

STONECREEK

STARTERS

Soup of the Day	5 7
French Onion Soup with mushroom	5 7
Chicken White Bean Chili <i>gf</i>	5 7
Shrimp Cocktail <i>gf</i>	13
horseradish cocktail sauce, lemon wedge	
Spicy Garlic Shrimp	13
chili-garlic sauce, scallion, baguette	
Crispy Calamari	12
sriracha aioli, spring greens, blackberry-balsamic vinaigrette	
Triple Dip <i>vg</i>	12
Brussels sprouts au gratin, San Marzano tomato & goat cheese, spicy quinoa hummus, grilled flatbread, crostini	
Ahi Tuna* <i>for one 13 for two 18</i>	
sesame-crusted, Napa slaw, spicy sweet mustard, horseradish cream, pickled ginger, wasabi	

THE BOARD

Spanish hot chorizo,
capicola,
beef pepperone,
manchego,
smoked cheddar,
goat cheese stuffed peppadew pepper
*served with crostini, pear-bacon jam,
bread & butter pickle*

15

SALADS

House <i>gf vg</i>	5 <i>with entrée</i> 7
mixed greens, red onion, cheddar, mozzarella, bruschetta tomato, alfalfa sprout, sunflower seed	
Caesar	5 <i>with entrée</i> 7
romaine, crouton, parmesan, Caesar dressing	
Iceberg Wedge	8
bleu cheese, cucumber, applewood smoked bacon, bruschetta tomato, bleu cheese dressing	
Chopped Barbequed Shrimp	10
avocado, kale, iceberg, orzo, apple, barbeque aioli, garden herb dressing, lime	
Roasted Beet <i>vg</i>	10
arugula, red beet purée, goat cheese fritter, orange segment, balsamic reduction	
Applewood Chicken <i>gf</i>	14
spring greens, egg, spiced pecan, dried cranberry, bleu cheese, applewood smoked bacon, cranberry-poppyseed dressing	
Grilled Salmon* <i>gf</i>	15
romaine, bruschetta tomato, red onion, caper, egg, parmesan, garden herb dressing (blackened upon request)	
Steak*	16
sirloin, spring greens, heart of palm, radish, red onion, manchego, sesame-maple vinaigrette	

ENTRÉES

Calamarata	20	Baby Back Ribs	<i>half rack 17 full rack 25</i>
chorizo, herbed mascarpone, pesto, kale, basil, peppadew pepper, golden raisin, pine nut, parmesan		creamy Brussels sprouts, parmesan fries	
Campfire Fettuccine	18	Blue Crab Cake	26
andouille sausage, barbequed shrimp, chicken, spinach, mushroom, scallion, spicy red chili cream sauce		Brussels sprouts, creamed corn, chorizo, pickled onion, cilantro aioli	
Grilled Shrimp & Linguine	19	Sea Scallops* <i>gf</i>	25
asparagus, garlic, bruschetta tomato, parmesan		parmesan risotto, grilled asparagus, wood-fired tomato jam	
Bucatini Pomodoro <i>vg</i>	16	Blackened Mahi-Mahi	22
tomato sauce, basil, parmesan <i>add chicken +4</i>		cajun dirty rice with bacon, black bean-cucumber salsa, cilantro aioli, avocado	
New York Strip 12 oz.* <i>gf</i>	29	Filet Medallions*	28
potato-bacon terrine, broccolini, peppadew relish		spicy garlic shrimp, parmesan risotto, garlic toast	
Filet Mignon* <i>gf</i>	6 oz. 28 8 oz. 34	Durango Ribeye 14 oz.*	34
herb butter, garlic mashed potato, asparagus		garlic mashed potato, portobello, bleu cheese, tomato, spinach, bacon	
Steak Frites 10 oz.*	23	Chicken Scallopini	19
sirloin, parmesan fries, broccolini, truffle aioli		garlic mashed potatoes, bleu cheese, mushroom, prosciutto, asparagus, sherry cream sauce	
Meatloaf	19	Squash Wellington <i>vg</i>	21
chili ketchup, potato fritter, green bean, apple jam		phyllo pastry, butternut squash, mushroom duxelles, Brussels sprout, sweet corn cream, tomato jam	
Pork Chop 10 oz.*	21	White Cheddar Bacon Burger*	14
apricot-onion marmalade, scallion, dirty wild rice with bacon		mayo, lettuce, onion, tomato, brioche bun, parmesan fries	
Orange Miso Salmon*	24	Grilled Chicken Sandwich	13
ginger-soy sauce, sesame rice cake, leek, spinach, asparagus, scallion		dry rubbed, barbeque aioli, bread & butter pickle, slaw, parmesan fries	
Barbeque-Rubbed Shrimp	24		
citrus-garlic orzo, spinach, char-grilled onion, barbeque aioli			

gf gluten free *vg* vegetarian *Consuming raw or undercooked foods increases chance of foodborne illness. Please inform your server of any allergies.