



Stoneforge Grill

Mother's Day Dinner Menu May 14, 2023

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

Raw Bar shrimp cocktail, oysters, and clams served with spicy cocktail sauce and lemon

**Jumbo Shrimp
Cocktail** 3.50 per pc. *GS*

**Oysters on
the Half Shell** 3.25 pc. *GS*

Clams on the Half
2.75 per pc. *GS*


Prime Seafood Platter 48.99 *GS*

1/2 lobster tail, 4 oysters, 2 littlenecks, 4 large shrimp cocktail, cocktail sauce, horseradish, lemon wedge, mignonette sauce


Steamers 19.99

1 1/2 lb. with lemon and butter

Appetizers

Scallops & Bacon 15.99  *GSM*
deep-fried, mixed greens, maple glaze


Coconut Shrimp 14.99
homemade coconut shrimp, sweet chili sauce

Clams Casino 13.99  *GSM*
littlenecks baked with herbed bacon butter, parmesan cheese, crostini


Shrimp Tosca 12.99 *GSM*
Sautéed extra-large shrimp, grilled rustic bread, oven roasted tomatoes, garlic basic chardonnay sauce

Spicy Tuna Stack 16.99 *GSM*
diced tuna, chili oil, mango, smashed avocado, wakame, wonton crisps, spicy mayo

Fusion Calamari 14.99
lightly breaded calamari, Cajun garlic butter, kalamata olives, roasted tomatoes, banana peppers, marinara, lemon pepper aioli

Chicken Tenders 13.99
plain, teriyaki, Tuscan, or buffalo sauce 

Chicken Parmesan Spring Rolls 11.99
deep fried chicken breast, mozzarella cheese, marinara dipping sauce

Buffalo Chicken Dip 12.99 
boneless buffalo chicken, blue cheese-cream cheese dip, toasted pita, nacho chips

Mexican Street Corn 12.99 *GS*
roasted corn, chili cayenne pepper mayo, cotija cheese, cilantro, nacho chips

Mezze Plate 13.99
hummus, tabbouleh, roasted peppers, feta cheese, grilled pita

Soups

N.E. Clam Chowder
cup 5.99 / bowl 7.99


Lobster Bisque
cup 8.99 / bowl 11.99

French Onion Soup
crock 8.99


GS - Gluten Sensitive, GSM - Item can be made Gluten Sensitive with Modifications, please inform your server
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Entrees

Baked Stuffed Lobster—Shell On or Lazy Baked Stuffed Lobster 39.99
lobster meat in drawn butter, our seafood stuffing, seasoned crumbs garnish, two sides

Filet Mignon  GS 8 oz. 33.99 / 10 oz. 37.99
aged center cut tenderloin, seasoned, herbed compound butter, two sides

Stoneforge Rib-Eye 34.99 GS
Certified Angus Beef rib-eye, seasoned, herbed compound butter, two sides

Seafood from Hell 34.99 GS 
scallops, shrimp, lobster, sweet chili chipotle cream sauce, penne, one side

Oven Roasted Prime Rib GSM
10 oz. petite cut 27.99 / 14 oz. forge cut 33.99
While it lasts! Certified Angus Beef with au jus, two sides

Stoneforge Grill Steak Tips 25.99 GSM
choice sirloin tips, bourbon glaze or red wine shallot demi-glace, two sides

Cajun Ahi Tuna 33.99
seared rare, with sakame & avocado salsa, drizzled with ponzu sauce, two sides
tuna simply seared or blackened, two sides 31.99 GS

Boston Baked Seafood 34.99
shrimp, scallops, cod, white wine and butter sauce, baked with our seafood stuffing, two sides


Grand Marnier Scallops 32.99 GS
Pan-seared scallops, Grand Marnier butter glaze, orange segments, two sides
scallops simply seared or blackened, two sides 31.99

Southwest Chicken Salad 17.99 GSM
Tex-Mex rub grilled chicken, shredded iceberg lettuce, tomatoes, smashed avocado, Southwest salsa, tortilla strips, pepper jack cheese, Cajun ranch dressing

Tuscan Swordfish 33.99 GS
center-cut all white meat, spinach, feta, sun-dried tomatoes, artichokes, olives, capers, Portobello mushrooms, tarragon butter sauce, two sides
swordfish seared or blackened, two sides 28.99 GS

Baja Salmon Bowl 26.99 GS
Tex-Mex marinated salmon, whole grain sofrito rice, corn salsa, smashed avocado, cilantro crema, one side, *salmon seared or blackened, two sides 25.99 GS*

Atlantic Cod 24.99 GSM
8 ounces baked with Ritz seasoned breadcrumbs, two sides
or with our seafood stuffing 26.99

Chicken & Broccoli 22.99
white wine garlic cream sauce, penne, parmesan cheese, one side 

Chicken Normande 18.99 GS
Seared chicken breast, bacon, apples & brandy cream sauce served over Parmesan Risotto, one side

Asiago Encrusted Chicken 19.99 GS
seared chicken breast, roasted red pepper, melted asiago cheese, risotto, roasted tomato pesto drizzle, one side

Parmesan Encrusted Chicken 22.99
deep-fried, prosciutto, Portobello mushrooms, garlic cream sauce, penne, one side

Poke Forge Tuna Salad Bowl 18.99
spinach, mango, smashed avocado, edamame, wakame slaw, wasabi mayo, sesame ginger dressing, diced tuna

Lobster Gnocchi 36.99
lobster, potato gnocchi, spinach, tomatoes, tossed in Pink Vodka sauce, one side

Herb Roasted Lamb 28.99 GS
oven roasted, served over potatoes, carrots and onions with au jus, garnished with gremolata, choice of one side

GRILL'S HOUSE SIDES no charge with entrée / à la carte price \$4 each

Garlic Mashed Potatoes GS • Jasmine Vegetable Rice GS
French Fries GSM • Chef's Seasonal Vegetable GS • coleslaw GS

GRILL'S PREMIUM SIDES

	Entrée \$	à la carte \$		Entrée \$	à la carte \$
Dinner Salad GS	1.50	5.99	Dinner Caesar GSM	1.50	5.99
Baked Potato GS	1.00	4.00	Baked Sweet Potato GS	1.50	4.00
Twice Baked Potato GS	2.00	5.00	Mac N' Cheese	1.00	4.00
Sweet Potato Fries GSM	3.00	5.00	Steamed Broccoli GS	1.00	4.00
			Sautéed Mushrooms GS	1.00	4.00

Gluten Free Roll with butter 2.00 GS

Menu items & prices subject to change.