

Stone House Bar & Grill Lunch Menu



Appetizers/Salads

BAKED CLAMS

Wild Clams with breadcrumbs and lemon sauce
\$11.95

CRAB CAKE

Jumbo lump crab meat, greens, and homemade dressing. \$17.95

FRIED OR GRILLED CALAMARI

Aioli sauce \$15.95

SHRIMP COCKTAIL

Jumbo shrimps with cocktail sauce \$17.95

STONE HOUSE SALAD

Mixed greens, apricots, cranberry, walnuts, goat cheese, and tropical dressing. \$9

BURRATA \$11.95

Creamy burrata with tomato, peppers, zucchini

CAESAR SALAD \$9

SHOPPE SALAD

Cabbage, tomato, onion, cucumber, feta cheese \$10.95

TOMATO & ONION SALAD \$8.95

[add: Chicken \$10, Steak \$14, Jumbo Shrimp \$15]

Sandwiches

BLT SANDWICH

Bacon, Lettuce, Tomato served with fries \$13.95

GRILLED CHICKEN SANDWICH

Grilled red peppers, grilled onions, fresh mozzarella, basil, served with fries \$14.95

STEAK SANDWICH

Tender Steak, served on a toasted bun with caramelized onions, American Cheese, pickles and fries \$18.95

STONE HOUSE SANDWICH

Fresh mozzarella, Chicken cutlet, roasted red peppers, grilled onions, basil, fries \$14.95

BACON EGG SANDWICH

Egg, Cheese, Crispy Bacon \$10.95

AVOCADO SANDWICH

Avocado, tomato, lettuce, served on homemade bread \$10.95

Burgers

STONE HOUSE BURGER

American cheese, lettuce, tomato, onion, pickles, served on a toasted bun with a side of fries \$16.95

TWIN BURGER

Two sliders served with cheese and fries \$14.95

BACON CHEESEBURGER

Bacon, american cheese, lettuce, tomato, onion, pickles, served on a toasted bun with a side of fries \$18.95

Entrees

Pasta

PENNE VODKA \$14.95

Add chicken \$10, steak \$17, shrimp \$17

PENNE SICILIANO

Sausage, Ricotta cheese, eggplants, tomato sauce.
\$16.95

MUSSELS OVER LINGUINI

Red or White Sauce \$15.95

Chicken

LEMON CHICKEN

Mixed Veggies, mashed potato \$14.95

CHICKEN MILANESE

Greens, Tomato, Onions, homemade lemon dressing
\$14.95

CHICKEN PARMIGIANA

Mixed Veggies, mashed potato \$14.95

CHICKEN ALFREDO

Grilled chicken over Penne, creamy parmesan sauce
\$14.95

Fish

GRILLED SALMON

Grilled Atlantic Salmon with mixed veggies \$16.95

SEARED TUNA

Mixed Veggies, Mashed Potato, Balsamic Glaze 17.95

Desserts

TIRAMISU

\$8

TARTUFO

\$9

CHEESECAKE

\$8

CARROT CAKE

\$8

CHOCOLATE MOUSSE

\$8

CHOCOLATE CAKE

\$8

CREME BRULEE CHEESECAKE

\$8

CANOLI

\$8

"If you have any dietary restrictions or food allergies, please let your server or manager know before placing your order so we can ensure that your meal is prepared to your satisfaction."



SH Cocktails

Elderflower Cosmo

Titos, OJ Liquor,
Cranberry, Lime Juice
\$14

**Raspberry
Chocolate Martini**
\$15

French Martini
\$14

**BlueBerry Lemon
Martini**
Vodka, BB Liquor, Lemon
Lime Juice \$14

Happiness Martini
Titos, Triple Sec,
Campari, freshly
squeezed lime juice \$14

Gin Fizz
14

Cucumber Cooler

Ketel One, Cucumber,
Lemonade, Club Soda
\$14

Pineapple Mojito
\$14

Spritz Veneziano
Aperol, prosecco, splash
of soda \$14

SH Old Fashioned
Bourbon, organic simple
syrup, bitter, orange
slice, cherry \$14

Classic Margarita
\$14

Pink Lady
Cranberry, Triple Sec,
Kettle One Vodka, Fresh
Lime,
Sweet and Sour Mix \$14

House Wine by glass \$10

RED

Malbec
Cabernet
Montepulciano
Chianti
Pinot Noir

WHITE

Pinot Grigio
Sauvignon Blanc
Chardonnay
Rose
Sparkling Rose
Prosecco
Riesling

Beer List \$6

Heineken
Corona
Stella
Modello
Bud Light
IPA
Heineken Zero
Miller Lite

WINE BY BOTTLES

RED

Cabernet Wente - \$45
Cabernet Educated Guess - \$50
Cabernet Austin Paso Robles - \$55
Cabernet Buena Vista Napa Valley - \$85
Cabernet FreeMark Abbey Napa Valley - \$120
Merlot FreeMark Abbey Napa Valley - \$85
Chianti Malenchini - \$45
Cabernet Faust - \$120
Cabernet The Prisoner - \$100
Cabernet Caymus - \$200
Quilt Cabernet Sauvignon - \$95
Montepulciano D'abruzzo Collefrisio - \$42
Montepulciano In&Out - \$99
Chianti Carpineto Riserva - \$55

WHITE

Pinot Grigio Maison Nicole - \$45
Pinot Grigio Oyster Bay - \$50
Sauvignon Blanc Hayes Ranch - \$45
Sauvignon Blanc Oyster Bay - \$50
Rose Sophia - 50
Riesling Schmitt Sohne - \$45
Chardonnay Hayes Ranch - \$45
Chardonnay Simmi - \$50
French Saint-Hilaire Brut - \$55
Sparkling Rose Jules Loren Brut - \$55
Sancerre Sint-Martin - \$60