

APPETIZERS

French Onion Soup	Cup 3.49; Bowl 5.49
Housemade parmesan crouton topped with swiss cheese	
Corn Chowder	Cup 3.49; Bowl 5.49
Apple Tarragon Scallops	10.99
Charbroiled and served with red onion confit	
Bistro Steak Bites	9.99
Cuts of braised short rib on grilled French bread with mushroom demi-glace	
Ahi Tuna	Individual 9.99; For Two 14.99
Seared rare with black and white sesame seeds, a top nappa slaw with spicy sweet mustard, horseradish and pickled ginger	

SALADS

Goat Cheese Salad	11.99
Warm goat cheese medallion, lightly encrusted, over spring greens tossed in sun-dried tomato balsamic vinaigrette with wild mushrooms, red onion, and grilled asparagus	
Black & Bleu	12.99
Blackened marinated skirt steak, crispy romaine, roasted red peppers, grilled asparagus, bleu cheese, and creamy peppercorn parmesan dressing	
Berkshire Salad	12.99
Roasted pork loin tossed in arugula-pistachio pesto over fresh spinach with sliced apples, red onion, feta cheese, and tarragon mustard vinaigrette	

SELECT SANDWICHES

Classic Breaded Pork Tenderloin	9.99
Lettuce, tomato, red onion, and dijon mayo	
Beer Battered Cod	9.99
Lettuce, tomato and tartar sauce	
Albacore Tuna Melt	9.99
Tuna Salad served open-faced on whole wheat, topped with avocado, tomato, alfalfa sprouts and colby jack	

STEAKS, CHICKEN AND CHOPS

New York Strip	22.99
12 oz. cut topped with caramelized onions and served with baked potato and chef's vegetables	
Twin 7 oz. Pork Chops	18.99
Fresh herb encrusted chops atop bleu cheese mashed potatoes, with braised red cabbage and roasted shallots, finished with rosemary cream	

Horseshird Dijon Crusted Sirloin	18.99
10 oz. sirloin served with baked potato and chef's vegetables	
Smothered Chicken	14.99
Grilled chicken breast topped with bacon, mushrooms, scallions, honey mustard, cheddar and mozzarella. Served with baked potato and chef's vegetables	

STONE CREEK FAVORITES

Surf and Turf	24.99
Twin 3 oz filet medallions grilled, served atop parmesan infused risotto, tossed with lobster, shrimp, asparagus, and tomatoes	
Pork Loin	18.99
Tenderloin of pork served over parmesan risotto cakes and topped with honey pepper demi-glace. Finished with arugula apple salad and walnuts	
Roasted Vegetable Napoleon	16.99
Eggplant, portabello, polenta, and grilled red onion, topped with mozzarella and sautéed spinach, finished with roasted red pepper puree	
Durango Beef Medallions	19.99
Chargrilled beef tenderloin served atop garlic mashed potatoes, portabello mushroom cap, tomatoes, applewood smoked bacon, spinach, and gorgonzola	

SEAFOOD SELECTIONS

Applewood Smoked Bacon Salmon	17.99
Napa slaw, scallion mashed potatoes and lime teriyaki	
Stone Creek Seafood Broil	19.99
Mahi Mahi, jumbo shrimp, and sea scallops Broiled in garlic herb butter alongside a crab cake drizzled with chipotle aioli. Served with chef's vegetables and cous cous	
Orange Roughy	17.99
Encrusted with bread crumbs, topped with citrus chive butter and served over angel hair pasta, mushrooms, and spinach	
Sesame Crusted Tuna	22.99
Pan seared over sticky rice with asian vegetable medley, topped with ginger-soy cream	

PASTA

Campfire Fettuccini	14.99
With andouille sausage, barbecue shrimp, grilled chicken, mushrooms, spinach, and scallions in our spicy red chili cream	
Roasted Chicken Linguini	13.99
With bacon, mushrooms, and scallions. Tossed with our five peppercorn alfredo	
Grilled Shrimp & Angel Hair	15.99
With asparagus, garlic, roma tomatoes, and fresh basil, topped with parmesan	

This is just a sample of our menu.