



Stoneforge Publick House

Dinner Menu

Our skilled culinary team has designed a menu fusing early Americana with influences from other regions of the world. Enjoy one of our famous Stoneforge Signature Cuts of steaks or chops. Our seafood dishes, including our “Simply Seafood” section, offer a taste of New England and our sauté creations expand your dining options. Every dish is presented with quality of taste and freshness.



Stoneforge Publick House Classics are menu items that have been favorites since the opening of the Publick House in 1998.

- ~ Before placing your order, please inform your server if a person in your party has a food allergy.
- ~ Our Executive Chef is pleased to accommodate any dietary or vegetarian requests.
- ~ How to Order Your Steak: Rare cold raw center; Medium-Rare red warm center; Medium pink center; Medium-Well slightly pink center; Well no color, somewhat dry



Menu items & prices subject to change

Appetizers



Baked Stoneforge

Clams Casino ~ 12 *GSM*

littleneck clams, herbed bacon butter, parmesan cheese, crostini



Scallops & Bacon ~ 14 *GSM*

deep fried, pineapple mango salsa, bourbon glaze

Steamed Clams ~ 12 *GSM*

littleneck clams steamed, spicy Mozambique sauce, toasted baguette

Stuffed Mushrooms ~ 10

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

Baked Brie with Fig Jam ~ 12

fresh brie cheese, fresh apple slices, fig jam, wrapped in puff pastry, baked golden brown

Public House Shared Sampler ~ 14

3 stuffed mushrooms, 1 crab cake, 3 clams casino

Jumbo Lump Crab Cakes ~ 14

pan-seared, lemon pepper aioli

Kung Pao Cauliflower ~ 9

pan fried cauliflower, house-made peanut chili pepper scallion sauce

Thai Chili Calamari ~ 9

crisp fried, sweet chili sauce, scallions

Meat & Cheese Board ~ 14 *GSM*

mortadella, capocollo, Parma prosciutto, Genoa salami, sharp cheddar, asiago, gorgonzola, gherkin pickles, olives, whole grain mustard, fig jam, toasted rye bread points

Raw Bar

Littleneck Clams *GS*

1.99 per pc.

Oysters on Half Shell *GS*

2.99 per pc.

Jumbo

Shrimp Cocktail *GS*

2.99 per pc.

Ahi Tuna Stack ~ 12

diced tuna, teriyaki sauce, tempura flakes, diced avocado, sriracha mayo, wonton chips

House-Made Soups



French Onion Soup Crock ~ 6

Lobster Bisque ~ 6 / 9

New England Clam Chowder ~ 5 / 7

Salads



Signature House Salad ~ 4 *GS*

Stoneforge blend mixed greens wrapped in English cucumber, tomatoes, onions, carrots

Stoneforge Signature Caesar Salad ~ 5 / 7 *GSM*

romaine, croutons, Parmigiano-Reggiano cheese, roasted garlic, Signature Caesar dressing

Roasted Beet Salad ~ 10

roasted red and golden beets, mixed greens, tomatoes, candied walnuts, deep fried lightly breaded goat cheese, poppy seed dressing

Caprese Salad ~ 7 *GS*

beef steak tomatoes, basil, fresh mozzarella drizzled with basil oil, pink salt & balsamic glaze

Salad Upgrades (all salad upgrades *GS*)

Filet Mignon (5oz.) 11 | Seared Scallops 11 | Grilled Shrimp (5 ea.) 7 | Grilled Salmon (5 oz.) 8 | Grilled Chicken 4

Dressings: Signature Caesar *GS*, Italian *GS*, Balsamic Vinaigrette *GS*, Blue Cheese *GS*, Parmesan Peppercorn *GS*, Poppy Seed

Stoneforge Sides

Baked Potato *GS* / Creamy Mashed Potatoes *GS* / Chef's Seasonal Vegetable *GS*

Sides Add \$1 (unless otherwise noted)

Chef's Risotto *GS* / Truffle Parmesan Steak Fries *GSM* / Broccoli *GS* / Roasted Mushrooms *GS*

Sautéed Garlic Spinach \$3 *GS* / Oven Roasted Brussels Sprouts with Onions & Crumbled Bacon *GS*



Main Courses



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).



Stoneforge House Delmonico 18 oz. ~ 34 GSM

Certified Angus Beef rib-eye, filet mignon, gorgonzola cheese, red wine demi-glace



Stoneforge Porterhouse ~ 33 GS

12 oz. Certified Angus Beef sirloin, 4 oz. filet mignon **wrapped in bacon.**
Why pay for the bone!



Filet Mignon ~ 30 GS

10 oz., 28 day aged Midwestern beef tenderloin, seasoned

Rib-Eye Steak 14 oz. ~ 29 GS

28 day aged Certified Angus Beef rib-eye, seasoned

Kansas City Strip Steak 12 oz. ~ 27 GS

28 day aged Certified Angus Beef sirloin, seasoned

Prime Rib GSM

Available Thursday - Sunday, while it lasts!

Certified Angus Beef, au jus

10 oz. petite cut 23 / 14 oz. forge cut 28

Bourbon Short Rib ~ 26

slow roasted in wine sauce, creamy mashed potatoes, bourbon sauce

Make your Entrée a Surf & Turf!

Baked Stuffed Shrimp 5 ea. | Lobster Meat 15 GS | Seared Scallops 11 GS

Sauces: Béarnaise GS | Red Wine Demi-Glace | Gorgonzola Cream GS | Au Poivre Cognac

Rack of Lamb ~ 35 GSM

roasted New Zealand rack, red wine demi-glace, raspberry sauce

Florentine Stuffed Pork ~ 26

pan seared pork chop stuffed with spinach, Asiago cheese, prosciutto and roasted garlic, served on Asiago panko hash browns, red wine demi-glace, truffle lobster butter

Parrillada ~ 24 GSM

sous vide pork belly and beef rib, pork sausage, roasted onions, chimichurri sauce, parmesan truffle steak fries

Arroz con Pollo ~ 24 GS

grilled, buttermilk brined statler chicken breast, cilantro rice, salsa Creola

Chicken Francaise ~ 19

pan-seared, lightly egg battered boneless chicken breasts, white wine lemon butter sauce, fried capers garnish

Chimichurri Cauliflower

Steak ~ 18 GS

roasted, marinated cauliflower steak, chimichurri sauce, roasted garlic, blistered grape tomatoes garnish, balsamic glaze drizzle

Chef's Seafood Creations

Stoneforge 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.

Simply Seafood

Center Cut Swordfish ~ 27 GS
grilled or blackened

North Atlantic Cod ~ 22 GSM
baked with crumbs

Salmon ~ 21 GS
seared or blackened

Yellowfin Tuna ~ 28 GS
grilled or Cajun, **rare**

Sea Scallops ~ 28 GS
seared or blackened

Limoncello Scallops ~ 32 GS
seared scallops, lobster risotto, limoncello glaze

Salmon Capellini ~ 24 GS
seared salmon, zucchini capellini, olive tapenade, basil pesto and cherry tomatoes garnish

Tuscan Block Swordfish ~ 29 GS
center-cut all white meat, spinach, feta, sun-dried tomatoes, artichokes, olives, capers, portobello mushrooms, tarragon butter sauce

Everything Tuna ~ 29 GS
sesame and poppy seed encrusted yellowfin tuna, **seared rare**, wakame salad, sriracha mayo drizzle

Fruitti di Mare ~ 34
sautéed lobster, shrimp, scallops, calamari, roasted tomato basil gorgonzola cream sauce, linguini, parmesan garnish

Baked Stuffed Shrimp ~ 28
jumbo shrimp, Stoneforge seafood stuffing, white wine & butter