

Small Plates

French Onion Soup 7.5

A classic French onion soup in a light but elegant roasted onion natural broth
Topped with toasted Ciabatta croutons and Gruyere cheese

Soup Du Jour 7

Stone House Crab Cake

Your choice of one sauce preparation:
Our Signature - Lemon butter with Saffron
Chipotle gorgonzola with roasted bell pepper
Or Lemon caper sauce
14.75

Barbecue Prawns

Blackened spices sautéed with bell peppers onions
mushrooms in a Caribbean sauce.
Served with side of roasted corn and black bean salsa
15.75

Steamed Clams

Enriched with garlic, butter, onions and
Served with Stone House Ciabatta bread
14.5

Clams Casino

Clams on the half shell
Baked with casino butter and bacon
13

Mediterranean Trio

Tapenade, Hummus, Baba Ganoush
Served with lavash and Mary's gluten free crackers
13.5

Baked Brie & Fruit

Brie and Gorgonzola Cheese
14

Caprice Salad

Sliced tomato, mozzarella cheese, olive oil,
Balsamic glaze and fresh basil 14
Add: NY Steak 20

Homemade Corn Chips & Salsa

With fresh black bean salsa
7

Sweet Potato Fries

Cone basket of delicious fries
With spicy Cajun Aioli dipping sauce
7

Artisan Flatbread Pizzas

9 to 14
Cauliflower crust available 2

Pulled Pork Nachos

9

Macadamia Escargot

Topped with fresh grapes and Gorgonzola cheese
Served with toasted Ciabatta bread

14.5

Traditional Escargot

12.5

Ahi Tartar

Sashimi tuna, avocado, green onions, creamed wasabi
Soy sesame sauce, on a bed of seaweed salad

16.5

Calamari

Lemon Aioli and Marinara sauce
12.5

Smoked Salmon Plate

Accompanied with cream cheese, capers, onions, bagels
15

Fresh Raw Oysters

1/2 dozen 16

Baked Rockefeller or Casino Style

18

Shrimp or Crab

16

Combo Cocktail

18

Two Dungeness Crab Quesadilla's

Served with Spinach apple & strawberry salad
17.5

Veggie Polenta

Grilled vegetables, eggplant, tomatoes
Spinach & provolone cheese
14.5

Antipasto Platter

Prosciutto, assorted cured meats & imported cheese,
Olives, almonds, tapenade & Ciabatta bread
15

Truffle Mac n Cheese 13.5

Penne pasta, portabella & Crimini mushrooms
Manchego & Parmesan cheese, truffle oil, topped
With chopped apple wood Bacon and breadcrumbs

Hot Wings

Buffalo Spicy or Barbeque
Served with ranch dressing

12.75

18% Gratuity included to Parties of 8 or more

FOOD ALLERGY: Please inform your Server upon ordering NOT ALL INGREDIENTS ARE LISTED
Consuming Raw or undercooked foods, such as meat, poultry, seafood, shellfish or eggs may increase your
risk of foodborne illness. Drinking Wine, Beer & other Alcoholic Beverages during pregnancy, can cause birth defects

Spring Mix Salad 7

Gorgonzola cheese, cranberries, jicama, peas, carrots, tomatoes, tossed with Stone House vinaigrette, roasted pine nuts

Wedge Salad 9

Wedge of iceberg lettuce topped with creamy blue cheese dressing; bacon crumbles diced tomato

Spinach Apple Salad 10.5

Fresh spinach, radicchio, sliced apples, strawberries, gorgonzola and tossed with Stone House honey raisin dressing topped with spiced caramelized pecans

Classic Caesar Salad 10.5 (Small for classic only) 7

With Parmesan cheese and garlic croutons

Grilled Shrimp 18.5 *Salmon* 17.5 *Chicken* 15 *NY Steak* 18.5

Seared Ahi Salad 18.5

Seared Ahi tuna served over California spring mix accompanied with wasabi & pickled ginger
Tossed with roasted sesame soy vinaigrette

Tempura Salad 17

Five Tempura Shrimp atop spring mix, rice noodles, seasonal fresh fruit, and oriental sesame dressing.

New York Steak Cobb Salad 20

New York, chopped bacon, hard cooked eggs, peas, tomatoes, avocado, lettuce
Tossed with Stone House vinaigrette dressing and topped with crumbled blue cheese

Shrimp or Crab or Combo Louie 22 *Add Lobster* 24

Chilled shrimp & crabmeat on a bed of shredded lettuce with tomatoes, cucumbers, black olives
Hard-boiled eggs, asparagus & shredded carrots topped with Stone House Louie dressing

Sliders

3 oz freshly ground NY beef patty with grilled onions

1 - for 5 2 - for 9 3 - for 14

Add Cheese: Jack or Cheddar \$1 lettuce & tomato \$1 Fries: 1.75

Stone House Cheese Burger 14

8 oz. ground NY, garnished with shredded lettuce, chopped pickles, sliced tomato & onions with fries

Rockefeller Burger 14.75

Spinach, grilled onions, bacon, Pernod liquor, Jack & parmesan cheese with fries

PB&J Bacon Burger 15

Peanut butter, pepper bacon jelly, smoked apple wood bacon, cheddar cheese, lettuce, tomato & red onions with fries

California Burger 13.75

Chicken Breast, Monterey Jack cheese, Ortega chilies, Apple wood smoked bacon served with fries

Lamb Burger 14.75

Goat cheese, lettuce, tomato and topped with tzatziki sauce served with fries

Turkey Burger 13

Sautéed Portobello mushroom, smoked Gouda cheese, onions, grilled tomato and balsamic mayo with fries

The San Diego 17.75

Seared Ahi Tuna, crabmeat salad, avocado, wasabi mayonnaise, tomato,
Served on Ciabatta bread and accompanied with an array of fresh fruit

French Dip 13.5

Roasted to mouth-watering perfection sliced **Roast Beef or Turkey** on a Ciabatta roll with au jus with fries

New York Steak Sandwich 19

Tender New York steak served on a Ciabatta roll with French fried onions and a roasted garlic Mayo with fries

Hot Turkey Sandwich 13.5

A traditional family style open face sandwich with mashed potatoes, gravy and cranberry sauce

Eggplant & Portabella Mushroom Sandwich 12

Sautéed with roasted red peppers, onions and Swiss cheese served **open faced** on multi grain bread with fries

Seafood & Pastas

Fresh Catch of the Day

Grilled with one of the following Sauce: *Mango Salsa, Lemon Caper or Basil Cream*

Poached on a bed of steamed spinach, red onions and fresh tomato consume -Gluten Free

Market price - Ask your Server

St Germaine

Shelled lobster, scallops and prawns sautéed

With St Germaine, a French floral citrus liquor crème sauce and dried mangos

32

Blackened Thai Ahí

Seared with blackened seasonings, Thai chili mushrooms & pineapple sauce

29

Salmon

Blackened with roasted bell peppers and mushrooms or a Gorgonzola Horseradish crème sauce

29

Thai Salmon

Marinated in soy ginger, Thai chili and crème,

Served on a bed of fresh spinach and topped with fresh coconut

29

Orange Roughy

Topped with Tiger prawns, sun dried tomatoes, pine nuts, pistachios and finished with fresh pesto

29.5

Sand Dabs or Scalone Almondine

Pan-sautéed in lemon with butter and sliced almonds

22

Baked Avocado & Crab

Sautéed mushrooms, shallots topped with classic hollandaise sauce served in a puff pastry shell

25.5

Sautéed Scallops

Sautéed jumbo scallops topped with fresh mushrooms, lemon butter and sherry sauce

26

Stuffed Filet of Sole

Fresh filet of sole sautéed and stuffed with crab then topped with lobster claw and asparagus,

A white wine lemon cream sauce & drizzled with classic hollandaise sauce

30.75

Stone House Fish & Chips

Local Beer battered seasonal fish served with coleslaw, Stone House made cocktail & tartar sauce with fries

19

Pasta Primavera 16.5

Medley of fresh garden vegetables, sun dried tomatoes, mushrooms

In a fresh pesto, white wine sauce. **Free Range Chicken add: 5**

Pasta Carbonara

Sweet Italian sausage, pancetta, peas, egg, tossed in a creamy sauce Parmesan cheese with penne pasta

18.5

Crab or Shrimp Linguini

Dungeness crab sautéed with mushrooms, shallots, butter, white wine served over linguini

23.5

Lobster, Crab and Shrimp Pasta

Lobster, crab & shrimp sautéed with mushrooms, shallots, butter, white wine served over linguini

32

Pasta Portofino 34

Scallops, lobster, crab, shrimp, clams with anchovies, flambé with white wine, crushed chili over linguini

Beef, Lamb & Chicken

Entrees served with your choice of Basmati Rice, Rosemary Garlic Mashed Potatoes or French Fries

New York Steak

12 oz Certified Angus Beef pan seared with a Stone House demi-glaze and Crumini mushrooms
35

Peppercorn New York Steak

Sautéed and topped with our special, Peppercorn cognac sauce
36

New York Steak Charles

Grilled and topped with Gorgonzola cheese, horseradish, and topped with French fried Bermuda onions
36.5

Filet Mignon 42

8oz Certified Angus Beef Stuffed with Dungeness crabmeat topped with classic bearnaise sauce
46

Cambozola Filet Mignon 8oz

Topped with melted Cambozola cheese, Bing cherries in a Cherry Liquor pepper sauce
45

Lamb Shank

Roasted vegetables in a classic mint demi-glaze over mushroom risotto
28

Loin of Lamb

Served with pomegranate, chipotle raspberry sauce topped with roasted pistachios
37

Lamb Chops

Topped with a classic *Mint* demi-glaze or *Curry* sauce
35.5

Chicken Livers

Chicken livers sautéed with shallots, garlic, mushrooms,
A light but elegant demi-glaze, enriched with sour cream
20

Half Roasted Free-Range Chicken

Encrusted with fresh herbs and roasted garlic and served with Crumini mushroom Risotto
25

Chicken Curry

Free-Range Chicken sautéed in a curry sauce, topped with mixed nuts and a variety dried fruits
25.5

Sautéed Chicken with Artichokes

Free-Range Chicken with shallots, garlic, sherry wine and mushrooms
Fresh sautéed spinach and artichokes
25

Sautéed Calf's Sweet Breads

Fresh sautéed sweet breads topped with a mushroom sherry demi-glaze sauce
25

Grilled Calf's Liver

Sautéed baby calf's liver topped with grilled caramelized onions, Apple wood bacon,
And an essence of Stone House demi-glaze sauce
21

House Meat Loaf

An old fashion, hearty, homemade meat loaf
Served with mashed potatoes and seasonal vegetables
19

