

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

Grilled Peaches, Fresh Basil, Balsamic Reduction, Salt Loaf

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

Zucchini, Yellow Squash, Portobello, Broccoli Rabe, Beet Hummus

Mains

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, Sweet Potato Mash

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 Vinaigrette, Ginger Daikon Salad

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

Lemon Tarragon Sauce, Herb Gremolata, Parsnip Puree

OVEN ROASTED AIRLINE CHICKEN | 24

Sweet Potato Mash, 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.