



STONEFORGE GRILL—EASTON THANKSGIVING MENU

Thursday, November 24, 2022

☛ Appetizers ☚

Butternut Ravioli

homemade butternut squash ravioli, sage cream sauce,
balsamic glaze drizzle, shredded parmesan 9.99

Clams Casino GSM

baked Littlenecks, herbed bacon butter, parmesan cheese, crostini 12.99

Baked Brie with Fig Jam

Brie cheese baked in puff pastry, fresh apple slices, fig jam with crackers 14.99

Florentine Stuffed Mushrooms

spinach, feta, bacon, seasoned bread crumb stuffing, lemon pepper aioli drizzle 10.99

Scallops & Bacon GSM

deep-fried, mixed greens, sweet chili maple glaze 15.99

Jumbo Lump Crab Cakes

Pan-seared, lemon pepper aioli 15.99

Buffalo Chicken Dip

Boneless buffalo chicken, blue cheese-cream cheese dip, toasted pita, nacho chips 12.99

☛ Soups & Salads ☚

New England Clam Chowder

house-made, thick and creamy New England style chowder cup 5.99 / bowl 7.99

Pumpkin Bisque GS

house-made, thick and creamy cup 5.99 / bowl 7.99

House Salad GS

house blend lettuce, tomatoes, carrots, cucumbers, onions, choice of dressing lg 10.99 / sm 5.99

Caesar Salad GSM

romaine hearts, parmesan, croutons, Signature Caesar dressing lg 9.99 / sm 5.99



Before placing your order, please inform your server if anyone in your party has a food allergy.
GS - Gluten Sensitive GSM - Item can be made Gluten Sensitive with Modifications, please inform your server.

Consuming raw or undercooked meat, poultry, eggs, seafood, or shellfish may increase your risk of food borne illness.

Thanksgiving menu prices and menu items subject to change.

☞ Entrees ☜

All entrees are served with choice of two sides that include garlic mashed potatoes, green beans, or butternut squash unless otherwise noted

Traditional Turkey Dinner

roasted turkey breast, home-style stuffing, cranberry sauce, giblet gravy, garlic mashed potatoes, one side 23.99



Roasted Prime Rib of Beef ^{GSM}

WHILE IT LASTS!

Certified Angus Beef with au jus, two sides

10-oz. petite cut 26.99

14-oz. forge cut 32.99

add baked stuffed shrimp 6.99 ea.

add lobster meat 20.00 ^{GS}

Filet Mignon ^{GS}

8-oz. tenderloin seasoned with olive oil, kosher salt and pepper, two sides 32.99

add baked stuffed shrimp 6.99 ea.

add lobster meat 20.00 ^{GS}

Cranberry Butter Scallops ^{GS}

Seared served over pumpkin risotto and cranberry butter, one side 31.99

Boston Baked Seafood

shrimp, scallops, cod, white wine and butter sauce, seafood stuffing, two sides 33.99

Surf & Turf

petite file wrapped in bacon, two baked stuffed shrimp, two sides 28.99

Cranberry Rum Salmon ^{GS}

pan-seared salmon, cranberry rum sauce, dried cranberry garnish, two sides 26.99

Baked Stuffed Shrimp

4 jumbo 8/12 shrimp, seafood stuffing, white wine and butter sauce, two sides 27.99

Roasted Apple Maple Chicken Salad ^{GS}

Spinach, almonds, roasted apple, dried cranberries, cucumber, tomato, goat cheese crumbles, balsamic dressing 16.99

Baked Stuffed Chicken

boneless chicken breast with bread stuffing served with a herbed pan gravy, two sides 19.99

Three-Cheese Ravioli with Short Rib

served in a pumpkin sage cream sauce with braised short rib drizzled with a balsamic glaze, one side 29.99

Roasted Apple Stuffed Pork Loin

Roasted apple & bread stuffed pork loin wrapped in bacon, apple cider glaze, two sides 19.99

☞ Desserts ☜

Pumpkin Pie / Apple Pie / Pecan Pie 8.99 each

For additional desserts please see our full dessert menu.

Ask for our Holiday 3-course Lunch Menu starting December 5th, 2022

