

Sunday
through
Wednesday
\$25.99 pp

STONEFORGE GRILL'S 3 COURSE DINNER

\$25.99 per person, tax & gratuity not included. Dine-In only.
Cannot be combined with vouchers, promotional offers, corporate
or employee discounts. Excludes holidays and special events

Please select one Appetizer, one Entrée, and select one Salad or Dessert.

APPETIZERS



French Onion Soup
topped with Swiss, Provolone cheese

New England Clam Chowder
thick, creamy with oyster crackers

Shrimp Cocktail *GS*
2 jumbo shrimp, lemon, cocktail sauce

Stuffed Mushrooms

spinach, feta, bacon, seasoned bread crumb
stuffing topped with lemon pepper aioli



Stoneforge Clams Casino *GSM*
baked littleneck clams, herbed bacon butter,
parmesan cheese, French garlic crostini

SALADS

Stoneforge Signature Caesar Salad *GSM*
romaine, croutons, Parmigiano-Reggiano cheese, roasted garlic, Signature Caesar dressing



Signature House Salad *GS*
Stoneforge blend of mixed greens wrapped in English cucumber, tomatoes, onions, carrots

ENTREES

Parmesan Encrusted Chicken
deep-fried, prosciutto, Portobello mushrooms, garlic cream sauce, penne

Cranberry Rum Salmon *GS*
pan seared salmon, cranberry rum sauce, dried cranberries,
served with chef's choice of potato and vegetable

New England Baked Cod *GSM*
seasoned breadcrumbs, lemon wedge, served with
chef's choice of potato and vegetable

Stuffed Acorn Squash *(vegetarian/vegan/GS)*
stuffed with wild rice and sweet potato, balsamic
reduction drizzle, olive oil, with choice of one side

Coffee Encrusted Flat Iron Sirloin *GS*
cast iron seared, sliced, over mashed sweet potato,
cinnamon butter, chef's choice of vegetable

Prime Rib Pot Roast *while it lasts!*
eye of the prime rib slowly braised, Chianti beef sauce,
carrots, celery, onions, served with creamy mashed



Filet Mignon *GSM*
tenderloin filet mignon with red wine demi-glace,
served with chef's choice of potato and vegetable

DESSERTS

Chocolate Cake

New York Cheesecake

Apple Crisp

STONEFORGE
G R I L L

Before placing your order, please inform your server if a person in your party has a food allergy.

GS - Gluten Sensitive *GSM* - Item can be made Gluten Sensitive with Modifications, please inform your server

Consuming raw or undercooked meat, poultry, eggs or seafood may increase your risk of food borne illness.

10/21/2018