

Starters

Chef's Soup 12
lobster bisque, maine lobster, fresh chives

Stone Harbor Wings *two styles to choose from*
house barbecue sauce with crumbled blue cheese & scallions
buffalo sauce with celery & bleu cheese 12

Shrimp Cocktail
jumbo chilled shrimp, house cocktail sauce 13

Panko Crusted Spicy Tuna Rolls
pickled ginger, wasabi, mango tobiko, soy sauce 12

Oysters Rockefeller
creamy spinach, hollandaise sauce 13

Fried Brussels Sprouts
yakiniku barbecue sauce, cilantro, green onions 10

Fontina Stuffed Arancini
sun-dried tomato pesto, fennel salad 11

Salads

Caesar Salad
crisp romaine, garlic croutons, shaved locatelli 9

Spring Berry Salad
mixed greens, seasonal berries, candied pecans, crumbled goat cheese
white balsamic vinaigrette 12

Mains

Chargrilled Creekstone Filet Mignon

caramelized onion & goat cheese dauphinoise, roasted baby carrots
sauce bordelaise 45

Pan Seared Scallops

cauliflower puree, grilled asparagus, lemon beurre blanc 34

Duroc Pork Chop Milanese

fennel salad with fresh grilled corn, grape tomatoes, arugula 36

Pan Seared Pesto Crusted Halibut

spring vegetable ratatouille, sweet potato crouton 36

Shrimp Carbonara

jumbo shrimp, fusilli pasta, pancetta, arugula, cream reduction, parmesan 32

Roasted Organic Chicken

garlic mashed potatoes, grilled asparagus, white wine & garlic pan sauce 29

Korean Barbecue Salmon Bowl

grilled scottish salmon, chef's vegetable fried rice with red pepper
carrots, scallions, shiitake mushrooms, fried egg, ginger & garlic 26

Chargrilled Grass-Fed Sirloin Burger

applewood smoked bacon, shelburne farms cheddar, onion brioche roll
french fries 14

Our Signature Crabcake Sandwich

cornichon and tarragon aioli, brioche roll, cole slaw, old bay chips 15