

# 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

#### Florentine Stuffed Pork

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,  
chef's choice of vegetable

#### 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

#### Chimichurri Cauliflower Steak *GS*

roasted, marinated cauliflower steak, chimichurri sauce,  
roasted garlic, blistered grape tomatoes garnish, balsamic  
glaze drizzle, with chef's choice of potato and vegetable



#### 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."

Menu items subject to change

4/3/19