210 S. International Pkwy.
Heathrow, FL 32746
407-333-3292

ORLANDO – TUSKAWILLA

5248 Red Bug Lake Rd.
Winter Springs, FL 32708
407-699-4444

ORMOND BEACH

100 S. Atlantic Ave.
Ormond Beach, FL 32176
386-671-1200

PORT ORANGE

1078 Dunlawton Ave.
Port Orange, FL 32127
386-760-2282

SOUTH SARASOTA

1894 Stickney Point Rd.
Sarasota, FL 34231
941-927-3969

TAMPA PALMS

17050 Palm Pointe Dr.
Tampa, FL 33647
813-978-0388

WELLINGTON

10120 Forest Hill Blvd.
Suite 110
Wellington, FL 33414
561-784-9796

STONEWOOD

stonewoodgrill.com

Why Wait? Make a Reservation!