

Stoneforge Publick House

Sunday - Thursday
\$25.99 pp

3 Course Dinner

Reservations are recommended 508-977-9840

\$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

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

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

Stuffed Mushrooms

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

Shrimp Cocktail *GS*

2 jumbo shrimp, lemon,
cocktail sauce



Stoneforge Clams Casino *GSM*

baked littleneck clams, herbed bacon
butter parmesan cheese, 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

parmesan encrusted boneless chicken breast, roasted tomato basil
garlic butter sauce, served with chef's choice of potato & vegetable

Cranberry Rum Salmon *GS*

pan seared salmon, cranberry rum sauce,
dried cranberries, served with chef's
choice of potato and vegetable

Coffee Encrusted Flat Iron Sirloin *GS*

cinnamon butter, candied root vegetables,
with chef's choice of potato

New England Baked Cod *GSM*

seasoned breadcrumbs, lemon wedge, served
with chef's choice of potato and 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

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

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



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



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



Stoneforge Specialties

In compliance with the Department of Public Health, please be advised that: "The Department of Public Health advises that eating of raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially the elderly, young children under the age of 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. Consult your physician or public health official for further information."