

SOCIAL

AT THE STONE HOUSE

SMALL PLATES

LOADED TOT SKEWERS 7

Sharp Cheddar, Bacon, Green
Onion (GF)

MEXICAN SHRIMP COCKTAIL 14

Blue Corn Chips (GF)

SHRIMP & ANDOUILLE SAUSAGE SKEWERS 15

(GF)

BAKED FETA 10

Tomatoes, Olives & Rosemary,
Grilled Focaccia (VEG)

VOODOO SHRIMP 15

Cajun Barbecue Sauce, Jalapeño
Cornbread

MEATBALL NIRVANA 12

8oz. Ball, House Red Sauce, Grilled
Garlic Crostini

STEAK BITES 19

Portobello Mushrooms, Detroit
Zip Sauce (GF)

CREOLE LUMP CRAB CAKES 16

2 Crab Cakes, Shrimp garnish,
N'awlins Remoulade

TUNA TARTARE & AVOCADO STACK 18

Kettle Chips (GF)

ENCHILADA-STUFFED SWEET PEPPERS 9

(GF/VEG)

GREENS

HOUSE SALAD 6/9

Torn Romaine, Cherry
Tomatoes, Parmesan Cheese,
Rustic Croutons (VEG)

CAPRESE SALAD 14

Arugula, Heirloom Tomatoes,
Crispy Prosciutto & Burrata
(GF)

ROASTED BEET & GOAT CHEESE SALAD 14

Arugula, Pistachios, Honey
(GF/VEG)

ROASTED SRIRACHA CAESAR SALAD 14

Romaine, Parmesan, Grilled
Baguette Crouton (VEG)

Add a Protein: Chicken 6, Salmon 9, Shrimp 8, Steak 10

House-Made Dressings:

House Italian Vinaigrette / Strawberry Balsamic /
Buttermilk Ranch / Cilantro-Lime Jalapeño / Sriracha Caesar

SOUPS

FRENCH ONION SOUP GRATINEE 9

ROASTED RED PEPPER BISQUE 5/8

(GF/VEG)

Freshly baked Bread accompanied
by our house-made Herb Butter or
Olive Oil & Balsamic, available
upon request.

FLATBREADS

MARGHERITA 12

House Pesto, Fresh Mozzarella,
Tomatoes & Basil (VEG) add Pepperoni 2

BARBECUE CHICKEN 14

Zesty Barbecue Sauce, Chicken Breast,
Cilantro Ranch, Red Onion, Bacon &
Cheddar Cheese...Pickles are optional!

PROSCIUTTO & ARUGULA 14

Artichoke Bruschetta, Prosciutto &
Parmesan Cheese, topped with peppery
Arugula tossed in Olive Oil & Fresh Lemon

Gluten-free crust available upon request.

HAND-HELDS

All Hand-Helds served w/Kettle Chips

GRILLED BEEF BURGER 14

Parsley-Shallot Butter, Gruyere, served on
an English Muffin (May substitute Lettuce
Leaf for English Muffin)

BRAISED SHORT RIB SLIDERS 16

Slaw, Horseradish Sauce

CAESAR PARMESAN-CRUSTED CHICKEN SANDWICH 14

OPEN-FACE BLT GRILLED CHEESE SANDWICH 12

LARGE PLATES

CHILE-LIME BAKED SALMON 28

Wilted Garlic Spinach (GF)

THAI-STYLE SHRIMP 28

Basil-Coconut Rice (GF)

BLACKENED SEARED SEA SCALLOPS 32

Cajun Butter, Jalapeño Cream Corn
(GF)

SPANISH CHICKEN THIGHS & CHORIZO 24

Rosemary & Lemon (GF)

GRILLED PORTOBELLO MUSHROOMS 19

Argentine Chimichurri, Zucchini
Noodles (GF/VEG)

SPICE-RUBBED LAMB CHOPS 32

Arugula Salad (GF)

STEAK FRITES 36

12-oz. Strip Steak, Cabernet-
Thyme Gravy, Parmesan Frites

CAESAR PARMESAN- CRUSTED CHICKEN

BREAST 22

Zucchini Noodles

PENNE PASTA 19

Sherry-Tomato Cream Sauce,
Ricotta Cheese (VEG),
Add Chicken 6, Shrimp 8

SOY-MARINATED FLANK STEAK 30

Ramen Noodles

ON THE SIDE (GF)

BASIL-COCONUT RICE 6

CRISPY SHAVED BRUSSELS SPROUTS W/ BACON & ALMONDS 6

WILTED GARLIC SPINACH 6

SMASHED GARLIC REDSKIN POTATOES 6

ZUCCHINI NOODLES 6

JALAPEÑO CREAM CORN 6

GF - Gluten-Free * VEG - Vegetarian
Alert your server to any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

SOCIAL

AT THE STONE HOUSE

COCKTAILS 12

VR1

Patron Silver, fresh-squeezed pink grapefruit juice, fresh lime juice, simple syrup & sliced jalapeño

THE JD MANHATTAN

Bourbon, Antica sweet vermouth, Luxardo cherry syrup & Angostura bitters

ESPRESSO YOURSELF

Vodka, Kahlua & espresso

FIGURE IT OUT

Spiced rum, ginger beer, fig jam & fresh-squeezed lemon juice

FASHIONABLY LATE

Bourbon, Angostura bitters, simple syrup, Luxardo cherry & fresh orange peel garnish

GIMLET

Vodka or gin, fresh lime juice, simple syrup, fresh mint leaves & cucumber ribbon garnish

APPLE BRANDY SIDECAR

Watershed Apple Brandy, fresh lemon juice & Cointreau

MOJITO

White rum or tequila, fresh lime juice, simple syrup & fresh mint

GIN BLOSSOM

Gin, Chambord, fresh lemon juice, hibiscus simple syrup & egg white

NEGRONI

Vodka or gin, Antica sweet vermouth & Campari

BEER

Bud Light 4

Blue Moon 4.50

Budweiser 4

Stella Artois 4.50

Michelob Ultra 4

Ask your server for our Seasonal & Paradigm Shift Selections.

WINE

Wines By The Glass

White Wines

Noble Vines Sauvignon Blanc	7.00
Coppola Pinot Grigio	8.00
Chateau St. Michelle Riesling	7.00
Noble Vines Chardonnay	7.00
Kendall Jackson Chardonnay	9.00

Rosé Wine

Nicolas Idiart Esperance Rosé	7.50
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Red Wines

Noble Vines Pinot Noir	8.00
Noble Vines Merlot	7.00
Noble Vines Cabernet Sauvignon	8.00
Sebastiani Cabernet	9.50

Wines By The Bottle

White Wines

Noble Vines Sauvignon Blanc	26
Kim Crawford Sauvignon Blanc	40
Coppola Pinot Grigio	30
Chateau St. Michelle Riesling	30
Louis Jadot-Pouilly Fuisse Burgundy	45
Noble Vines Chardonnay	26
Kendall Jackson Chardonnay	34
Sonoma Cutrer Chardonnay	50
Rombauer Chardonnay	70

Rosé Wines

Nicolas Idiart Esperance Rosé	28
Gérard Bertrand Côte des Roses	36
Whispering Angel	48

Sparkling Wines

La Marca Prosecco	55
Chandon Rosé	45
Moët & Chandon Impérial Brut Champagne	90
Veuve Clicquot Yellow Label Brut	95
Dom Pérignon Brut 2006	260

Red Wines

Noble Vines Pinot Noir	30
Noble Vines Merlot	26
Duckhorn Vineyards Merlot-Napa	80
Decoy California Red Blend	42
Estancia Meritage	60
The Prisoner Napa Red Blend	70
Château Bellchase Bordeaux	34
Banfi Reserva Classico Chianti	40
Luigi Rigetti Amarone Della Valpolicella	70
Noble Vines Cabernet Sauvignon	30
Sebastiani Cabernet	38
Rodney Strong Cabernet	40
Orin Swift Palermo	80
Mount Veeder Napa Cabernet	85
Silver Oak, Alexander Valley	120
Caymus, Napa Valley	130

Ports

Sandelman's (10 years)	10/glass
Cockburn's Special Reserve Porto	8/glass

SWEETS

**PROSECCO
GRAPESICLES 9**
(GF)

**DEATH BY
CHOCOLATE CAKE 8**

**NEW YORK
CHEESECAKE 8**
Strawberry Sauce

**GLUTEN-FREE
CARROT CAKE 9**
Cream Cheese Frosting

GELATO 6
Chocolate or Vanilla (GF)

**CINNAMON-SUGAR
DONUTS 8**
Chocolate & Caramel Dipping
Sauces

We exclusively offer Tremont Coffees.

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