

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 6

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
14.75

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
13.25

Caprice Salad

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

Homemade Corn Chips & Salsa

With fresh black bean salsa
6.95

Sweet Potato Fries

Cone basket of delicious fries
With spicy Cajun Aioli dipping sauce
6.75

Artisan Flatbread Pizzas

8.5 to 12.5

Hot Wings

Buffalo Spicy or *Barbeque*
Served with ranch dressing
11.5

Macadamia Escargot

Topped with fresh grapes and Gorgonzola cheese
Served with toasted Ciabatta bread
13.95

Traditional Escargot

11.95

Ahi Tartar

Sashimi tuna, avocado, green onions, creamed wasabi
Soy sesame sauce, on a bed of seaweed salad
16

Calamari

Lemon Aioli and Marinara sauce
12

Smoked Salmon Plate

Accompanied with cream cheese, capers, onions, bagels
14.95

Fresh Raw Oysters

1/2 dozen 13

Baked Rockefeller or Casino Style

15

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
14

Stone House Fish & Chips

Beer battered seasonal fish served with fries
Coleslaw, cocktail and tartar sauce
16

Shrimp, Crab or Combo Cocktail

14.95

Two Maryland Soft Shell Crab

Over baby greens, cilantro & roasted red pepper dressing
14.75

Truffle Mac n Cheese 13.25

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

\$5 Split Plate charge for all Entrées

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* 6.75**

Gorgonzola cheese, cranberries, jicama, carrots, tomatoes, tossed with Stone House vinaigrette and Roasted pine nuts

***Spinach Apple Salad* 10**

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

***Classic Caesar Salad* 10 (Small for classic only) 6**

With Parmesan cheese and garlic croutons

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

***Seared Ahi Salad* 18**

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

***Tempura Salad* 16.75**

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

***New York Steak Cobb Salad* 19.5**

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

***Shrimp & Crab Louie* 21 *Add Lobster* 23**

Chilled shrimp & crabmeat on a bed of shredded lettuce with tomatoes
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 \$ 4.75 2 – for \$ 8.25 3 - for \$12.25

Add Cheese: Jack or Cheddar .95 lettuce & tomato .85 Fries: 1.5

***Stone House Cheese Burger* 13**

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

***Rockefeller Burger* 14**

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

***PB&J Bacon Burger* 14**

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

***California Burger* 13.5**

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

***Lamb Burger* 14.5**

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

***Turkey Burger* 11.75**

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

***The San Diego* 17.5**

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

***French Dip* 11.75**

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

***New York Steak Sandwich* 18**

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

***Hot Turkey Sandwich* 12.5**

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

***Eggplant & Portabella Mushroom Sandwich* 10.75**

Sautéed with roasted red peppers, onions and Swiss cheese served open faced on Dave's organic bread with fries

***Stone House Fish & Chips* 16**

Homemade Beer battered seasonal fish served with coleslaw, cocktail & tartar sauce and 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

32.75

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

28

Thai Salmon

Marinated in soy ginger, Thai chili and crème,

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

28

Orange Roughy

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

29

Sand Dabs or Scalone Almondine

Pan-sautéed in lemon with butter and sliced almonds

21

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

Pasta Primavera

Medley of fresh garden vegetables, sun dried tomatoes, mushrooms

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

16.5

Pasta Carbonara

Sweet Italian sausage, pancetta and egg with penne pasta

18.5

Crab or Shrimp Linguini

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

23.5

Lobster, Crab and Shrimp Pasta

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

30.5

Pasta Portofino

Scallops, lobster, crab, shrimp, & clams with anchovies, flambé with white wine and a dash of crushed chili

33

Beef, Lamb & Chicken

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

New York Steak

12 oz NY pan seared with a Stone House demi-glace and Crimini mushrooms

31

Peppercorn New York Steak

Sautéed and topped with our special Peppercorn cognac sauce

32

Charles New York Steak

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

33

Filet Mignon 8oz 35

Stuffed with Dungeness crabmeat 38

Cambozola Filet Mignon 8oz

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

36

Lamb Shank

Roasted vegetables in a classic mint demi-glace over mushroom risotto

26

Loin of Lamb

Served with pomegranate, chipotle raspberry sauce topped with roasted pistachios

35

Lamb Chops

Topped with a classic *Mint* demi-glace or *Curry* sauce

33

Chicken Livers

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

18

Half Roasted Free Range Chicken

Encrusted with fresh herbs and roasted garlic and served with Crimini mushroom Risotto

23

Chicken Curry

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

24

Sautéed Chicken with Artichokes

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

24

Sautéed Calf's Sweet Breads

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

24

Grilled Calf's Liver

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

20

House Meat Loaf

An old fashion, hearty, home made meat loaf
Served with mashed potatoes and seasonal vegetables

ELIXIR MARTINIS & DRINKS

STONETINI 10

Finlandia Grapefruit Vodka, freshly squeezed Ruby grapefruit juice, Triple Sec and a splash of Peach Schnapps. Locals Favorite!

TAHOE MULE 10

Tahoe Blue Vodka, fresh lime, lemon, cucumber, pomegranate juice & ginger beer

WILD BLUE YONDER 9.5

Blueberry Vodka, fresh Ginger, mint, blueberries and lemon juice

FRENCH GIMLET 10

Boodles Gin, St Germaine Elderflower liqueur and fresh lime juice

STONE HOUSE MOJITO 10

Bacardi Limon Rum, muddled limes with fresh mint and soda water

UNCLE VAL'S 10

Botanical Gin, Lavender infused simple syrup, ginger, sage, herbal bitters, fresh lemon

PEAR OF THE DOG 10

Pear Vodka, fresh ginger, lemon, basil, pear nectar, house Aromatic bitters

CRÈME BRULE MARTINI 9.5

Carmel Vodka, Butterscotch Schnapps, hazel nut liqueur and cream

JALAPENO MARGARITA 9.75

House infused Jalapeño Tequila, Pierre Ferrand Orange Curacao, fresh lime, float of agave

BLOOD AND SAND 9.5

Chivas Regal Scotch, Heering cherry liqueur, Carpano Antica Vermouth, splash orange juice

BLACK MANHATTEN 10

Buffalo Trace Bourbon, Heering cherry liqueur, house Aromatic Bitters

STONE HOUSE NEGRONI 10

St George Rye Gin, Aperol Aperitivo, Americana Coccí Blanc

The "BLTA" BLOODY MARY 9.75 *Locals Favorite*

SH infused Bacon Vodka, garnished with Apple wood bacon, lettuce, tomato & avocado

STONEWALL MARY 8

Our Signature house made Bloody Mary mix, Vodka drizzled with Japanese Wasabi

BLOODY BULL 8

A "Beefy" bloody Mary rounded up with Citroen Vodka, A1 sauce and Worcestershire

SIRACHA MARY 8.5

SH infused Chili pepper Vodka, SH Mary mix, garnished with a pepperoncini

BLOODY MARIA 8.5

SH infused Jalapeño Tequila and our homemade Bloody Mary mix

TAP BEER

	ALCOHOL
◆ WILD HORSE AMBER ALE- GREAT BASIN Reno, NV 6.5	(4.8%)
◆ THE VOYAGER IPA - THE DEPOT Reno, NV 6.75	(5.6%)
◆ PORTER - ALIBI ALE WORKS Incline Village NV 6.75	(6.0%)
◆ RED RYE LAGER - PIGEON HEAD Reno, NV 7	(7.3%)
◆ WHITE RASCAL - BELGIAN-STYLE WHITE ALE - AVERY - Boulder, Co 7	(5.6%)
◆ HOBO PILSNER - DUST BOWL BREWING - Turlock, Ca 7	(5.3%)

BOTTLED BEER

◆ STELLA ARTOIS 6	◆ BUD - BUD LIGHT 4.5	◆ CORONA 5	◆ St Pauli Non Alcoholic 5
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