

# Restaurant Week Menu 2017 | \$35 |

## September 18-24

### 1st Course (select one)

#### **Caesar Salad**

Baby Romaine Leaves, Fresh Peeled  
Piave Cheese, Caesar Dressing  
& Dark Pumpernickel Croutons

#### **Seasonal Soup**

(Ask your server)

#### **Caprese Salad**

Multi colored Tomatoes,  
Buffalo mozzarella, Sorrel,  
Basil oil

#### **StoneRose Salad**

Mixed Field Greens,  
Wisconsin Sharp Cheddar,  
Candied Pecans, Apples &  
Cider Vinaigrette

#### **Parmesan Polenta Fries**

Crispy, Served with Sweet Pepper  
and Tomato Sauce

#### **Seasonal Vegetable Board**

Edamame, Eggplant, Baby Leeks,  
Zucchini, garlic hummus

### 2nd Course (select one)

#### **Braised Beef Short Ribs Over Mac & Cheese**

Braised Grass Fed Beef Short Ribs  
with Market Vegetable & Classic  
Homemade Mac & Cheese

#### **Pan Roasted Pork Tenderloin**

Prosciutto Wrapped, Roasted  
Shallot, Bacon Butter, Scallion  
Mash Potato

#### **8oz Marinated Ribeye (+5)**

Scallion Mashed Potatoes, Green  
Beans, Seasonal Mushrooms,  
Sweet Dijon Glaze

#### **StoneRose Burger (This option is \$25)**

Premium Gold Angus Beef, House  
Bacon, Onions & Cooper Sharp on  
Toasted Brioche. Served with Hand Cut  
Kennebec Fries & House Special Sauce  
*(Our burgers are cooked slowly on a cast iron  
skillet & take a few extra minutes, especially for  
higher temperatures.)*

#### **Chef's Daily Special (Ask your server)**

#### **Pan Seared Halibut**

Shallot Dijon Sauce, Parsnip  
Puree, Green Beans, Radish

#### **Pan Seared Diver Scallops**

Lemon Tarragon Sauce, Herb  
Gremolata, Parsnip Puree

#### **Wasabi Pea Crusted Yellowfin Tuna (+5)**

Sambal Honey Mash, Miso  
Vinaigrette, Ginger Daikon  
Salad

### 3rd Course (select one)

#### **Seasonal Cake Selection**

# À LA CARTE

## StoneRose Fries | 7

Hand Cut Kennebec Potatoes, Served with House Remoulade

## Truffle Fries | 9

Hand Cut Kennebec Potatoes, White Truffle Oil, Grated Parmesan Cheese

## Three Cheeseboard | 16

3 Imported Cheeses — Candied Pecans, Grapes, Truffle Honey, Apples & House  
Made Crostini

## Chef's Daily Flatbread | 13

Thin, Crispy Handmade Pizza Served with Arugula Salad

## Duck Burger | 18

Ground Duck, Gruyere, Fried Egg, Truffle Mayo, Lettuce on Toasted Brioche

## Sweet & Spicy Calamari | 13

Sweet & Spicy Chili Glaze, Shredded Carrots, Serrano Peppers, Scallions, Sesame  
Seeds & Black Mayo

## Mussels & Chorizo | 14

Steamed in White Wine-Garlic Broth

\*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Even if you're drinking great wine.