

EST



2016

FOOD MENU

STONER GRILLE



GLUTEN FREE
OPTION AVAILABLE



VEGETARIAN
OPTION AVAILABLE



VEGAN
OPTION AVAILABLE



STARTERS

WINGS 16

10 BONE-IN SERVED WITH CELERY AND CARROTS AND CHOICE OF BLEU CHEESE OR RANCH DRESSING

SAUCES:

MILD, HOT, BBQ, GARLIC PARMESAN, OLD BAY, CARIBBEAN JERK, HONEY MUSTARD, TERIYAKI

CHEESESTEAK EGG ROLLS 14

OUR FAMOUS HOUSE-MADE CHEESESTEAK EGG ROLLS

SERVED WITH CHOICE OF MARINARA, CHIPOTLE AIOLI, OR RANCH DIPPING SAUCE

BAVARIAN PRETZEL BITES 9

SOFT PRETZEL BITES TOSSED IN BUTTER AND YOUR CHOICE OF FLAVOR

FLAVORS:

SEA SALT, HONEY MUSTARD, CINNAMON SUGAR, DILL PICKLE, EVERYTHING

BRUSSELS SPROUTS 9

CRISPY FRIED BRUSSELS SPROUTS TOSSED IN LEMON VINAIGRETTE, TOPPED WITH CRISPY BACON AND GRATED PARMESAN

FRIED CHEESE BITES 10

BEER BATTERED CHEESE CURDS FRIED AND SERVED WITH A SIDE OF IPA HONEY MUSTARD OR HAVE THEM TOSSED IN ANY WING SAUCE

POUTINE 13

SWEET POTATO FRIES WITH SLOW COOKED SHORT RIB, PORT WINE GRAVY, AND MELTED CHEESE CURDS

QUESADILLA 16

CHICKEN OR STEAK, PEPPERS AND ONIONS, AND OUR SIGNATURE CRISPY CHEESE CRUST, WITH A SIDE OF SOUR CREAM AND SALSA



MAMA'S SOUPS

CRAB CORN CHOWDER 9

SERVED WITH HOUSE-MADE BAKED CROSTINI

DU JOUR 8

CHECK OUR FEATURE MENU



SALADS

PROTEIN

GRILLED CHICKEN 6

SHRIMP 7

SALMON 9

STEAK 9

SOUTHWESTERN 15

CHOPPED ROMAINE, BLACK BEAN CORN SALSA, JALAPENO, AVOCADO, CRUMBLLED QUESO. SERVED IN A TACO BOWL WITH CHIPOTLE RANCH

HARVEST 14

MIXED GREENS, WITH DICED APPLES, WALNUTS, CRANBERRIES AND RED ONION TOSSED IN AN APPLE CIDER DIJON DRESSING, TOPPED WITH GOAT CHEESE AND SWEET POTATO STRIPS

COBB 14

MIXED GREENS, TOPPED WITH ROASTED SWEET POTATOES, CRANBERRIES, WALNUTS, SLICED APPLES, GOAT CHEESE, TOASTED PUMPKIN SEEDS, AND A SIDE OF TAHINI MAPLE DRESSING

SHAVED BRUSSEL 14

MIXED GREENS, SHAVED BRUSSELS SPROUTS, CHOPPED BACON, PARMESAN CHEESE, ALMONDS, CRANBERRIES, AND DICED APPLES TOSSED IN A LEMON VINAIGRETTE

GRILLED CAESAR 19

GRILLED ROMAINE HEART TOPPED WITH CAESAR DRESSING, PARMESAN CHEESE, AND CROUTONS



HANDHELDS

SERVED WITH HOUSE-MADE CHIPS. SUB FRIES \$2
GLUTEN FREE BUN \$1

PHILLY 17

AMOROSO ROLL, CHOPPED STEAK, ONIONS AND BELL PEPPERS, CHOICE OF CHEESE

BOURBON BBQ 16

GRILLED CHICKEN BREAST SMOTHERED IN OUR HOUSE BOURBON BBQ SAUCE, CHEDDAR, GOLDEN FRIED ONION RINGS, LETTUCE, TOMATO, TOASTED BRIOCHE ROLL

HONEY MUSTARD FRIED CHICKEN 16

HONEY MUSTARD INFUSED FRIED CHICKEN, TOPPED WITH HOUSEMADE IPA HONEY MUSTARD, APPLE SLAW, SWISS CHEESE, AND BACON

CALIFORNIA CLUB 16

GRILLED CHICKEN BREAST, SWISS, CRISPY BACON, LETTUCE, TOMATO, AVOCADO, GARLIC AIOLI, TOASTED BRIOCHE BREAD



ENTREE

CHICKEN MARSALA 24

LIGHTLY BREADED CHICKEN BREAST SERVED WITH MASHED POTATOES, AND ASPARAGUS, COVERED WITH A MARSALA WINE REDUCTION AND SAUTEED PORTOBELLO MUSHROOMS

PORT WINE SHORT RIB 29

SLOW COOKED SHORT RIB AND GRILLED ASPARAGUS OVER SWEET POTATO PUREE, FINISHED WITH A PORT WINE REDUCTION

CLASSIC FISH AND CHIPS 21

IPA BEER BATTERED HADDOCK SERVED OVER GOLDEN FRENCH FRIES, WITH HOUSE MADE REMOULADE AND COLE SLAW

PORK BELLY RAMEN 20

OVEN ROASTED PORK BELLY WITH SHREDDED PICKLED CARROTS, SAUTEED SHIITAKE MUSHROOMS, KIMCHI, AND A SOFT BOILED EGG, SERVED OVER RAMEN NOODLES, IN A LEMONGRASS GINGER BONE BROTH AND TOPPED WITH CHOPPED GREEN ONION



TACOS

CRISPY CHEDDAR-JACK GRILLED TORTILLAS, SERVED WITH CREAMY COLESLAW
GLUTEN FREE CORN TORTILLAS AVAILABLE

FAMOUS ROCKO TACO 17

BLACKENED HADDOCK, NAPA CABBAGE, WASABI CUCUMBER AIOLI AND HOUSE MANGO SALSA

SHRIMP 17

BLACKENED JUMBO SHRIMP, NAPA CABBAGE, WASABI CUCUMBER AIOLI AND HOUSE MANGO SALSA



BURGERS

PREMIUM HALF-POUND FRESH BURGER SERVED WITH HOUSE-MADE CHIPS. SUB FRIES \$2
ADD A FRIED EGG TO ANY BURGER FOR \$3
GLUTEN FREE BUN \$1

ALL AMERICAN 17

MAYO, BACON, LETTUCE, TOMATO, ONION, CHOICE OF CHEESE, PICKLE CHIPS

ALPINE 17

OUR BURGER TOPPED WITH GRILLED PORTABELLA, CARAMELIZED ONION, PROVOLONE CHEESE, GARLIC AIOLI

COWBOY 18

OUR HOUSE BOURBON-BBQ, PEPPER JACK CHEESE, GRILLED PORK BELLY, GOLDEN ONION RINGS, LETTUCE, TOMATO, RANCH

BLACK BEAN 16

BLACK BEAN BURGER, PEPPER JACK CHEESE, LETTUCE, TOMATO, AVOCADO, CHIPOTLE AIOLI



DESSERT

LAVA CAKE 9

SERVED WITH A SCOOP OF VANILLA ICE CREAM

CHEF'S MOUSSE 5

HOUSE MADE 3 LAYER MOUSE - ASK SERVER FOR CURRENT FLAVORS

CHEESECAKE 8

NY STYLE CHEESECAKE WITH CHOCOLATE, RASBERRY, OR CARAMEL DRIZZLE