

STONE CREEK

— DINING COMPANY —

SIGNATURE DISHES*

Served with choice of two sides

Baby Back Ribs (GF)	24	Filet Mignon (GF)	6 oz. 27
Housemade Barbecue Sauce		Demi-Glace / Herb Butter	8 oz. 32
Beer-Battered Shrimp	19	Horseradish Dijon Crusted Sirloin 10 oz.	20
Cocktail Sauce <i>(Tossed in Sriracha Aioli upon request)</i>		Creamy Horseradish Dijon Sauce	
New York Strip 12 oz. (GF)	26	Smothered Chicken (GF)	16
Caramelized Onion / Garlic Herb Butter		Bacon / Mushroom / Scallion / Honey Mustard / Cheddar Cheese / Mozzarella Cheese	
Ribeye 12 oz. (GF)	28	Lump Crab Cake (GF)	25
Herb Butter		Romesco Red Pepper Sauce	

STONE CREEK COMBOS*

SELECT TWO ITEMS / SELECT TWO SIDES 25

1/2 Rack Baby Back Ribs	6 oz. Filet Mignon (add 9)	Lump Crab Cake (add 3)
Blackened Chicken Breast	Barbecued Chicken Breast	Garlic Herb Scallops
6 oz. Sirloin	4 Beer-Battered Shrimp	Blackened Mahi Mahi

CHEF'S FAVORITES*

Floro Salmon (GF)	21	Chicken Scaloppine	17
Grilled Salmon / Spinach / Caramelized Onions / Toasted Pine Nuts / Valencia Orange Vinaigrette		Mushroom / Prosciutto Sherry Cream / Bleu Cheese Mashed Potatoes / Grilled Asparagus	
Applewood Smoked Bacon Salmon	22	Blackened Mahi Mahi (GF)	21
Lime Teriyaki / Napa Slaw / Scallion Mashed Potatoes / Crispy Wontons		Cajun Dirty Rice with Bacon / Guacamole / Black Bean-Cucumber Salsa / Lime Crema	
Sea Scallops (GF)	24	Braised Short Ribs (GF)	24
Parmesan Risotto / Grilled Asparagus / Wood-Fired Tomato Jam		Garlic Mashed Potatoes / Lemon-Chive Broccoli / Demi-Glace	
Filet Medallions with Lobster Risotto (GF)	28	Pork Shank (GF)	21
Asparagus-Lobster Risotto / Tomato / Parmesan Cheese / Demi-Glace		Smoked Gouda Risotto / Mushroom / Onion / Orange Supreme / Demi-Glace / Arugula	
Twin 7oz. Pork Chops (GF)	20		
White Cheddar Au Gratin Potatoes / Scallions / Apricot-Onion Marmalade			

Add House or Caesar Salad to Your Entrée for 4

(GF) Denotes gluten-free ingredients prepared in a non gluten-free kitchen

*Consumers with weakened immune systems have an increased health risk from consuming raw or undercooked animal foods.

Cunningham Restaurant Group has locations in Indiana, Ohio, and Kentucky.
We invite you to be our guest at our other great concepts.



LIVERY



CHARBONOS



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APPETIZERS *

French Onion with Wild Mushrooms	cup 5 / bowl 7
Chicken White Bean Chili (GF)	cup 5 / bowl 7
Corn Chowder	cup 5 / bowl 7
Shrimp Cocktail (GF)	12
Horseradish Cocktail Sauce / Lemon Wedge	
Bistro Steak Bites	14
Braised Short Rib / Grilled Crostini / Wood-Fired Tomato Jam / Demi-Glace / Scallions	
Triple Dip	12
Spinach Artichoke Dip / Spicy Quinoa Hummus / Guacamole / Tortilla Chips / Grilled Flatbread	
Ahi Tuna	for one 12 / for two 17
Sesame Crusted / Napa Slaw / Spicy Sweet Mustard / Horseradish Cream / Pickled Ginger / Wasabi	
Crispy Calamari	11
Sriracha Aioli / Spring Greens / Blackberry-Balsamic Vinaigrette	
Spicy Garlic Shrimp	11
Chili-Garlic Sauce / Scallions / Grilled French Bread	
Seafood Trio	serves four to six 32
Lump Crab Cakes / Crispy Calamari / Ahi Tuna	
Veal & Pork Meatballs	12
Sweet & Sour / Peppers / Onions / Cilantro Pumpkin-Seed Pesto	

SALADS *

House (GF)	6 / with entrée 4
Mixed Greens / Red Onions / Cheddar Cheese / Mozzarella Cheese / Bruschetta Tomatoes / Alfalfa Sprouts / Sunflower Seeds	
Classic Caesar	6 / with entrée 4
Romaine Lettuce / Croutons / Parmesan Cheese / Caesar Dressing	
Iceberg Wedge (GF)	8
Iceberg Lettuce / Bleu Cheese / Applewood Smoked Bacon / Cucumbers / Bruschetta Tomatoes / French Vinaigrette	
Seven Field (GF)	8 / add chicken 14
Spring Greens / Dried Cranberries / Red Onions / Spiced Pecans / Bleu Cheese / Blackberry-Balsamic Vinaigrette	
Roasted Beets	9
Red Beet Purée / Goat Cheese Fritters / Orange Segments / Arugula	
Applewood Chicken (GF)	14
Spring Greens / Egg / Spiced Pecans / Applewood Smoked Bacon / Dried Cranberries / Bleu Cheese / Cranberry-Poppyseed Dressing	
Grilled Salmon (GF)	14
Butter Lettuce / Bruschetta Tomatoes / Red Onion / Capers / Egg / Parmesan Cheese / Garden Herb Dressing (Blackened upon request)	
Sirloin Steak	15
Mixed Greens / Roasted Mushrooms / Applewood Smoked Bacon / Caramelized Onion / Carrots / Bleu Cheese / Chipotle-Lime Vinaigrette / Tortilla Chips	
Asian Chicken	14
Cabbage / Romaine Lettuce / Bell Pepper / Wonton / Edamame / Peanuts / Mandarin Oranges / Hoisin & Peanut Vinaigrette (Sub Shrimp add 2)	

PASTAS *

Campfire Fettuccine	17
Andouille Sausage / Barbecued Shrimp / Chicken / Mushrooms / Spinach / Scallions / Spicy Red Chili Cream Sauce	
Grilled Shrimp & Angel Hair	19
Roasted Asparagus / Garlic / Bruschetta Tomatoes / Parmesan Cheese	
Tuscan Penne	15
Italian Sausage / Chicken / Mushrooms / Scallions / Smoked Gouda Cream	
Parmesan Chicken	16
Garlic-Alfredo Angel Hair Pasta / Red Sauce / Mozzarella Cheese / Parmesan Cheese	

SANDWICHES *

Served with choice of one side

Beer-Battered Cod	11
Lettuce / Tomato / Onion / Jalapeño Tartar Sauce / Brioche Roll	
Stilton Bleu Cheese Burger 	12
Pear-Bacon Jam / Fried Onions / Truffle Aioli / Spinach / Brioche Roll	
Short Rib Grilled Cheese	13
Butterkäse Cheese / Swiss Cheese / Red Onion Jam / Brioche Bread	

SIDES

Garlic Mashed Potatoes (GF)
Grilled Asparagus (GF)
Broccoli with Lemon-Chive Butter (GF)
White Cheddar au Gratin Potatoes (GF)
Chef's Vegetable
Dirty Wild Rice with Bacon (GF)
Loaded Potato Wedges
Red Pepper Cole Slaw (GF)
Parmesan Risotto (GF)
Baby Spinach & Mushrooms (GF)
French Fries
Sweet Potato Fries
Baked Potato (Loaded add 2) (GF)
Lobster Mac & Cheese (add 3)

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