

salad

SEASONAL SOUP | 6

Chef's Daily Creation

FRENCH ONION SOUP | 6

Served Traditionally with Gruyere Crouton

dnos

StoneRose **SALAD | 9**

Local Field Greens, Wisconsin Sharp Cheddar, Candied Pecans, Strawberries & Cider Vinaigrette

CAESAR SALAD | 8

Baby Romaine Leaves, Fresh Peeled Piave Cheese, Creamy Caesar Dressing & Croutons

CRAB, AVOCADO & ROASTED PEPPER SALAD | 12

Local Mixed Greens, Citrus Vinaigrette & Fresh Cilantro Potato Chip

DUCK SALAD | 13

Crispy Duck Confit, Toasted Goat Cheese, Fresh Strawberries, Toasted Almonds & Strawberry Balsamic Vinaigrette *(sourced locally from Shartlesville, PA)*

ROASTED CAPRESE SALAD | 10

Slow Roasted Tomatoes, Smoked Mozzarella, Arugula Pesto

TO ANY SALAD

- add Chicken | 3
- add Salmon | 4
- add Scallops | 5

EXECUTIVE CHEF

J A S O N M A S E

SOUS CHEF

W I L L I A M L A N G L O I S

Starters

ALSATIAN FLATBREAD PIZZA | 11

Thin, Crispy Handmade Pizza with Braised Onions, Bacon & Raclette, Served with Arugula Salad

SPRING SALSA | 8

Strawberries, Mango, Red Onion, Pablano Peppers, Extra Virgin Olive Oil, Cilantro. Served with Toasted Pita

SWEET & SPICY CALAMARI | 12

Sweet & Spicy Chili Glaze, Shredded Carrots, Scallions & Sesame Seeds

TUNA TARTARE | 14

Chilled Coconut Serrano Sauce, Blood Orange & Yellow Fin Tuna

MUSSELS & CHORIZO | 13

Steamed in White Wine-Garlic Broth, Accompanied with Fresh, Warmed Baguette

JUMBO LUMP CRAB CAKES | 13.5

Wild Indonesian Crabmeat, House Tartar Sauce & Arugula Salad

SHORT RIB OVER MAC & CHEESE | 11

Braised Grass Fed Beef Short Ribs with Roasting Au Jus

StoneRose **CHEESE BOARD | MKT**

Imported Cheeses, Cured Meats, Olives, Candied Pecans & Fruit with Sliced Italian Bread *(consult your server for current offerings)*

Entrees

BRAISED BEEF SHORT RIBS OVER MAC & CHEESE | 21

Braised Grass Fed Beef Short Ribs with Market Vegetable & Classic Homemade Mac & Cheese

RUSTIC POTATO GNOCCHI | 16

Choice of Sauce:

Wild Mushroom Cream, Prosciutto & Pea or Sage & Brown Butter

PAN ROASTED PORK CHOP | 24

Local 11 ounce Premium Reserve Frenched Chop Served with White Truffle Mashed Potatoes, Market Vegetable & Seasonal Chutney

StoneRose **BURGER | 13**

Premium Gold Angus Beef, House Onions, Bacon & Cooper Sharp on Toasted Challah, Served with Hand Cut Kennebec Fries & House Special Sauce

SESAME CRUSTED YELLOW FIN TUNA | 29

Coconut Risotto Cakes, Mango Papaya & Cucumber Salsa, Mango Chili Gastrique & Market Vegetable

WILD BOAR CHOPS | 26

Corn & Basil Risotto, Roasting Jus & Market Vegetable

CHILEAN SEA BASS | 31

Citrus Infused, Truffle Mashed Potatoes, Tomato Lime Salsa & Market Vegetable

PAN SEARED DIVER SCALLOPS & WILD MUSHROOMS | 25

Pancetta & Pea Risotto, Mushroom Cream Sauce

OVEN ROASTED FREE RANGE CHICKEN | 18

Locally Raised Chicken Breast with Herbed Rice Gratin & Market Vegetable

(sourced locally from Stevens, PA)

SKILLET ROASTED BONE-IN COWBOY RIBEYE | 32

18 ounce Premium Gold Angus Beef with Crispy Fried Onions, Lyonnaise Potatoes, Market Vegetable, Wasabi Butter

Additional Sides:

StoneRose Fries \$5, Parmesan Truffle Fries \$8, Truffle Mashed Potatoes \$6, Seasonal Vegetable \$5, Seasonal Risotto \$6