

STONEFORGE GRILL – 3 COURSE MENU

Please select an Appetizer, Salad and Entrée, (Poultry & Pasta, Seafood, or Steak) for price displayed, add Dessert for an additional 5. This menu is not available Friday & Saturday Evenings, holidays & special events. All entrees served with chef's choice of potato and vegetable unless otherwise noted. *

STARTERS - (select one)

NEW ENGLAND CLAM CHOWDER

thick and creamy with oyster crackers

SHRIMP COCKTAIL *GS*

2 jumbo shrimp served with lemon and cocktail sauce

STEAMED MUSSELS IN GARLIC BUTTER SAUCE

PEI mussels in a white wine, garlic, herb, butter sauce with garlic bread

STONEFORGE MEATBALLS

Homemade, covered with tomato sauce and topped with basil pesto, parmesan cheese with a toasted crostini and ricotta cheese

SCALLOPS AND BACON *GSM*

3 deep-fried scallops wrapped in bacon, maple glaze

SALADS - (select one)

STONEFORGE SIGNATURE CAESAR SALAD *GSM*

romaine, croutons, Parmigiano-Reggiano cheese, with Stoneforge Signature Caesar dressing

HOUSE SALAD *GS*

house blend lettuce, tomatoes, carrots, cucumbers, onions, balsamic vinaigrette

BUTCHER CUTS 42

Filet Mignon

6 oz. tenderloin filet Mignon with red wine demi-glace

Bourbon Short Rib

braised boneless beef short rib, bourbon sauce

Bistro Steak

beef tender, one of the most tender cuts of beef, seasoned and served with mushroom demi-glace

FRESH CATCH 38

Baked Stuffed Shrimp

3 baked stuffed shrimp, seafood stuffing, white wine butter sauce

Cranberry Rum Salmon

marinated and pan-seared topped with a cranberry rum sauce

New England Baked Cod

baked Cod with seasoned bread crumbs

POULTRY & PASTA 34

Parmesan Encrusted Chicken

deep-fried, prosciutto, Portobello mushrooms, garlic cream sauce

Chicken Tenders Piccata

pan-seared chicken tenders, garlic, white wine lemon butter caper sauce, served over pasta *

Roast Turkey Dinner

White meat turkey, homemade stuffing, turkey gravy, cranberry sauce

Desserts - (add 5)

Cheesecake

served with strawberry sauce and whipped cream

Chocolate Fudge Cake

served with chocolate glaze and whipped cream

Apple Crisp

warm apple crisp served with whipped cream

STONEFORGE
G R I L L

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

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

RAW BAR

OYSTERS ON THE HALF / JUMBO SHRIMP COCKTAIL

lemon, Stoneforge spicy cocktail sauce 3.95 per pc. GS



APPETIZERS

SCALLOPS & BACON 19 *GSM* 
deep-fried, mixed greens, with maple glaze

FUSION CALAMARI 17
lightly breaded calamari, garlic butter,
kalamata olives, roasted tomatoes, banana peppers,
marinara, lemon pepper aioli

JUMBO LUMP CRAB CAKES 19
lemon pepper aioli

THE GRILL FRIED FISH TACO 8
toasted flour tortilla, spiced cheese, pico de gallo,
lettuce, spicy sauce

GRILL NACHOS 14
cheddar blend cheese, Stoneforge chili, sour cream,
Stoneforge salsa *add guacamole 2-*

SIZZLING SHRIMP 17 *GSM* **NEW**
Sautéed in a spicy lobster sauce

THAI CHICKEN LETTUCE BOATS 16 *GSM*
sweet chili jam, water chestnuts, scallions, shredded carrots,
crisp noodles, baby romaine

LAMB LOLLIPOPS 22 **NEW**
4 New Zealand Lamb Chops grilled with garlic herbs drizzled
with peach glaze

FLORENTINE MUSHROOMS 13
Portobello mushrooms, spinach, Feta cheese, bacon, seasoned
breadcrumbs. Lemon pepper aioli.


MEZZE PLATE 16
hummus, tabbouleh, roasted peppers, feta cheese, grilled pita

BUFFALO CHICKEN DIP 14 
boneless buffalo chicken, blue cheese-cream cheese dip,
toasted pita bread, nacho chips

SPINACH ARTICHOKE DIP 14 *GSM*
spinach, artichokes, tomatoes, mozzarella, cream cheese, spices,
toasted pita bread, nacho chips

PHILLY CHEESE STEAK ROLLS 16
onions, peppers, mushrooms in a deep-fried egg roll, demi-glaze

CHICKEN WINGS 17
plain, teriyaki, Tuscan, or buffalo sauce

CHICKEN TENDERS 16 
plain, teriyaki, Tuscan, or buffalo sauce

BRICK OVEN QUESADILLA 12
cheddar blend, tomatoes, tortilla shell, Stoneforge salsa
grilled chicken 6- | grilled shrimp 7- | guacamole 2-

STEAMED MUSSELS IN GARLIC BUTTER SAUCE 17 **NEW**
PEI mussels sautéed in white wine, garlic and herb butter
with garlic bread

STONEFORGE MEATBALLS 13 *GSM* **NEW**
homemade meatballs, covered with tomato sauce topped with
basil pesto, parmesan cheese, toasted crostini with ricotta cheese.



HOUSE MADE SOUPS & CREATIVE SALADS

STONEFORGE CHILI
crock 11

NE CLAM CHOWDER
cup 7 / bowl 9

FRENCH ONION SOUP 
crock 10

CHEF'S CREATION
cup 6 / bowl 8

LOBSTER BISQUE **NEW**
cup 11 / bowl 15


WEDGE SALAD lg 13 sm 7 *GS*
iceberg wedge, tomatoes, cucumbers, carrots,
onions, balsamic vinaigrette
*Make it a BLT Wedge add blue cheese, bacon,
and blue cheese dressing 15 GS*

CAESAR SALAD lg. 13 sm 8 *GSM*
romaine hearts, parmesan, croutons,
Signature Caesar dressing

GREEK SALAD lg 14 sm 10 *GS*
iceberg lettuce, tomatoes, feta, onions, cucumbers,
pepperoncini, kalamata olives, Greek dressing

COBB SALAD 17 *GSM*
diced tomatoes, hard boiled egg, iceberg lettuce, blue cheese
crumbles, bacon, blue cheese dressing, tortilla strips

PECAN SPINACH SALAD 20
fried pecan crusted chicken, spinach, onions,
tomatoes, blue cheese, balsamic vinaigrette

SOUTHWEST SALAD 20 *GSM* 
Tex-Mex rubbed grilled chicken breast, shredded iceberg lettuce,
smashed avocado, tomatoes, southwest salsa, tortilla strips,
cheddar blend cheese, Cajun ranch dressing

ROASTED BUTTERNUT AND BEET SALAD 18 **NEW**
mixed greens, butternut squash, roasted beets, dried cranberries,
tomatoes, cucumbers, Bermuda onions, balsamic vinaigrette

ROASTED PEAR AND APPLE SALAD 18 *GSM* **NEW**
spinach, roasted apples, roasted pears, candied pecans, onions,
tomatoes, Feta cheese, apple-cider vinaigrette

SALAD ADD-ONS & DRESSINGS:

Grilled Chicken 6- *GS* | Buffalo Chicken 6- | Steak Tips (7 oz.) 12- *GS* | Turkey Tips (7 oz.) 9- *GS*
Grilled Shrimp (5 ea.) 8- *GS* | Pecan Crusted Fried Chicken 9- | Seared Scallops 15- *GS* | Grilled Salmon (5 oz.) 12- *GS*

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* | Apple Cider Vinaigrette
Extra Virgin Olive Oil & Aged Balsamic *GS*

Stoneforge Specialties  Spicy 

Menu items & prices subject to change

All small plates include one side**

GRILL'S HOUSE SIDES no charge with entrée / à la carte price \$5 each

CREAMY MASHED POTATOES *GS* • JASMINE VEGETABLE RICE *GS*
 FRENCH FRIES *GSM* • CHEF'S SEASONAL VEGETABLE *GS* • COLESLAW *GS*

GRILL'S PREMIUM SIDES

	Entrée \$		a la carte \$	
BAKED POTATO <i>GS</i>	1.00	4.00	SAUTEED MUSHROOMS	1.50 4.00
MAC N' CHEESE	1.00	4.00	SWEET POTATO FRIES <i>GSM</i>	3.00 5.00
STEAMED BROCCOLI <i>GS</i>	1.50	4.00	BAKED SWEET POTATO <i>GS</i>	1.00 5.00
ROASTED BRUSSEL SPROUTS <i>GS</i>	1.50	4.00	GLUTEN FREE ROLL WITH BUTTER ADDTL. 2.00 <i>GS</i>	



GRILL BEEF AND CHOPS

Stoneforge Grill sources USDA PRIME or Hi-Choice beef aged a minimum of 30 days for maximum tenderness and flavor. All steaks served with a Roasted Garlic bulb and Garlic Butter.

FILET MIGNON *GS*

8 oz. 39 / 6 oz. 29

28 day aged center cut tenderloin, seasoned, brushed with Stoneforge butter, two sides

PRIME STONEFORGE RIB-EYE 44 *GS*

USDA Prime Beef rib-eye seasoned, brushed with Stoneforge butter, two sides

PRIME NEW YORK SIRLOIN 39 *GS*

USDA Prime Beef sirloin, seasoned, brushed with Stoneforge butter, two sides



HOUSE DELMONICO 45 *GS*

NEW

CAB choice rib-eye, eye of fat removed and replaced with 4 oz. filet mignon. Side red-wine demi-glaze, Two sides

BISTRO STEAK 29 *GS*

Beef tender, one of the most tender cuts of beef, season and served with a mushroom demi-glaze, two sides

BOURBON SHORT RIB 29 *GS*

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

STONEFORGE GRILL STEAK TIPS 29 / 20** *GSM*

choice sirloin tips, bourbon glaze or red wine demi-glaze, two sides

Available as a Family Meal To Go

RACK OF LAMB 43 *GSM*

Rack of New Zealand lamb seared in butter and herbs, served with demi-glaze and raspberry reduction, two sides

PRIME RIB *GSM*

10 oz. petite cut 32 / 14 oz. forge cut 39

CAB Angus Beef with au jus, two sides

Prime Rib Available Thurs. - Sat. after 4:30 pm & all day Sunday, while it lasts!

CROWN YOUR STEAK:

Lobster Meat 20- *GS* | Crab Cake 12- | Pan-Seared Scallops 15- *GS* | Grilled Shrimp (5 ea.) 8- *GS*
 Blue Cheese Crumbles 2- *GS* | Lobster Butter 2- *GS* |

CHEF'S CLASSICS

All pasta entrees can substitute Gluten Free Chickpea Pasta for an additional \$3

STEAK TIPS WITH CHEESE RAVIOLI 32 / 22**

marinated steak tips and cheese ravioli in a pesto cream sauce, balsamic glaze, one side

PARMESAN ENCRUSTED CHICKEN 25

deep-fried, prosciutto, portobello mushrooms, garlic cream sauce, penne, one side

ASIAGO ENCRUSTED CHICKEN 26 *GS*

seared chicken breast, roasted red pepper, melted asiago cheese, risotto, roasted tomato pesto drizzle, one side

CHICKEN TENDER'S PICATTA 23

pan-seared, chicken tenders, garlic white wine lemon butter caper sauce, served over pasta, one side

BAKED MACARONI & CHEESE 18

macaroni, mascarpone cheese sauce topped with seasoned Ritz crumbs, one side.

Add any item: Lobster Meat 20 / Buffalo Chicken 6 / Bacon 2



CHICKEN POT PIE 19 **NEW**

Individual pot pie with white meat chicken, carrots, peas, onions, potatoes, one side

ROASTED TURKEY DINNER 22 **NEW**

White meat turkey, homemade stuffing, turkey gravy, cranberry sauce, two sides

GRILLED TURKEY TIPS 24 / 17** *GS*

bourbon glaze or red wine demi-glaze, two sides

CHICKEN & BROCCOLI 24 / 16**

white wine garlic cream alfredo sauce, parmesan cheese, penne, one side

CHICKEN MILANESE 23

thin sliced pan-fried panko chicken, topped with shaved parmesan cheese, mixed greens, marinated tomatoes. extra virgin olive oil, with a balsamic glaze, two sides

BLACKENED CHICKEN PASTA 24

8 oz blackened chicken, grape tomatoes, spinach, Cajun cream sauce, Cavatappi pasta, one side.

Stoneforge Specialties Spicy

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.

For our customers - quality seafood is available for purchase on our wholesale products menu.

CRANBERRY RUM SALMON 29 GS **NEW**

pan seared topped with cranberry rum sauce, garnished with dried cranberries, two sides
order your salmon seared or blackened, two sides 26 GS

PANCO ENCRUSTED HALIBUT 34 **NEW**

seared and served Panko breading, pan-seared with butter, fresh garlic, parsley, lemon juice, two sides

MAPLE BUTTERSCOTCH SCALLOPS 39 GS **NEW**

cinnamon seared scallops, maple butterscotch glaze, served over butternut risotto, one side

Order your scallops simply seared or blackened 34.99

TUSCAN SWORDFISH GS 37

center-cut all white meat, spinach, feta, sun-dried tomatoes, artichokes, olives, capers, Portobello mushrooms, tarragon butter sauce, two sides

order your swordfish seared or blackened, two sides 30.99 GS

ATLANTIC COD 26 GSM

8 ounces fresh cod served with two sides.

Select preparation method:

baked with seasoned ritz crumbs/ fried fish & chips style / crab meat stuffing addtl \$5

BAKED STUFFED LAZY LOBSTER 39 GS **NEW**

fresh lobster meat, baked with our seafood stuffing, drawn butter two sides

BAKED STUFFED SHRIMP 4 PC. 29 / 3 PC. 23

jumbo 8/12 shrimp, seafood stuffing, white wine butter sauce, two sides

SEAFOOD FROM HELL 39 / 28

scallops, shrimp, lobster, sweet chili, chipotle cream sauce , one side

ANGUS BURGERS

Char-broiled **10 oz. Black Angus Beef burgers**, brioche roll, fries and pickle chips. Lettuce, tomato, onion available upon request. Excludes Smash burger. Gluten Free Roll \$2.

ALL AMERICAN 18 GSM

American cheese

SUNNYSIDE UP 19 GSM

sunnyside up egg, cheddar cheese, bacon

BLACK & BLUE 18 GSM

Cajun spice, blue cheese, chipotle mayo

SIMPLY ANGUS 16 GSM

plain & simple

WHISKEY BURGER 20 GSM

caramelized onions,bacon, Swiss, bourbon sauce

VEGGIE BURGER 16 GSM

cheddar cheese, chipotle mayo

HOUSE-MADE TURKEY BURGER 16 GSM

ground with garlic, sage, cranberries, topped with bacon, cheddar cheese, cranberry mayo

STONEFORGE SMASH BURGER single 10 double 12

shredded lettuce, tomato, pickles, cheese and Stoneforge burger sauce

SMASH BURGER SIDES

French Fries or Chips 4 Onion Rings 5

CHEESE SELECTIONS GS—AMERICAN, CHEDDAR, SWISS, PROVOLONE

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14" BRICK OVEN PIZZAS

SPANAKOPITA PIZZA 17

Spinach, mozzarella cheese, feta cheese, roasted garlic sauce, parmesan cheese, herbs

MARGHERITA PIZZA 19

mozzarella cheese, sliced tomatoes, basil pesto sauce, fresh basil

TACO PIZZA 18

seasoned beef, lettuce, tomatoes, 3-cheese blend, Pico de Galo Salsa, Cajun ranch dressing

THE "GRILL" 3-CHEESE GSM 15

3-cheese blend, tomato sauce

THE "GRILL" 10" PIZZA GSM 12

3-cheese blend, tomato sauce

BUTTERNUT SQUASH PIZZA 18 **NEW**

3-cheese blend, roasted butternut squash, caramelized onions, dried cranberries, basil ricotta sauce

ADD TOPPINGS TO BUILD YOUR OWN PIZZA:

Onions, Red Peppers, Pineapple, Garlic, Mushroom, Broccoli, Diced Tomatoes, Banana Peppers, Jalapeno 2.00 ea. GS
Pepperoni, Sausage, Ham, Hamburger 2.50 ea. GS | Feta 2.50 GS | Spinach 2.50 GS | Bacon, Prosciutto 2.99 ea. GS
Grilled Chicken 6.00 GS | Buffalo Chicken 7.00

Cauliflower Crust \$5.00 (vegetarian/gluten free), available on our "Grill" 10" pizza

BEVERAGES

Cold Brew Iced Coffee | Nitro Cold Brew | Cappuccino | Espresso | Milk
Hot Chocolate | Saratoga | IBC Root Beer Diet or Regular

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.

Menu items & prices subject to change