

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

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APPETIZERS

Scallops & Bacon 13.99  *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

Philly Cheese Steak Rolls 10.99
onions, peppers, mushrooms in
deep-fried egg roll, hot demi-glaze

Mezze Plate 9.99
hummus, tabbouleh, roasted peppers,
feta cheese, grilled pita

Buffalo Chicken Dip 9.99
toasted pita bread, nacho chips

Spinach Artichoke Dip 8.99 *GSM*
toasted pita bread, nacho chips

Grill Nachos 10.99
pepper jack cheese, Stoneforge chili,
sour cream, Stoneforge salsa
add guacamole 1-

Chicken Wings 12.99
plain, teriyaki, Tuscan, or buffalo sauce

Chicken Tenders 9.99
plain, teriyaki, Tuscan, 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-*

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HOUSE MADE SOUPS

Lobster Bisque
cup 5.99 / bowl 7.99

French Onion Soup 
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

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GRILL'S CREATIVE SALADS


Grill Wedge Salad lg 7.99 sm 4.99 *GS*
iceberg wedge, tomatoes, cucumbers, carrots,
onions, balsamic vinaigrette
*Make it a BLT Wedge add blue cheese,
bacon, and blue cheese dressing 11.99 GS*

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

Asian Chicken Chopped Salad 12.99
spinach, rice noodles slaw, edamame, oranges,
daikon radish, crisp wontons, teriyaki chicken,
honey sesame ginger dressing

Caprese Salad 12.99 *GS*
tomato slices, buffalo mozzarella,
basil pesto oil, balsamic drizzle

Pecan Spinach Salad 15.99 
fried pecan crusted chicken, spinach, onions,
tomatoes, blue cheese, balsamic vinaigrette


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
spinach, roasted pears & apples, harvest salsa,
candied pecans, onions, tomatoes, panko crusted
goat cheese, choice of dressing

DRESSINGS:

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

SALAD ADD-ONS:

Grilled Chicken 4- *GS* | Buffalo Chicken 5-  | 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*

GRILL'S SIDES FOR ENTREES

All small plates include one side**

Cup of Soup of the Day • Signature House Salad (English Cucumber 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*
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, herbed compound butter, two sides

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

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

House Delmonico 32.99  *GS*
Certified Angus Beef rib-eye, filet mignon, seasoned, herbed compound butter, two sides

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

SIGNATURE BEEF ENTREES

***Prime Rib Pot Roast** 22.99 *WHILE IT LASTS!*
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 |
Gorgonzola cheese 3- *GS* | Lobster Butter 2- *GS* | Bourbon Sauce *GS*

*This menu item is not under the CAB brand.

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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.

Cranberry Rum Salmon 21.99 *GS*
pan seared, cranberry rum sauce,
dried cranberries, two sides.
Order your salmon seared or blackened 20.99 GS



Pomegranate Scallops 27.99 *GS*
caramelized scallops, pomegranate glaze,
potato Brussels sprouts bacon hash, one side.
Order your scallops seared or blackened 26.99 GS

Atlantic Cod 20.99 *GSM*
baked with crumbs, two sides

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


Tuscan Swordfish 28.99 / 17.99** *GS*
spinach, feta, sun-dried tomatoes, artichokes, olives, capers,
portobello mushrooms, tarragon butter sauce, two sides.
Order your swordfish grilled or blackened 26.99 GS

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

Chicken & Broccoli 16.99 / 11.99** 
white wine garlic cream sauce,
parmesan cheese, penne, one side

Parmesan Encrusted Chicken 18.99
deep-fried, prosciutto, portobello mushrooms,
garlic cream sauce, penne, one side

Chicken Lemonardo 17.99 *GSM*
chicken breast, sautéed spinach, mushrooms, diced
roma tomatoes, lemon chardonnay sauce, two sides

Steak Tips with Cheese Ravioli 25.99 / 16.99**
pesto cream sauce, balsamic glaze, one side

Grilled Turkey Tips 16.99 / 10.99** *GSM*
bourbon glaze or red wine shallot demi-glaze, two sides

Baked Mac N' Cheese 12.99
macaroni, mascarpone cream sauce,
seasoned Ritz crumbs, one side
add Buffalo Chicken for an additional 5.00

SEASONAL FAVORITES

Chicken Pot Pie 12.99
individual pot pie with white meat chicken, carrots, peas, onions,
potatoes, creamy herbed gravy, one side

Roast Turkey Dinner 16.99
white meat turkey, homemade stuffing, rich brown gravy,
cranberry sauce, garlic mashed potatoes, one side

Stoneforge Stuffed 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, brioche 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

House-Made Turkey Burger 10.99 *GSM*
white meat turkey ground, garlic, sage, cranberries
topped with bacon, cheddar cheese, cranberry mayo

Spicy Black Bean, Corn & Sweet Potato Veggie Burger 10.99  *GSM*
cheddar cheese, chipotle mayo

CHEESE SELECTIONS *GSM*: 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
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. *GSM*
Pepperoni, Sausage, Hamburger 1.20 ea. *GSM* | Feta 1.99 *GSM* | Spinach 2.00 *GSM* | Bacon, Prosciutto 2.99 ea. *GSM*
Grilled Chicken 3.99 *GSM* | Buffalo Chicken 4.99 

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BEVERAGES

Cold Brew Coffee | Nitro Cold Brew | Cappuccino | Espresso | Iced Coffee | Milk
Hot Chocolate | Saratoga | Saratoga Berry, Lime, or Orange | IBC Root Beer Diet or Reg. | Red Bull
Lemonade Blueberry, Raspberry, or Strawberry | Iced Tea Peach, Strawberry, or Raspberry | Raspberry Lime Ricky

WE PROUDLY SERVE PEPSI PRODUCTS

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