

Conshohocken Restaurant Week 2019

\$35 per person | September 16th- 22nd

1st course

(choose one)

Caesar Salad

baby romaine leaves, fresh
peeled piave cheese, dark
pumpnickel croutons,
caesar dressing

StoneRose Salad

mixed field greens,
wisconsin sharp cheddar,
candied pecans, apples,
cider vinaigrette

Grilled Vegetable Board

zucchini, asparagus, brussels
sprouts, cauliflower, pita,
balsamic reduction

Avocado Chopped Salad

baby romaine leaves, avocado,
cherry tomatoes, asparagus,
mozzarella, honey dijon
dressing

Seasonal Soup

chef's creation, ask
your server

Golden Beet & Goat Cheese Salad

mixed field greens,
roasted beets, spiced
walnuts, blueberry white
balsamic vinaigrette

2nd course

(choose one)

StoneRose Burger (-7)

premium gold angus beef,
bacon, onions, & cooper sharp
cheese, brioche, served with
Kennebec fries and house
remoulade

Pan Seared Scallops (+5)

seared scallops, bacon risotto,
sautéed asparagus, shaved
radish, coconut cream sauce

Chef's Daily Special (+5)

ask your server

Braised Beef Short Ribs

Over Mac & Cheese

braised, grass-fed beef short
ribs, brussels sprouts & bacon,
classic mac & cheese, beef au jus

Seasonal Risotto

risotto, roasted red pepper,
mushrooms, zucchini, white
cream sauce

Airline Chicken

airline chicken, quinoa,
green beans, pan jus

Sesame Crusted Yellowfin Tuna (+5)

seared yellowfin tuna,
wasabi mash, mango salsa,
citrus soy sauce reduction

3rd course

(choose one)

**New York Style
Cheesecake**

Red Velvet Cake

**Chocolate
Layer Cake**