
SMALL PLATES

Today's Soups cup 5 bowl 9

Cheese Fondue 19

Fresh fruit, salami, crusty French bread

Hummus Plate 12

Crudit  & warm pita rounds

Mediterranean Olives 9

Conserrolea, Kalamata & Chalkidiki,
drizzled with herb extra virgin olive oil

Garlic Goat Cheese Dip 12

house-seasoned pita chips

Truffle Fries 9

white truffle oil, parmesan & garlic aioli

Local Plate 22

Wild Blueberry Chevre, Old Fashioned
Summer Sausage, Prairie Breeze with
accompaniments & crusty French bread

Spreads Plate 14

Choose a trio of house-made cheese spreads:
artichoke parmesan, bleu cheese, feisty feta,
mixed cheese, pesto, smoked salmon,
sun-dried tomato, with bread & fruit

Soft Pretzel Sticks 9

two (2) pretzels with warm, cheesy onion dip
(add more +\$2 each)

Caprese Plate 13

heirloom tomatoes, fresh mozzarella,
EVOO, fresh basil & balsamic drizzle

FLATBREADS

BBQ Bacon 18

barbeque sauce, grilled chicken breast,
hickory smoked bacon, cheddar,
Monterey Jack & fresh scallions

Margherita 17

pesto, sliced fresh mozzarella and local
tomatoes drizzled with balsamic reduction,
topped with fresh basil

SALADS

Small Salads Available

Almond Crusted Goat Cheese 18

Mesclun greens, grapes, strawberries,
roasted red pepper vinaigrette, balsamic glaze

Spinach & Pear 17.5

Julienne pear, sherry cherries, gorgonzola crumbles,
spiced walnuts, baby spinach, roasted pear vinaigrette

Thai Chicken 18

Grilled chicken breast, mixed greens, thai rice noodles, green
onion, cucumber, carrot, roasted peanuts, lime vinaigrette

***Rare Seared Ahi Tuna** 19

(whole only) Rare seared Ahi tuna, mesclun greens,
spinach, charred pineapple, avocado, grape tomatoes,
pickled red onions, raspberry vinaigrette

Caesar 15

crisp romaine, Caesar dressing, lemon, parmesan, croutons

Grilled Chicken & Cranberry 18

Mixed greens, dried cranberries, feta,
candied walnuts, balsamic vinaigrette

SANDWICHES

Sandwiches include one (1) side choice. 1/2 & 1/2 Combos available-pricing will vary.

Crispy Shrimp Wrap 18

(whole only) Crispy fried shrimp,
Adobo aioli, marinated tomato, avocado,
lettuce, red onion, flour tortilla wrap

Country Chicken Salad 16

House-made chicken salad with apple,
celery, walnuts, onion, mayonnaise,
lettuce, toasted multigrain bread

Reuben 18

Thin sliced corned beef, sauerkraut,
Swiss, 1000 Island dressing,

Maine-Style Lobster Roll

(1) 18 / (2) 31

(whole only) Poached lobster claw and
knuckle meat lightly dressed, packed a-top
baby greens in a griddled New England roll,
truffle fries, garlic aioli, lemon wedges

Bean Burger 18

(whole only) Provolone cheese, tomato, lettuce,
peppadew peppers, Adobo aioli, ciabatta roll

Grilled Cheese Supreme 17

Danish fontina, white cheddar, purple fig
jam, Granny Smith apple, griddled challah

Sun Burger 20

(whole only) 8oz. prime chuck-brisket blend,
grilled to order, roasted wild mushrooms
Gruyere, garlic aioli, brioche bun

The 'Wimpy' Burger 16

(whole only) 1/4 pound smash burger—
prime chuck-brisket blend,
saut ed onion, cheddar,
1950's burger sauce, brioche bun

Bavarian Pretzel 16

Honey ham, Swiss, honey mustard,
warm pretzel roll

Side Choices: french fries, roasted beets, fresh fruit salad, baked potato salad, sweet potato fries, caprese +2, cole slaw, house salad, truffle fries +2

ENTREES

Prime Rib of Beef 38

100z. hand-cut Stonehouse® U.S.D.A.
Prime Rib, oven roasted in our unique
blend of herbs & spices, roasted garlic
mashed potatoes, served with hearty
red wine demi-glaze

***Grilled North Road Salmon** 32

Wild rice pilaf, grilled asparagus
& mango salsa

Chicken Piccata 28

Lightly breaded chicken breast,
lemon caper butter sauce,
grilled asparagus & white rice pilaf

***Grilled Lamb Chops** 42

three (3) grilled chops with rosemary
butter, wild rice pilaf & grilled asparagus

Fried Shrimp 24

Seven (7) Tiger Shrimp, breaded &
deep fried, house-made cocktail sauce,
roasted garlic-infused mashed potatoes
and steamed broccoli

BRUNCH

Saturday & Sunday 10—2pm

*Steak & Eggs 24

5 oz. marinated Hanger steak, two eggs, fresh fruit, hash browns or veggie hash & toast, hollandaise sauce on the side
- upgrade to 10oz. hanger +\$10 -

Sun Singer Breakfast 17.5

choice of bacon, sausage or chorizo

two (2) eggs cooked to order & toast, hash browns or veggie hash / add two (2) buttermilk pancakes +\$5

Benedict-able

*Traditional 16

Two poached eggs, Canadian bacon, toasted English muffin, hash browns or veggie hash, hollandaise sauce

*Crab Cake 22

Griddled crab cakes, two poached eggs, toasted English muffin hash browns or veggie hash, hollandaise sauce

*Veggie 17

Sautéed cremini mushrooms, two poached eggs, avocado, spinach & Roma tomato, toasted English muffin, hash browns or veggie hash, hollandaise sauce

*Lobster 22

Poached lobster tail, two poached eggs, sautéed spinach, tomato, toasted English muffin, hash browns or veggie hash, hollandaise sauce

Omelets

5 Little Pigs 18

Ham, bacon, Canadian bacon, chorizo, black pepper sausage, Monterey Jack, hash browns or veggie hash & toast

Lobster 24

Poached lobster claw & knuckle, bacon, mushroom, tomato, spinach, hollandaise sauce, hash browns or veggie hash & toast

Garden 19

Mushrooms, zucchini, red peppers, spinach, sweet onions, tomatoes, goat cheese, hollandaise sauce, hash browns or veggie hash & toast

Steak 23

Fillet tips, mushrooms, sweet onions, Swiss, hash browns or veggie hash & toast

Indulge

Buttermilk Pancakes

Short (3) 8.5 / Tall (5) 12

Housemade whipped cinnamon butter & syrup

Challah French Toast 14

Two (2) slices Challah bread dipped in a rich egg batter & deep fried, strawberry-vanilla mascarpone, fresh strawberries & syrup

DINNER

Friday, Saturday & Sunday 4—Close

*Prime Rib of Beef 38

100z. hand-cut to order Stonehouse® U.S.D.A. Prime Rib, oven roasted in our unique blend of herbs & spices, roasted garlic mashed potatoes, served with hearty red wine demi-glace

*Black Angus Filet Mignon 40z. 32 / 80z. 43

Grilled to order, roasted garlic mashed potatoes, grilled asparagus & hearty red wine demi-glace or Roquefort butter

*Grilled Lamb Chops 42

three (3) grilled chops with rosemary butter, wild rice pilaf & grilled asparagus

Jumbo Lump Crab Cakes 34

two (2) 4 oz. handmade jumbo lump crab cakes, remoulade sauce, garlic-infused mashed potatoes & grilled asparagus

Fried Shrimp 24

Seven (7) Tiger Shrimp, breaded and deep fried, house-made cocktail sauce, roasted garlic-infused mashed potatoes and steamed broccoli

Seared Sea Scallops 37

Mushroom risotto, bacon jam, grilled asparagus, black truffle zest

*Grilled North Road Salmon 32

Wild rice pilaf, grilled asparagus & mango salsa

Chicken Piccata 28

Lightly breaded chicken breast, lemon caper butter sauce, grilled asparagus & white rice pilaf

Linguine Alfredo 22

House-made Alfredo sauce with linguine, parmesan cheese & parsley, served with garlic bread

Wild Mushroom Risotto 28

Roasted shiitake, cremini & oyster mushrooms, seared Brussels sprouts, parmesan, fresh oregano, pine nuts

- Add a Protein -

bacon 4.5 chicken 7 Tiger shrimp 8 crab cake 14

*seared Ahi tuna 10 *scallops 10 *salmon 9

*4 oz. filet 20 *50z. hanger steak 14

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

*Eggs are cooked to order. Chocolate mousse contains raw egg. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.