

STONEHOUSE

LOUNGE + GRILL

SHARING

TRILLIAM MEADOWS CHARCUTERIE BOARD

FOUR CURED MEATS, PICKLE VEG, OLIVE,
CHEESE, DIJON, DIJON MUSTARD,

\$22

CANADIAN CHEESE BOARD

THREE ARTISAN CHEESES, CROSTINI,
MARINATED VEGETABLES, HONEYCOMB,
BELL PEPPER MANGO CHUTNEY

\$23

OYSTERS

10 PEI OYSTERS SHUCKED TO ORDER

\$24

SEAFOOD TOWER

ATLANTIC LOBSTER TAILS, ALASKAN KING CRAB
LEGS, JUMBO SHRIMP, OYSTERS, MUSSELS,
HOUSE-MADE COCKTAIL SAUCE, MIGNONETTE,
CITRUS WEDGES, HORSERADISH

\$90

APPETIZERS

SCALLOP CARPACCIO

BABY ARUGULA DRIZZLED WITH GINGER AND
CHIVE PESTO

\$20

STONE HOUSE SAMBUCA SHRIMP

SERVED WITH HOUSE-MADE COCKTAIL SAUCE &
SAMBUCA CREAM

\$14

THAI CHICKEN SATAY

SERVED WITH HOUSE-MADE PEANUT SAUCE

\$15

MINI CAMEMBERT

STUFFED WITH BLUEBERRY COMPOTE SERVED
WITH SIDE TOAST

\$11

BEEF TARTARE

TOPPED WITH CROSTINI AND WATERCRESS,
CAPER, MUSTARD

\$16

FRESH OYSTER (6)

SERVED WITH LEMON WEDGE, MIGNONETTE,
FRESH HORSERADISH, TABASCO

\$15

SALADS

STONEHOUSE WARM FLAT IRON STEAK SALAD

FRISÉE, BABY ARUGULA, BLACKENED RUB 6OZ FLAT IRON
STEAK, BEER GLAZED ONION, OVER EASY EGG SERVED WITH
BLACKBERRY VINAIGRETTE

\$24

HOUSE GREEN SALAD

MIXED GREENS, ROASTED BEETS, GOAT CHEESE CRUMBLE,
ROASTED PISTACHIO, ORANGE SUPREME, CIDER DRESSING

\$12

CLASSIC CAESAR SALAD

CRISP ROMAINE QUARTER WEDGES, CRISPY BACON,
CROUTONS, PARMESAN, CAESAR DRESSING, LEMON WEDGE

\$14

ENTREES

CATCH OF THE DAY MARKET

PISTACHIO CRUSTED LAMB CHOP

NEW ZEALAND LAMB, MINT SAUCE, DAUPHINOISE POTATOES, AND
GRILLED ASPARAGUS

\$46

CHICKEN SUPREME

HAND STUFFED WITH PROSCIUTTO AND BOCCONCINI CHEESE,
GARLIC MASHED, GREEN BEANS, AND DEMI

\$28

BUTTERNUT SQUASH RAVIOLI

GORGONZOLA, ARUGULA, FIG, AND WALNUT

\$20

SEAFOOD LINGUINI

BABY SCALLOPS, SHRIMP, MUSSELS, AND DILL SAUCE

\$28

CHEF'S

DAILY SPECIAL

DESSERT

CRÈME BRULÉE DU JOUR

\$10

TARTUFFO (CHOCOLATE RASPBERRY)

\$9

FOWLER'S BUTTER TART TRIO

\$12

THE CUTS

GRILLED 10 OZ. RIBEYE

\$38

GRILLED 10 OZ. STRIPLOIN

\$36

PAN SEARED 8 OZ. FILET MIGNON

\$42

GRILLED 8 OZ. FLAT IRON STEAK

\$36

16 OZ. CHATEAUBRIAND FOR TWO

\$80

CHOOSE 1

RED WINE PAN JUS
COGNAC PEPPERCORN CREAM SAUCE
ANCHOVY PARMESAN BUTTER WITH GREMOLATA
CLASSIC BÉARNAISE

CHOOSE 1

FRITES
ROASTED GARLIC MASH
WILD RICE MEDLEY
DAUPHINOISE

CHOOSE 1

SAUTÉED BRUSSELS SPROUTS WITH LARDON
BABY CARROT WITH PARSLEY AND BUTTER
GREEN BEAN ALMANDINE
GRILLED ASPARAGUS

ADDITIONS

RED WINE SAUTÉED BUTTON MUSHROOMS

\$3

JUMBO SHRIMP (3)

\$6

ATLANTIC LOBSTER TAIL

\$12

CHARRED JULIENNE RED ONION

\$3