

# Soup

## SEASONAL SOUP | 7

Chef's Daily Creation

## FRENCH ONION SOUP | 8

Served Traditionally with Gruyere Crouton

# Salad

## *StoneRose* SALAD | 11

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

## CRAB & AVOCADO SALAD | 14

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

## CAESAR SALAD | 11

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

## FRESH MOZZARELLA CAPRESE SALAD | 12

Red Tomatoes, Fresh Mozzarella, Arugula, Basil Oil, Smoked Sea Salt, White Balsamic Reduction

## ADD TO ANY SALAD

Grilled Chicken | 6 Salmon | 8

Scallops | 9 Tuna | 9 Shrimp | 8

# Starters

## SHORT RIB FLATBREAD | 15

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

## CHEF'S DAILY FLATBREAD | 14

Thin, Crispy Handmade Pizza Served with Arugula Salad

## SWEET & SPICY CALAMARI | 14

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

## SHORT RIB DOUGHNUTS | 15

Crispy Fried Dough Stuffed with Beef Short Ribs, Gruyere, Scallions, White Cheddar Sauce

## MUSSELS & CHORIZO | 15

Steamed in White Wine-Garlic Broth

## BURRATA BRUSCHETTA | 14

Fried Polenta, Fresh Basil, Balsamic Reduction

## SHORT RIBS OVER MAC & CHEESE | 13

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

White Cheddar Sauce | 3 Truffle Aioli | 3 Short Rib Jus | 2.5

# Boards

## *StoneRose* CHEESE BOARD | 16 & 20

3 or 5 Imported Cheeses — Candied Pecans, Grapes, House Made Truffle Honey, Apples & House Made Crostini

## SEASONAL GRILLED VEGETABLE BOARD | 12

Brussels Sprouts, Butternut Squash, Portobello, Green Beans, Balsamic Reduction, Parmesan, Tomato Pesto

# Mains

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EXECUTIVE CHEF

WILLIAM LANGLOIS

**BRAISED BEEF SHORT RIBS OVER MAC & CHEESE | 27**

Braised Grass Fed Beef Short Ribs with Brussels Sprouts & Bacon and Classic Homemade Mac & Cheese

**PROSCIUTTO WRAPPED PORK CHOP | 28**

Roasted Shallots, Bacon Butter, Butternut Squash

*Stone Rose* **BURGER | 16**

Premium Gold Angus Beef, Bacon, Onions & Cooper Sharp on Toasted Brioche

Served with Hand Cut Kennebec Fries & House Remoulade

(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 | 29**

Citrus Mash, Miso-Sambal Gastrique, Crunchy Green Bean Salad, Almonds

**12oz DRY-AGED BONE-IN STRIP STEAK | 34**

Scallion Mash, Green Beans, Seasonal Mushrooms, Pan Jus

**LOBSTER BUCATINI | 28**

Homemade Bucatini, Roasted Cherry Tomatoes, Parsley, White Wine Cream Sauce

**SWEET POTATO GNOCCHI | 17**

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

**SEARED SCALLOPS | 28**

Coconut Cream Sauce, Bacon Risotto, Green Beans

**OVEN ROASTED AIRLINE CHICKEN | 24**

Butternut Squash, Chickpea Béchamel, Market Vegetable, Au Jus

**PAN SEARED KING SALMON | 28**

Citrus Mash, Avocado Sauce, Ginger Arugula Pesto, Market Vegetable

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.