

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

RAW BAR

- Jumbo Shrimp Cocktail** 2.99 per pc. *GS*
lemon, cocktail sauce, horseradish
- Clams on the Half** 1.99 per pc. *GS*
lemon, cocktail sauce
- Oysters on the Half** 2.99 per pc. *GS*
lemon, cocktail sauce
- Blackened Yellowfin Tuna** 11.99 *GSM*
seared rare, wasabi, pickled ginger, spicy soy mustard sauce



APPETIZERS

- Scallops & Bacon** 13.99 *New GSM*
deep-fried, orange maple marmalade, maple glaze
- Clams Casino** 11.99 *GSM*
littleneck clams, herbed bacon butter, parmesan cheese, French garlic crostini
- Jumbo Lump Crab Cakes** 14.99
lemon pepper aioli
- Fusion Calamari** 10.99
lightly breaded calamari, Cajun garlic butter, kalamata olives, roasted tomatoes, banana peppers, marinara, lemon pepper aioli
- Shrimp Tosca** 10.99 *GSM*
sautéed extra-large shrimp, grilled rustic bread, oven roasted tomatoes, garlic basil chardonnay sauce
- Fried Fish Tacos** 7.99
two grilled flour tortillas, melted cheese, pico de gallo, lettuce, spiced sauce
- Buffalo Chicken Dip** 9.99
toasted pita bread, nacho chips
- Spinach Artichoke Dip** 8.99 *GSM*
toasted pita bread, nacho chips
- Grill Sampler** 14.99 *New*
3 scallops & bacon, 1 crab cake, 3 stuffed mushrooms
- Philly Cheese Steak Rolls** 10.99
onions, peppers, mushrooms in deep-fried egg roll, hot demi-glace
- Mezze Plate** 9.99
hummus, tabbouleh, roasted peppers, feta cheese, grilled pita
- Grill Nachos** 10.99
pepper jack cheese, Stoneforge chili, sour cream, Stoneforge salsa
add guacamole 1-
- Prime Rib Pot Roast Poutine** 8.99 *New*
crispy fries, braised pulled prime rib, cheddar cheese, demi glaze, horseradish mayo drizzle
- Chicken Wings** 12.99
teriyaki, Tuscan, gold fever or buffalo sauce
- Chicken Tenders** 9.99
teriyaki, Tuscan, gold fever or buffalo sauce
- Florentine Stuffed Mushrooms** 8.99
spinach, feta cheese, bacon, seasoned crumbs, lemon pepper aioli
- Brick Oven Quesadilla** 7.99
pepper jack, tomatoes, tortilla shell, sour cream, Stoneforge salsa
grilled chicken 4- / grilled shrimp 7- guacamole 1-



HOUSE MADE SOUPS

- Lobster Bisque** cup 5.99 / bowl 7.99
- French Onion Soup** *New*
crock 5.99
- New England Clam Chowder** cup 4.99 / bowl 5.99
- Stoneforge Chili** crock 5.99
- Chef's Creation** cup 3.99 / bowl 4.99



GRILL'S CREATIVE SALADS

- Signature Wedge Salad** lg 7.99 sm 4.99 *GS*
iceberg wedge, tomatoes, cucumbers, carrots, onions, balsamic vinaigrette
- Caesar Salad** lg 7.99 sm 4.99 *GSM*
romaine hearts, parmesan, croutons, Signature Caesar dressing
- Greek Salad** lg 9.99 sm 5.99 *GS*
iceberg lettuce, tomatoes, feta, onions, cucumbers, pepperoncini, kalamata olives, Greek dressing
- BLT Wedge** 11.99 *GS*
iceberg lettuce, blue cheese, bacon, onions, tomatoes, blue cheese dressing
- Forge Brutus Salad** 11.99 *GS New*
baby romaine, apple slices, toasted pecans, cheddar cheese, dried cranberries, Dijon mustard vinaigrette
- Caprese Salad** 12.99 *GS*
tomato slices, buffalo mozzarella, basil pesto oil, balsamic drizzle
- Pecan Spinach Salad** 15.99 *New*
fried pecan crusted chicken, spinach, onions, tomatoes, blue cheese, balsamic vinaigrette
- Asian Chicken Chopped Salad** 12.99
spinach, rice noodles slaw, edamame, oranges, daikon radish, crisp wontons, teriyaki chicken, honey sesame ginger dressing
- Southwest Salad** 13.99 *GSM*
Tex-Mex rubbed grilled chicken breast, shredded iceberg lettuce, avocados, tomatoes, southwest salsa, tortilla strips, pepper jack cheese Cajun ranch dressing
- Roasted Pear & Apple Salad Bowl** 14.99 *New*
spinach, roasted pears & apples, harvest salsa, candied pecans, onions, tomatoes, panko crusted goat cheese, choice of dressing
- Harvest Salad Bowl** 11.99 *GS New*
kale, cranberry wild rice, roasted butternut squash, roasted sweet potato, roasted beets, cherry tomatoes, sunflower seeds, apple cider vinaigrette

SALAD ADD-ONS:

Grilled Chicken 4- *GS* | Buffalo Chicken 5- *GS* | Steak Tips (7 oz.) 8- *GS* | Turkey Tips (7 oz.) 4- *GS*
Grilled Shrimp (5 ea.) 7- *GS* | Pecan Crusted Fried Chicken 9- | Seared Scallops 11- *GS* | Grilled Salmon (5 oz.) 8- *GS*

DRESSINGS *GS*: Raspberry Vinaigrette (fat free) | Balsamic Vinaigrette | Greek | Creamy Blue Cheese | Italian | Caesar | Ranch
Thousand Island | Basil Pesto | Honey Mustard | Parmesan Peppercorn | Honey Sesame Ginger | Cajun Ranch
Pomegranate Vinaigrette | Low Fat Zinfandel Vinaigrette | Extra Virgin Olive Oil & Aged Balsamic

GRILL'S SIDES FOR ENTREES

All small plates include one side**

Cup of Soup of the Day • Signature House Salad *GS* • Caesar Salad *GSM* • Mac N' Cheese Baked Potato (after 4:30 pm) *GS* • Garlic Mashed Potatoes *GS* • French Fries *GSM* • Steak Fries *GSM*
Jasmine Vegetable Rice *GS* • Chef's Seasonal Vegetable *GS*

GRILL'S PREMIUM SIDES

(additional price)

Baked Sweet Potato 2.00 *GS* • Twice Baked Potato 1.00 *GS* • Sweet Potato Fries 2.00 *GSM*
Asparagus 3.00 *GS* • Steamed Broccoli 1.00 *GS* • Sautéed Garlic Spinach 3.00 *GS*
Sautéed Mushrooms 2.00 *GS* • Gluten Free Roll with butter 1.00 *GS*


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STONEFORGE GRILL'S USDA CERTIFIED ANGUS BEEF STEAKS





Stoneforge is proud to serve fresh, never frozen, hand-cut in-house Certified Angus Beef®. To earn this brand name cattle must be of the Angus breed and never given antibiotics or hormones and must pass ten strict specifications. Less than 8% of all beef in the United States meet these quality specifications to be called Certified Angus Beef (CAB).



***Filet Mignon** 7 oz. 22.99 / 10 oz. 29.99  *GS*
aged center cut tenderloin, seasoned, two sides

Stoneforge Rib-Eye 29.99 *GS*
Certified Angus Beef rib-eye, seasoned, herbed compound butter, two sides

Stoneforge Boneless Porterhouse Steak 31.99  *GS*
Certified Angus Beef sirloin, **bacon wrapped** filet mignon, herbed compound butter, two sides

House Delmonico 32.99  *GSM*
Certified Angus Beef rib-eye, filet mignon, gorgonzola cheese, red wine demi-glace, two sides

Kansas City Strip Steak 25.99 *GS*
Certified Angus Beef sirloin, herbed butter compound, two sides

***Coffee Encrusted Flat Iron Sirloin** 18.99 *GS* **New**
cast iron seared, sliced, over mashed sweet potato, cinnamon butter, one side

*This menu item is not under the CAB brand.

SIGNATURE BEEF ENTREES

***Prime Rib Pot Roast** 22.99 **WHILE IT LASTS! New**
braised with a Chianti beef sauce, carrots, celery, onions, garlic mashed potatoes, one side

***Stoneforge Grill Steak Tips** 21.99 / 14.99** *GSM*
choice sirloin tips, bourbon glaze or red wine shallot demi-glace, two sides

CROWN YOUR STEAK:

Lobster Meat 15- *GS* | Crab Cake 8- | Pan-Seared Scallops 11- *GS* | Grilled Jumbo Shrimp 3- ea. *GS*
Au Poivre Sauce *GS* | Béarnaise Sauce *GS* | Red Wine Demi Glace | Lobster Butter 2- | Bourbon Sauce *GS*

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STONEFORGE GRILL'S FRESH SEAFOOD

Since 2006, Stoneforge Grill has been sourcing and preparing the freshest, and most sustainable, seafood for our guests. Our Executive Chef works with reputable seafood purveyors to obtain only the freshest, never frozen, seafood from local waters and beyond. All seafood filets are hand-cut by Stoneforge.

SIGNATURE SEAFOOD

Served with choice of two sides

Center Cut Swordfish grilled or blackened 26.99 *GS*

Salmon seared or blackened 20.99 *GS*


Atlantic Cod baked with crumbs 20.99 *GSM*

Sea Scallops seared or blackened 26.99 *GS*

Yellowfin Tuna grilled or blackened, **seared rare**, spicy soy mustard sauce 26.99  *GSM*

SEAFOOD SPECIALTIES



Pomegranate Scallops 27.99 *GS* **New**
caramelized scallops, pomegranate glaze, potato Brussels sprouts bacon hash, one side

Seafood From Hell 31.99 / 22.99** 
scallops, shrimp, lobster, sweet chili chipotle cream sauce, penne, one side

Cranberry Rum Salmon 21.99 *GS* **New**
pan seared, cranberry rum sauce, dried cranberries, two sides

Tuscan Swordfish 28.99 / 17.99** *GS*
spinach, feta, sun-dried tomatoes, artichokes, olives, capers, portobello mushrooms, tarragon butter sauce, two sides

Beer Battered Fish & Chips 20.99
dill pickle chips, coleslaw, sea salt fries, one side

Stoneforge Specialties  Spicy  *GS* - Gluten Sensitive
GSM - Item can be made Gluten Sensitive with Modifications, please inform your server
We use only non-trans fat oil for all our deep fried foods.

LOCAL FAVORITES

POULTRY, & PASTA

Grill Jambalaya 23.99 *GS* **New**

blackened chicken, grilled Cajun shrimp, andouille sausage, risotto, jambalaya sauce, one side

Chicken & Broccoli 16.99 / 11.99**

white wine garlic cream sauce, parmesan cheese, penne, one side

Bucatini Bolognese 13.99 **New**

home-made bolognese with beef and bacon, bucatini pasta, one side

Steak Tips with Cheese Ravioli 25.99 / 16.99**

pesto cream sauce, balsamic glaze, one side

Grilled Turkey Tips 16.99 / 10.99** *GS*

BBQ vinaigrette, two sides

Chicken Lemonardo 17.99 *GS*

chicken breast, sautéed spinach, mushrooms, diced roma tomatoes, lemon chardonnay sauce, two sides

Parmesan Encrusted Chicken 18.99

deep-fried, prosciutto, portobello mushrooms, garlic cream sauce, penne, one side

Baked Mac N' Cheese 12.99 **New**

macaroni, mascarpone cream sauce, seasoned Ritz crumbs, one side
add Buffalo Chicken for an additional 5.00

Stuffed Acorn Squash 16.99 *GS (vegetarian/vegan)* **New**

stuffed with wild rice and sweet potato, balsamic reduction drizzle, olive oil, one side

SEASONAL FAVORITES

Chicken Pot Pie 12.99 **New**

individual pot pie with white meat chicken, carrots, peas, onions, potatoes, creamy herbed gravy, one side

Roast Turkey Dinner 16.99 **New**

white meat turkey, homemade stuffing, rich brown gravy, cranberry sauce, garlic mashed potatoes, one side

Stoneforge Stuffed **New**

Meat Loaf 16.99

house-made ground beef (CAB) stuffed with mozzarella, bacon wrapped, garlic mashed potato, red wine demi-glaze, one side

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ANGUS BURGERS

10 oz. char-broiled Certified Angus Beef burgers, bulky roll, fries and a pickle chips.
Lettuce, tomato, onion available upon request. Gluten Free Roll \$1.



All American 11.99 *GSM*

American cheese

Simply Angus 10.99 *GSM*

Skyhawk 11.99 *GSM*

caramelized onions, blue cheese, BBQ sauce

Black & Blue 12.99 *GSM*

Cajun spice, blue cheese, chipotle mayo

Sunnyside Up 13.99 *GSM*

sunnyside up egg, cheddar cheese, bacon

Whiskey Burger 14.99 *GSM*

peppercorn seared, caramelized onions, bacon, Swiss, bourbon sauce

Spicy Black Bean, Corn

& Sweet Potato Veggie Burger 10.99 *GSM*

cheddar cheese, chipotle mayo

House-Made Turkey Burger 10.99 *GSM*

white meat turkey ground, garlic, sage, cranberries topped with bacon, cheddar cheese, cranberry mayo

CHEESE SELECTIONS *GS* : American, Cheddar, Swiss, Provolone, Pepper Jack

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BRICK OVEN PIZZAS

Spanakopita Pizza 12.99

spinach, mozzarella, feta, roasted garlic sauce, parmesan, herbs

Butternut Squash Pizza 11.99 **New**

3-cheese blend, roasted butternut squash, caramelized onions, dried cranberries, basil ricotta sauce

Margherita Pizza 11.99

mozzarella cheese, sliced tomatoes, basil pesto sauce, fresh basil


The "Grill" 3-Cheese 9.99 *GSM*

3-cheese blend, tomato sauce

ADD TOPPINGS TO BUILD YOUR OWN PIZZA:

Onions, Red Peppers, Garlic, Mushroom, Broccoli, Diced Tomatoes, Banana Peppers, Jalapeno .99 ea. *GS*

Pepperoni, Sausage, Hamburger 1.20 ea. *GS* | Feta 1.99 *GS* | Spinach 2.00 *GS* | Bacon, Prosciutto 2.99 ea. *GS*

Grilled Chicken 3.99 *GS* | Buffalo Chicken 4.99 

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BEVERAGES

Cold Brew Coffee 3.75 | Nitro Cold Brew 4.50 | Cappuccino 3.50 | Espresso 3.25 | Iced Coffee 2.59 | Milk 2.50/2.95
Hot Chocolate 2.75 | Saratoga 2.75 | Saratoga Berry, Lime, or Orange 3.50 | IBC Root Beer Diet or Reg. 1.95 | Red Bull 4.50
Lemonade Blueberry, Raspberry, or Strawberry 1.99 | Iced Tea Peach, Strawberry, or Raspberry 1.99 | Raspberry Lime Ricky 1.99

WE PROUDLY SERVE PEPSI PRODUCTS

Pepsi 2.89 | Diet Pepsi 2.89 | Sierra Mist 2.89 | Schweppes Ginger Ale 2.89 | Mountain Dew 2.89
Tropicana Lemonade 2.89 | Lipton Iced Tea (unsweetened) 2.89 | Aquafina Bottled Water 2.25