

Stoneforge Tavern

EASTER DINNER MENU April 9, 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 cherrystones served with cocktail sauce and lemon

Jumbo Shrimp Cocktail 3.50 per pc. *GS*

Oysters on the Half 3.25 pc. *GS*

Clam on the Half 2.50 per pc. *GS*

APPETIZERS

Baked Eggplant Roulade 10.99

pan fried parmesan panko encrusted eggplant stuffed with ricotta & spinach, topped with tomato sauce & mozzarella and baked

Scallops & Bacon 15.99  *GSM*

deep-fried, mixed greens, pineapple slaw, peach glaze

Coconut Shrimp 14.99

homemade coconut shrimp, sweet chili sauce

Spicy Tuna Stack 16.99

diced tuna, chili oil, mango, smashed avocado, fusion broccoli slaw, crispy wontons, spicy mayo

Florentine Stuffed Mushrooms 11.99

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

Chicken Fingers 12.99

plain / teriyaki / BBQ / sweet chili / gold fever / buffalo 

Chicken Cordon Bleu Spring Roll 11.99

diced chicken, Swiss cheese and honey roasted ham wrapped in a spring roll, deep fried, sweet horseradish onion sauce

Buffalo Chicken Dip 13.99 

boneless buffalo chicken, blue cheese-cream cheese dip, toasted pita, nacho chips

SOUPS & SALADS

Lobster Bisque 8.99 / 11.99

Roasted Apple Maple Chicken Salad 18.99 *GS*

spinach, almonds, roasted apple, dried cranberries, cucumber, tomato, goat cheese crumbles, balsamic dressing

New England Clam Chowder 5.99 / 7.99

Greek Salad 13.99 *GS*

iceberg lettuce, tomatoes, cucumbers, feta, pepperoncini, onions, kalamata olives, Greek dressing

ENTREES

Unless otherwise noted, all entrees come with a choice of two sides: baked potato, garlic mashed potatoes, chef's seasonal vegetable, dinner Caesar salad, or dinner house salad.

Lazy Man's Stuffed Lobster Casserole 39.99

lobster meat, butter, Stoneforge seafood stuffing

Petit Filet with Seafood Risotto 29.99 *GS*

petite tenderloin wrapped in apple wood bacon, shrimp & lobster risotto, whipped herb butter, choice of one side

Baked Stuffed Shrimp 4 for 27.99 / 3 for 22.99

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

Herb Butter Scallops 33.99 *GS*

herb garlic seared scallops, lobster cream sauce, lobster Ritz crumbs

Filet Mignon 33.99  *GS*

8 oz. tender cut, seasoned

Rib-Eye Steak 34.99 *GS*

14 oz. Certified Angus Beef, seasoned

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

Stoneforge Steak Tips 24.99 *GSM*

14 oz. choice sirloin tenderloin, sautéed onions, mushrooms, sweet soy demi-glace

Bourbon Short Rib 27.99

slow roasted in wine sauce, garlic mashed potatoes, bourbon sauce, choice of one side

Moscato Pork Tenderloin 23.99 *GS*

seasoned seared pork tenderloin over herbed risotto, peach Moscato glaze, choice of one side

Glazed Applewood Smoked Ham 19.99 adult | 12.99 child *GS*

grilled pineapple, raisin sauce

Herb Roasted Lamb 28.99 *GS*

oven roasted, served over potatoes, carrots and onions with au jus, garnished with gremolata, choice of one side

Cranberry Rum Salmon 26.99 *GS*

pan-seared, cranberry rum sauce, dried cranberry garnish, over garlic mashed potatoes, choice of one side

Stoneforge Cioppino 32.99 *GSM*

shrimp, scallops, lobster and swordfish with celery, onions & tomato simmered in a tomato garlic wine sauce, served with grilled crostini, choice of one side

Fresh North Atlantic Cod 24.99 *GSM*

8 ounces baked with Ritz seasoned breadcrumbs
or with our seafood stuffing 26.99

Asiago Encrusted Chicken 21.99 *GS*

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

Chicken & Broccoli 22.99 

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

Cast Iron Chicken Parmesan 19.99

baked parmesan and panko encrusted, mozzarella cheese, homemade marinara, grated parmesan, penne pasta tossed with marinara, choice of one side

MAKE YOUR STEAK & SURF & TURF

Seared Scallops 12.99 *GS* / **Baked Stuffed Shrimp** 6.99 ea / **Salmon** 9.99 *GS* / **Lobster Meat** MP *GS* / **Garlic Shrimp** 5 for 7.99 *GS*

EASTER COCKTAILS

Stoneforge Sangria - Red or White

7.95 glass/half carafe (3 glasses) 20.95/full carafe (6 glasses) 41.00

Loaded Sangria - Add champagne to your sangria

8.50 glass/half carafe (3 glasses) 23.50/full carafe (6 glasses) 44.00

Easter Bellini 8.25

Strawberry Pucker, Wycliff Brut Champagne, pureed strawberries, strawberry garnish

Sparkling Berry Spring Tini 10.50

44 North Huckleberry Vodka (gluten free), raspberry cocktail mix, Wycliff Brut Champagne, Sugar Rim, Raspberry & Lemon Garnish

Watermelon Popsicle Mimosa 10.00

Wycliff Brut Champagne, Triple Sec, Splash of Cranberry Juice

Watermelon Popsicle

"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."
Prices and menu subject to change.

