

# Soup

## SEASONAL SOUP | 6

Chef's Daily Creation

## FRENCH ONION SOUP | 7

Served Traditionally with Gruyere Crouton

# Salad

## *StoneRose* SALAD | 10

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

## CRAB & AVOCADO SALAD | 13

Lump Crab Meat, Mixed Greens, Roasted Pepper, Avocado, Crispy Potato Strips, Citrus Vinaigrette

## CAESAR SALAD | 10

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

## QUINOA & SHRIMP SALAD | 13

Mixed Greens, Shrimp, Cherry Tomatoes, Chickpeas, Feta, & Chipotle Honey Vinaigrette

## CAPRESE SALAD | 11

Multi Colored Tomatoes, Buffalo Mozzarella, Sorel, Basil Oil, Smoked Sea Salt

## TO ANY SALAD

Add Grilled Chicken | 5 Add Salmon | 7

Add Scallops | 7 Add Tuna | 7 Add Shrimp | 7

# Starters

## SHORT RIB FLATBREAD | 15

Braised Grass Fed Short Ribs, Homemade Mac & Cheese, Au Jus Reduction, Scallions, Parmesan Tuille

## CHEF'S DAILY FLATBREAD | 13

Thin, Crispy Handmade Pizza Served with Arugula Salad

## 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

## SHORT RIB OVER MAC & CHEESE | 12

Braised Grass Fed Beef Short Ribs with Homemade Mac & Cheese in Roasting Au Jus

# Signature Fries

## DUCK FAT FRIES | 9

Thin Cut Kennebec Potatoes, Rendered Duck Fat

## *StoneRose* FRIES | 7

Hand Cut Kennebec Potatoes, Served with House Remoulade

## PARMESAN TRUFFLE FRIES | 9

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

## SAUCES

Melted Cheddar Sauce | 3

Truffle Aioli | 3

Smokey Short Rib Jus | 2.5

# Boards

## CRAB STUFFED MUSHROOM BOARD | 15

Lump Crab, Goat Cheese, Parsley, Breadcrumb on top of Portobello Mushrooms

## SEASONAL GRILLED VEGETABLE BOARD | 11

Grilled Zucchini, Eggplant, Edamame, Baby Leeks, Garlic Hummus

## *StoneRose* CHEESE BOARD | 16 & 20

3 or 5 Imported Cheeses — Candied Pecans, Grapes, Truffle Honey, Apples & house made crostini

# Mains

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EXECUTIVE CHEF

WILLIAM LANGLOIS

## **BRAISED BEEF SHORT RIBS OVER MAC & CHEESE | 25**

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

## **PROSCIUTTO WRAPPED PORK CHOP | 28**

Roasted Shallot, Bacon Butter, Scallion Mashed Potato

## *Stone Rose* **BURGER | 15**

Premium Gold Angus Beef, 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.)

**Add Fried Egg | 2**

## **DUCK BURGER | 18**

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

## **WASABI PEA CRUSTED YELLOWFIN TUNA | 28**

Sambal Honey Mash, Miso Vinaigrette, Ginger Daikon Salad

## **8oz MARINATED RIBEYE | 30**

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

## **SEASONAL RISOTTO | 21**

Market Vegetables, Arborio Rice, Parmesan

## **SWEET POTATO GNOCCHI | 16**

Homemade Sweet Potato Gnocchi, Kale, Prosciutto, Sage Butter, Thyme

## **SEARED SCALLOPS | 27**

Lemon Tarragon Sauce, Herb Gremolata, Parsnip Puree

## **OVEN ROASTED AIRLINE CHICKEN | 24**

Almond Crusted Airline Chicken Breast with Truffle Honey Glaze, Quinoa, Green Beans

## **PAN SEARED HALIBUT | 28**

Shallot Dijon Sauce, Parsnip Puree, Green Beans, Radish

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.