

STONEWOOD

LUNCH

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. 11.75

BRUSCHETTA

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

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

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

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 5 bowl 6.5*

LUNCH 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

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

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. 14.5

SOUP & SALAD COMBINATION

Your choice of a bowl of Heritage Onion Soup or Clam Chowder with a House or Caesar salad. 9

SIDES

French Fries 3 | Sweet Potato Fries 3

Rice Pilaf 3 | Chef's Vegetable Medley 3

Baked Potato and Garlic Mashed Potatoes are available after 4 pm.

BURGERS & SANDWICHES

All burgers and sandwiches are served with French fries.

OAK GRILLED HAMBURGER*

A juicy burger grilled to your liking and served on a toasted Kaiser roll. 9
Add bacon for .75 | Add American, imported Swiss, Colby or bleu cheese for .75 each.

REUBEN SANDWICH

A traditional favorite: corned beef layered with Swiss cheese, sauerkraut and thousand island dressing between slices of marbled rye. 8.5

POT ROAST SANDWICH

Thick cut of juicy pot roast, simmered in Au Jus. Served on a toasted hoagie roll with your choice of cheese. 10

PHILLY CHEESE STEAK SANDWICH

Thinly shaved beef with grilled mushrooms, onions and peppers, topped with provolone on a hoagie roll. 9

CHICKEN CAESAR WRAP

Oak-Grilled chicken in a soft flour tortilla with crisp romaine, Caesar dressing, house-made croutons and fresh grated Parmesan. 11

GRILLED CHICKEN SANDWICH

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

MARKET FRESH FISH

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

COLD WATER ATLANTIC SALMON* 11 | **MAHI-MAHI*** 13.5

LINE CAUGHT BLACK GROUPER* 14.5

CHEF'S SELECTIONS

FRESH FISH TACOS*

Grilled or Blackened white fish with jicama apple slaw in a soft flour tortilla, drizzled with diablo sauce and served with savory rice pilaf. 11

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. 15.5

HOUSE SMOKED SALMON*

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

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. 12.5

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

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

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 savory rice pilaf. 18

DESSERTS

CHOCOLATE BREAD PUDDING

A twist on the great classic — cradled by a house-made 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 farm fresh selections of the season, topped with house-made 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