

STONEWOOD

APPETIZERS

| | | | | | |
|-----------------------------------|-------|--------------------------|------|---|-----|
| BUFFALO SHRIMP | 11.25 | CALAMARI | 10.5 | HOUSE SMOKED SALMON* | 9.5 |
| CHICKEN AND FETA FLATBREAD | 9.5 | SEARED AHI TUNA* | 15.5 | CLAM CHOWDER cup 4.25 bowl 6 | |
| BRUSCHETTA | 9 | BLEU CHEESE CHIPS | 8 | HERITAGE ONION SOUP cup 5 bowl 6.5 | |

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* 24 | **9-OZ. OAK GRILLED STONEWOOD FILET*** 29 | **16-OZ. OAK GRILLED NEW YORK STRIP*** 30

12-OZ. OAK GRILLED RIBEYE* 24.75 | **10-OZ. OAK GRILLED SIRLOIN*** 19.5

OAK GRILLED PORK CHOPS Thick, center-cut boneless pork chops, marinated in a blend of citrus-infused olive oil, honey, soy and spices.
two chops 19.25 one chop 14.25

MARKET FRESH FISH

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

COLD WATER ATLANTIC SALMON* 18 | 10.5 | **LINE CAUGHT BLACK GROUPER*** 24.5 | 14 | **MAHI-MAHI*** 22.5 | 13

ENTRÉE COMPLEMENTS

| | |
|---|------|
| Stonewood Oscar Style Crabmeat, steamed asparagus, and fresh house-made béarnaise. | 6.25 |
| Roasted Wild Mushroom Topping Oven roasted with herbs and spices. | 4 |
| Lemon Beurre Blanc Wine, lemon juice, butter. | 3 |
| Horseradish Bleu Cheese Butter | 3 |
| 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. | 5.75 |
| Béarnaise Butter, eggs, white wine and tarragon. | 3 |
| Oak Grilled Shrimp 3-shrimp skewer. | 4 |

CHEF'S SELECTIONS

| | |
|--|-------|
| GINGER LIME-GLAZED SALMON* On a bed of crisp Asian slaw. | 17 |
| YELLOWFIN TUNA* Served over white bean ragout and topped with a grape tomato vinaigrette. | 25 |
| GRILLED ROSEMARY AND GARLIC LAMB CHOPS* With garlic mashed potatoes and asparagus. | 26 |
| TUSCAN CHICKEN With a savory rice pilaf. | 17.5 |
| SHRIMP AND SCALLOPS* Oak grilled, served with broccoli and wild mushroom risotto. | 23 |
| SAVORY POT ROAST With garlic mashed potatoes and green beans. | 15 |
| HERB-ENCRUSTED GROUPER* With green beans and rice pilaf. | 25 |
| BLACKENED CHICKEN PASTA Served with garlic toast. | 15.25 |
| CHICKEN POT PIE Topped with a delicate puff pastry. | 13 |

SIDE SALADS

Complement your meal with one of our fresh garden salads.

HOUSE SALAD 4 | **CAESAR SALAD** 4

ENTRÉE SALADS

| | |
|--|------|
| ASIAN CHICKEN SALAD With fresh mixed greens, sesame ginger dressing, and a side of Asian slaw. | 12.5 |
| TRADITIONAL CHICKEN CAESAR SALAD With house-made croutons and fresh grated Parmesan. <i>Substitute with 4 oz. Salmon 5 Shrimp 4.5</i> | 12 |
| VINE RIPE TOMATO & MOZZARELLA CAPRESE | 10.5 |
| OAK GRILLED STEAK SALAD* Crisp greens, portobello mushrooms, red bell peppers, raspberry balsamic vinaigrette dressing, bleu cheese crumbles and walnuts. | 15 |
| MEDITERRANEAN SALAD Vegetables, pine nuts, feta cheese, fresh greens and spinach with house vinaigrette. <i>Add Chicken 4 Salmon 8 Shrimp 7.5</i> | 10 |

BURGERS & SANDWICHES

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

| | |
|--|-------|
| OAK GRILLED HAMBURGER* On a toasted Kaiser roll. <i>Add American, imported Swiss, Colby or bleu cheese for .50 each Add bacon for 1.00</i> | 10.25 |
| GRILLED CHICKEN SANDWICH On a ciabatta bun with baby greens. | 11 |

| |
|---|
| SIDES Garlic Mashed Potatoes 3 Stonewood Steak Fries 4 Baked Potato 4 Broccoli 4 Rice Pilaf 3 Chef's Vegetable 4 |
| Sautéed Button Mushrooms 5 Roasted Wild Mushrooms 6 Steamed Asparagus 5 Creamed Spinach 4 |

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

"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