STONEFORGE GRILL – 3 COURSE MENU

Available all day, every day except holidays & special events.

Please select an Appetizer, Salad and Entrée, (Poultry & Pasta, Seafood, or Steak) for price displayed, add Dessert for an additional 6. All entrees served with chef's choice of potato and vegetable unless otherwise noted. *

STARTERS - (select one)

NEW ENGLAND CLAM CHOWDER

thick and creamy with oyster crackers

SHRIMP COCKTAIL *GS*

2 jumbo shrimp served with lemon and cocktail sauce

CRAB CAKE

1 Stoneforge crab cake with a lemon pepper aioli

FRENCH ONION SOUP CUP *GSM*

a rich, savory classic with slow-caramelized onions in a deep beef broth, topped with crusty bread and melted cheese.

SCALLOPS AND BACON *GSM*

3 deep-fried scallops wrapped in bacon, maple glaze

SALADS - (select one)

STONEFORGE SIGNATURE CAESAR SALAD *GSM*

romaine, croutons, Parmigiano-Reggiano cheese, with Stoneforge Signature Caesar dressing

HOUSE SALAD *GS*

house blend lettuce, tomatoes, carrots, cucumbers, onions, balsamic vinaigrette

BUTCHER CUTS 45

Filet Mignon
6 oz. tenderloin Filet Mignon with red wine demi-glace

Bourbon Short Rib
braised boneless beef short rib, bourbon sauce

Bistro Steak
beef tender, one of the most tender cuts of beef, seasoned and served with mushroom demi-glace

FRESH CATCH 42

Baked Stuffed Shrimp
3 baked stuffed shrimp, seafood stuffing, white wine butter sauce

Maple Mustard Salmon
pan-seared salmon with a maple Dijon mustard sauce

New England Baked Cod
baked Cod with seasoned bread crumbs

POULTRY & PASTA 36

Parmesan Encrusted Chicken
deep-fried, prosciutto, Portobello mushrooms, garlic cream sauce

Chicken Tenders Piccata
pan-seared chicken tenders, garlic, white wine lemon butter caper sauce, served over pasta *

Chicken Milanese
panko chicken topped with shaved parmesan cheese, mixed greens, marinated tomatoes, balsamic glaze

Desserts - (add 6)

Cheesecake

served with strawberry sauce and whipped cream

Chocolate Fudge Cake

served with chocolate glaze and whipped cream

Apple Crisp

warm apple crisp served with whipped cream

STONEFORGE GRILL

Before Placing your order, please inform your server if a person in your party has a food allergy.

09/28/26

Menu items & prices subject to change

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

Raw Bar

OYSTERS ON THE HALF / JUMBO SHRIMP COCKTAIL

lemon, Stoneforge spicy cocktail sauce 3.95 per pc. *GS*

SCALLOPS & BACON 20 *GSM*
deep-fried, mixed greens, with maple glaze

FUSION CALAMARI 17
lightly breaded calamari, garlic butter, kalamata olives, roasted tomatoes, banana peppers, marinara, lemon pepper aioli

JUMBO LUMP CRAB CAKES 22
lemon pepper aioli

THE GRILL FRIED FISH TACO 8
toasted flour tortilla, spiced cheese, pico de gallo, lettuce, spicy sauce

GRILL NACHOS 16
cheddar blend cheese, Stoneforge chili, sour cream, Stoneforge salsa *add guacamole 2-*

THAI CHICKEN LETTUCE BOATS 17 *GSM*
sweet chili jam, water chestnuts, scallions, shredded carrots, crisp noodles, baby romaine

HOT HONEY CORNBREAD 9 ***NEW***
Cornbread with a hot honey drizzle

MEZZE PLATE 16
hummus, tabbouleh, roasted peppers, feta cheese, grilled pita

BUFFALO CHICKEN DIP 15
boneless buffalo chicken, blue cheese-cream cheese dip, toasted pita bread, nacho chips

SPINACH ARTICHOKE DIP 15 *GSM*
spinach, artichokes, tomatoes, mozzarella, cream cheese, spices, toasted pita bread, nacho chips

PHILLY CHEESE STEAK ROLLS 16
onions, peppers, mushrooms in a deep-fried egg roll, demi-glace

CHICKEN WINGS 17
plain, teriyaki, tuscan, or buffalo sauce

CHICKEN TENDERS 16
plain, teriyaki, tuscan, or buffalo sauce

BRICK OVEN QUESADILLA 14
cheddar blend, tomatoes, tortilla shell, Stoneforge Salsa
grilled chicken 6- | grilled shrimp 7- | guacamole 2-

STONEFORGE MEATBALLS 15 ***NEW***
homemade meatballs, Marinara sauce topped with basil pesto, parmesan cheese, toasted crostini with ricotta cheese

House Made Soups & Creative Salads

STONEFORGE CHILI
crock 12

NE CLAM CHOWDER
cup 7 / bowl 10

CHEF'S CREATION
cup 6 / bowl 9

FRENCH ONION SOUP
crock 10

HOUSE SALAD 7
mixed greens stuffed in English cucumber strips with cherry tomatoes, red onion, shredded carrots. Choice of dressing

WEDGE SALAD lg 13 sm 7 *GS*
iceberg wedge, tomatoes, cucumbers, carrots, onions, balsamic vinaigrette
Make it a BLT Wedge add blue cheese, bacon, and blue cheese dressing lg 16 sm 10 GS

CAESAR SALAD lg. 13 sm 9 *GSM*
romaine hearts, parmesan, croutons, Signature Caesar dressing

GREEK SALAD lg 15 sm 10 *GS*
iceberg lettuce, tomatoes, feta, onions, cucumbers, pepperoncini, kalamata olives, Greek dressing

COBB SALAD 17 *GSM*
diced tomatoes, hard boiled egg, iceberg lettuce, blue cheese crumbles, bacon, blue cheese dressing, tortilla strips

PECAN SPINACH SALAD 20
fried pecan crusted chicken, spinach, onions, tomatoes, blue cheese, balsamic vinaigrette

SOUTHWEST SALAD 20 *GSM*
Tex-Mex rubbed grilled chicken breast, shredded iceberg lettuce, smashed avocado, tomatoes, southwest salsa, tortilla strips, cheddar blend cheese, Cajun ranch dressing

BRUSSELS SPROUT SALAD 18 *GS* ***NEW***
shaved Brussel Sprouts, pomegranates, diced apples, red onion, apple cider honey dressing

Salad Add-ons & Dressings:

Grilled Chicken 7- *GS* | Buffalo Chicken 7- | Steak Tips (7 oz.) 14- *GS* | Turkey Tips (7 oz.) 9- *GS*
Grilled Shrimp (5 ea.) 11- *GS* | Pecan Crusted Fried Chicken 14- | Seared Scallops 16- *GS* | Grilled Salmon (5 oz.) 12- *GS*

Raspberry Vinaigrette (fat free) *GS* | Balsamic Vinaigrette *GS* | Greek *GS* | Creamy Blue Cheese *GS* | Italian *GS* | Caesar *GS*
Ranch *GS* | Cajun Ranch *GS* | Thousand Island *GS* | Honey Mustard *GS* | Parmesan Peppercorn *GS* | Apple Cider Honey
Extra Virgin Olive Oil & Aged Balsamic *GS*

Stoneforge Specialties Spicy

Menu items & prices subject to change

Grill's House Sides no charge with entrée / à la carte price $5 each

CREAMY MASHED POTATOES *GS* • JASMINE VEGETABLE RICE *GS*
FRENCH FRIES *GSM* • CHEF'S SEASONAL VEGETABLE *GS* • COLESLAW *GS*

Grill's Premium Sides

	Entrée $	a la carte $		Entrée $	a la carte $
BAKED POTATO GS	1.00	4.00	SAUTEED MUSHROOMS	1.50	4.00
MAC N' CHEESE	1.00	4.00	SWEET POTATO FRIES *GSM*	3.00	5.00
STEAMED BROCCOLI *GS*	1.50	4.00	BAKED SWEET POTATO *GS*	1.00	5.00
ROASTED BRUSSEL SPROUTS *GS*	1.50	4.00	GLUTEN FREE ROLL WITH BUTTER ADDTL.		2.00 *GS*
HOUSE SALAD	1.50	7.00	CAESAR SALAD	1.50	9.00

Grill Beef and Chops

Stoneforge Grill sources USDA Hi-Choice beef aged a minimum of 30 days for maximum tenderness and flavor. All steaks served with a Roasted Garlic bulb and Garlic Butter.

FILET MIGNON *GS*
8 oz. 39 / 6 oz. 35
28 day aged center cut tenderloin, seasoned, brushed with Stoneforge butter, two sides

STONEFORGE RIB-EYE 42 *GS*
USDA Hi-Choice Beef rib-eye seasoned, brushed with Stoneforge butter, two sides

NEW YORK SIRLOIN 39 *GS*
USDA Hi-Choice Beef sirloin, seasoned, brushed with Stoneforge butter, two sides

NEW **TRADITIONAL HOMESTYLE MEATLOAF WITH DEMI-GLACE** 25
homestyle meatloaf, demi-glace, creamy mashed potatoes, one side

BISTRO STEAK 29 *GS*
Beef tender, one of the most tender cuts of beef, seasoned and served with a mushroom demi-glace, two sides

BOURBON SHORT RIB 34 GS
slow roasted in wine sauce, creamy mashed potatoes, bourbon sauce, one side

STONEFORGE GRILL STEAK TIPS 31 / 21** *GSM*
choice sirloin tips, bourbon glaze or red wine demi-glace, two sides

PRIME RIB *GSM*
10 oz. petite cut 32 / 14 oz. forge cut 39
CAB Angus Beef with au jus, two sides
Prime Rib Available Thurs. - Sat. after 4:30 pm
& all day Sunday, while it lasts!

Crown your Steak:

Lobster Meat 25- *GS* | Crab Cake 13- | Pan-Seared Scallops 16- *GS* | Grilled Shrimp (5 ea.) 11- *GS*
Baked Stuffed Shrimp 7- | Blue Cheese Crumbles 2- *GS* | Lobster Butter 2- *GS*

Top Your Steak (add sauce):

Béarnaise | Demi-Glace | Chimichurri 2 | Au Poivre 3

Chef's Classics

All pasta entrees can substitute Gluten Free Chickpea Pasta for an additional $3

PARMESAN ENCRUSTED CHICKEN 26
deep-fried, prosciutto, portobello mushrooms, garlic cream sauce, penne

CHICKEN TENDER'S PICATTA 23
pan-seared, chicken tenders, garlic white wine lemon butter caper sauce, served over pasta

GRILLED TURKEY TIPS 24 / 17** *GS*
bourbon glaze or red wine demi-glace, two sides

CHICKEN POT PIE 24 *IT'S BACK*
Individual pot pie with white meat chicken, carrots, peas, onions, potatoes

STEAK TIPS WITH CHEESE RAVIOLI 34 / 22**
marinated steak tips and cheese ravioli in a pesto cream sauce, balsamic glaze

CHICKEN PARMESAN 24
Linguini pasta, breaded chicken , marinara sauce, parmesan cheese, shredded mozzarella,

BAKED MACARONI & CHEESE 19
macaroni, mascarpone cheese sauce topped with seasoned Ritz crumbs
add any item: Lobster Meat 20 / Buffalo Chicken 6 / Bacon 2

CHICKEN & BROCCOLI 24 / 16**
white wine garlic cream alfredo sauce, parmesan cheese, penne

CHICKEN MILANESE 24
thin sliced pan-fried panko chicken, topped with shaved parmesan cheese, mixed greens, marinated tomatoes. extra virgin olive oil, with a balsamic glaze, two sides

ROASTED TURKEY DINNER 24
white meat turkey, homemade stuffing, turkey gravy, cranberry sauce, two sides *IT'S BACK*

Stoneforge Specialties Spicy

Menu items & prices subject to change

Stoneforge Grill's Fresh Seafood

Stoneforge Grill sources and prepares the freshest, most sustainable, seafood for our guests. We work with reputable seafood purveyors to obtain only the freshest, never frozen, seafood from local waters and beyond. All seafood filets are hand-cut by Stoneforge.

MAPLE MUSTARD SALMON 32 ***NEW***
pan seared salmon with a maple Dijon mustard sauce, two sides

SEAFOOD FROM HELL 44 / 29
scallops, shrimp, lobster, penne, sweet chili, chipotle cream sauce

BAKED SCALLOPS 42 GS ***NEW***
fresh scallops topped with a panko garlic parmesan, two sides

ATLANTIC SCROD 27 *GSM*
8 ounces fresh scrod served with two sides.
baked with seasoned ritz crumbs or fried fish & chips style
crab meat stuffing addtl. $5

BAKED STUFFED SHRIMP 4 PC. 29 / 3 PC. 23
jumbo 8/12 shrimp, seafood stuffing, white wine butter sauce served with melted butter, two sides

LOBSTER ROLL 35
fresh lobster meat, celery, mayo, grilled roll or fresh bed of lettuce, one side

SIMPLY SEAFOOD
pan-seared or blackened Salmon, two sides 29
pan-seared or blackened Scallops, two sides 40

Angus Burgers

Char-broiled **10 oz. Black Angus Beef burgers**, brioche roll, fries and pickle chips.
Lettuce, tomato, onion available upon request. Excludes Smash burger. Gluten Free Roll $2.

ALL AMERICAN 18 *GSM*
American cheese

SUNNYSIDE UP 20 *GSM*
sunnyside up egg, cheddar cheese, bacon

BLACK & BLUE 18 *GSM*
Cajun spice, blue cheese, chipotle mayo

SIMPLY ANGUS 17 *GSM*
plain & simple

WHISKEY BURGER 20 *GSM*
caramelized onions,bacon, Swiss, bourbon sauce

VEGGIE BURGER 16 *GSM*
cheddar cheese, chipotle mayo

HOUSE-MADE TURKEY BURGER 19 *GSM*
ground with garlic, sage, cranberries, topped with bacon, cheddar cheese, cranberry mayo

STONEFORGE SMASH BURGER single 12 double 15
shredded lettuce, tomato, pickles, cheese and Stoneforge burger sauce with French Fries

CHEESE SELECTIONS GS—AMERICAN, CHEDDAR, SWISS, PROVOLONE

10" or 14" Brick Oven Pizzas

SPANAKOPITA PIZZA 14 / 17
Spinach, mozzarella & feta cheese, roasted garlic sauce, parmesan cheese, herbs

THE "GRILL" 3-CHEESE 12 / 14 *GSM*
3-cheese blend, tomato sauce

MARGHERITA PIZZA 15 / 19
mozzarella cheese, sliced tomatoes, basil pesto sauce, fresh basil

Add toppings to build your own pizza - 2

Onions, Red Peppers, Garlic, Mushroom, Broccoli, Diced Tomatoes, Banana Peppers, Jalapeno
Pepperoni, Sausage, Hamburger, Feta, Spinach

Bacon 3 | Prosciutto 3 | Grilled Chicken 7 | Buffalo Chicken 7

Cauliflower Crust $5.00 (vegetarian/gluten free), available on our "Grill" 10" pizza

Beverages

We Proudly Serve Pepsi Products

Pepsi | Diet Pepsi | Starry | Ginger Ale | Mountain Dew | Lemonade | Lipton Iced Tea (unsweetened) | IBC Root Beer Diet or Regular
Aquafina Bottled Water | Cold Brew Iced Coffee | Nitro Cold Brew | Cappuccino | Espresso | Milk | Hot Chocolate | Saratoga

Stoneforge Specialties Spicy *GS* - Gluten Sensitive
GSM - Item can be made Gluten Sensitive with Modifications, please inform your server
We use only non-trans fat oil for all our deep fried foods.

Menu items & prices subject to change

Stoneforge Grill Wine List

Champagnes & Sparkling Wines

	Glass	1/2 Btl.	Bottle
Wycliff Brut Sparkling	8.95		33
Val D'oca Prosecco (split)		14.00	
Val D'oca Prosecco			33
Biagio Prosecco		(split)15.00	
Martini & Rossi Asti Spumante			48
Moet & Chandon White Star			88
Cristal			380

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Chardonnay

	Glass	1/2 Btl.	Bottle
Canyon Road, Modesto, California (House Pour)	8.95		
Simi**,** Sonoma County, California	10.50		39
Kendall Jackson, Mendocino, California	10.25		38
Frei Brothers, California	12.00		45
Butter, California	11.50		45
Sonoma Cutrer, Sonoma Valley, California		20	49
Cakebread**,** Napa Valley, California			59

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Sauvignon Blanc

	Glass	1/2 Btl.	Bottle
Starborough, Marlboro, New Zealand	9.00		34
Simi, Sonoma County, California	10.50		39
Kim Crawford, Marlborough, New Zealand	11.00		39

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Pinot Grigio / Pinot Gris

	Glass	1/2 Btl.	Bottle
Castelli, Veneto, Italy (House Pour)	8.50		33
Ecco Domani, Trentino, Italy	9.00		34
Santa Margherita, Veneto, Italy	14.00		39

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Blushes & Other Whites

	Glass	Bottle
Canyon Road, Modesto, California (House Pour)	8.95	
Mezzacorona Moscato, Trento, Italy	8.95	34
Chateau St. Michelle Riesling	9.00	35
Whispering Angel Rosé, Provence, France	13.00	48

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Pinot Noir

	Glass	Bottle
Canyon Road, Modesto, California (House Pour)	8.95	33
Mark West, Russian River Valley, California	10.00	39
MacMurray Ranch, Sonoma Coast, California	14.00	46
Estancia, Monterey, California		46

Merlot

	Glass	Bottle
Canyon Road, Modesto, California (House Pour)	8.95	
Josh Cellars, California	12.00	41

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Chianti

	Glass	1/2 Btl.	Bottle
Coltibuono, Tuscany, Italy		20	
DaVinci, Italy	10.00		39
Ruffino Riserva Ducale Gold, Tuscany, Italy			58

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Cabernet Sauvignon

	Glass	1/2 Btl.	Bottle
Canyon Road, Modesto, California (House Pour)	8.95		
Alexander Valley, Sonoma County, California		25	
Prati by Louis Martini	11.00		41
Aviary, California	11.50		42
Estancia Paso Robles, Paso Robles, California			40
Francis Ford Coppola Diamond Claret, California	10.50		40
Jordan, Alexander Valley, California			89
Sentinel, Sonoma County, California			85
Joseph Phelps, Napa Valley, California			122

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Shiraz & Syrah

	Glass	Bottle
Stump Jump Shiraz, South Australia	9.00	35
Andrew Murray Syrah, Santa Ynez Valley, CA		49

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Red Zinfandel

	Glass	Bottle
Immortal, Lodi California		39
Rattlesnake, Sonoma County, California		62

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Malbec

	Glass	Bottle
Diseno, Mendoza, Argentina	10.00	34
Ruta 22, Patagonia, Argentina	11.50	42
Gascon Malbec, Mendoza, Argentina		39

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Other Reds

	Glass	Bottle
Apothic Red, Modesto, California	11.00	42
Chateau Auguste, Bordaux	12.00	42
Prisoner, Napa Valley, California		82
Papillon, Napa Valley, California		110

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Port

	Glass
Taylor Ruby Port	9.00
Warre's LBV	14.00

prices & availability subject to change

Stoneforge Dessert Menu



5 HIGH CHOCOLATE CAKE
Five layers of dark, moist chocolate cake sandwiched with the silkiest smooth chocolate filling and finished with elegant dark chocolate ganache. $13



FRIED ICE CREAM
Chocolate chip ice cream coated with corn flakes & deep-fried to a golden brown, garnished with chocolate drizzle & whipped cream. $10



APPLE CRISP ALA MODE

Warm apple crisp with vanilla ice cream, Topped with caramel sauce and whipped cream. $10



CRÈME BRULEE

Creamy custard with a crispy sugar crust and a berry garnish. *GF* $10



CHOCOLATE MOUSSE

Creamy Belgian chocolate mousse layered between raspberry sauce and whipped cream. *GF*

$12



FOUR HIGH CARROT CAKE

Layer upon layer of moist carrot cake studded with raisins, walnuts and pineapple. Finished with smooth cream cheese icing, and a drizzle of white chocolate ganache. $14



BIG CHEESE BRULEE

Two great classics in one - a creamy brulee in a hand-fired cheesecake. $13



WARM CAST IRON BAKED CHOCOLATE CHIP COOKIE

Warm chocolate chip cookie topped with vanilla ice cream, chocolate sauce, whipped cream and a cherry. $12.00

After Dinner Drinks

Nutty Irishman
Bailey's Irish Cream, Frangelico, Coffee, whipped cream, cinnamon-sugar rim 10.50

Irish Coffee
Jameson Irish Whiskey, Coffee, whipped cream, cinnamon-sugar rim 10.50

Butternut Coffee
Butterscotch Schnapps, Frangelico, coffee, whipped cream, cinnamon-sugar rim 10.50

Baileys Coffee
Bailey, Coffee, whipped cream 10.50

Almond Mocha Coffee
Amaretto, Godiva Chocolate Liqueur, Coffee, whipped cream, cinnamon-sugar rim 8.50

Cognacs & Cordials

B & B 8.00

Grand Marnier 8.00

Martell VS 9.00

Courvoisier VS 9.00

Hennessy VS 9.00

Hennessy VSOP 11.00

Remy Martin VSOP 11.00

Martell VSOP 11.00

Hennessy XO 26.0

Taylor Ruby port 8.50

Warre's Ruby Port 14.00

09/28/26

Stoneforge Fall Drink Menu

Stoneforge Martinis

Spiced Pumpkin Martini..... 15.00
Smirnoff Vanilla Vodka, Baileys, Mozart Pumpkin Spice, Pumpkin flavoring, Cinnamon-Sugar Rim

Caramel Apple-Tini... 11.00
Smirnoff Vanilla Vodka, Sour Apple Pucker, Butterscotch Schnapps, Caramel drizzle, Cinnamon-Sugar Rim, Apple Garnish

Peanut Butter Cup Martini 14.00
Screwball Whiskey, Mozart Chocolate Liqueur, crème de cacao, Reese's pieces rim

Pomegranate Pear Martini 14.00
Grey Goose Pear, pomegranate Liqueur, St. Germaine, lemonade

Cranberry Apple Martini 14.00
Jim Beam Apple, Amaretto Disaronno, Apple Pucker, Cranberry Juice, Cranberry garnish

Stoneforge Hot Drinks

Hot Apple Strudel 10.00
Smirnoff Whipped Cream Vodka, Butterscotch Schnapps, Hot Apple Cider, Cinnamon-Sugar Rim, Apple Garnish

Mocha Pumpkin Spiced Coffee 12.00
Smirnoff Vanilla Vodka, Mozart Chocolate Pumpkin Liqueur, Spiced Pumpkin Syrup, Hot Coffee, Cinnamon-Sugar Rim

Salted Caramel Coffee 10.00
Smirnoff Caramel Kiss Vodka, Baileys Irish Cream, Hot Coffee, Salted Caramel Rim

Stoneforge Beer Mixers

Spiked Pumpkin Beer 11.00
Jack-O Beer, Smirnoff Whipped Cream Vodka, Cinnamon-Sugar Rim

Warm Apple Pie 14.00
Angry Orchard Crisp Apple, Jack Daniel's Tennessee Fire, Cinnamon-Sugar Rim

Frozen Cocktail

Mochaccino 11.00
Three Olives Triple Espresso Vodka, Frangelico, Mozart Chocolate Liqueur, Splash of Vanilla Ice Cream, Chocolate Drizzled Glass & Whipped Cream

Seasonal sips

Rustic Spirits Margarita Flight 16.00
Blackberry / Strawberry / Caramel Apple, Salted Rim

Apple Cider Spritz 13.00
Aperol, Champagne, apple cider, soda water

Stoneforge Harvest Sangria 9.00
red or white (add bubbly for $1.00 or make it a flight of red or white)

Apple Cider Margarita 10.00
Don Julio Tequila, apple cider, triple sec, caramel/ cinnamon rim

Cranberry Hugo Spritz 10.00
St. Germaine, pomegranate liqueur, Wycliff Champagne, soda water, cranberry & mint garnish

Specialty Cocktails

Maple Bourbon Old Fashion 12.00
Jim Beam, maple syrup, cherry & orange bitters

Pomegranate Paloma 11.00
Tequila, Pomegranate Liqueur, soda water, splash of grapefruit

Cranberry Gin Fizz 13.00
Hendricks's Gin, St. Germaine, Lemon, Cranberry, soda water

Cinnamon Apple Manhattan 15.00
Jim Beam Apple Bourbon, Jack Daniel's Tennessee Fire, Sweet Vermouth, Splash Cranberry Juice, Cranberry Garnish

Stoneforge Sangria

Red or White 9.00 glass / 23.50 half carafe (3 glasses) / 44.00 full carafe (6 glasses)
Blends of wine, cordials, brandy, & liqueurs themed for the winter season.

Loaded Sangria 9.00 glass / 24.00 half carafe (3 glasses) / 45.00 full carafe (6 glasses)
Add Champagne to make it "Loaded" .

Sangria Flight 14.95
1 Red, 1 White, 1 Loaded (Choice Of Red Or White)

Spiked Seltzer 100 calories / LOW CARB / GF / 5% ABV
White Claw Black Cherry Hard Seltzer ..... can 7.00
Watermelon Hard Seltzer ..... can 7.00

Premium Spirits

Single Malt Scotch

Glenlivet 12 Yr. Old
Balvenie 12 Yr. Doublewoods
Glenfiddich Reserve 12 Yr.
Macallan Grand Reserve 12 Yr.
Balvenie 14 Yr. Caribbean Cask
Oban West Highland 14 Yr.
Glenfiddich 14 Yr. Bourbon Barrel Reserve
Glenfiddich 15 Yr. Solera Reserve
Macallan Grand Reserve 18 Yr.
Lagavulin Single Islay 16 Yr.

Scotch Blended

Chivas Regal 12 Yr. Old
Johnnie Walker Black
Johnnie Walker Red

Whiskey Blended

Bushmills Irish
Crown Royal
John Jameson
Jack Daniel's Single Barrel
Gentleman Jack
JD Fire

Cognac

Martell VS
Courvoisier VS
Hennessy VS
Hennessy VSOP
Remy Martin VSOP
Martell VSOP
Hennessy XO

Bourbon

Wild Turkey
Maker's Mark
Woodford Reserve
Basil Hayden
Woodford Rye
Knob Creek 9 Yr. Old
Baker's 7 Yr. Old
Penelope

Vodka

Ketel One
Tito's (GF)
Belvedere
Grey Goose

Rum

Bacardi
Calico Jack Coconut
Gosling Black Seal
Captain Morgan
Myers

Gin

Beefeater
Hendricks's
Empress
Tanqueray
Bombay Sapphire

Tequila

Don Julio Blanco
Patron Silver
Don Julio Reposado
1800 Mileno
Reserva De La Famila 1942
Casamigos

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

Stoneforge Winter Drink Menu

Stoneforge Martinis

Candy Cane Martini.....13.50
Smirnoff Vanilla Vodka, Bailey's Irish Cream, Peppermint Schnapps, Peppermint Rim

White Chocolate Martini.....13.50
Smirnoff Vanilla Vodka, White Crème de Cacao, Mozart Chocolate, Chocolate Drizzle, Chocolate Rim

Sugar Cookie Martini..... 12.00
Baily's Irish Crème, Vanilla Vodka, Amaretto, garnished with sprinkles

Salted Caramel Martini..... 14.00
Smirnoff Caramel Kiss Vodka, Bailey's Irish Cream, Dark Crème de Cacao, Salted Caramel Rim

Espresso Martini..... 15.00
Vanilla Vodka, Bailey's Irish Cream, Kahlua, Espresso

Almond Joy Martini..... 12.00
Coconut Rum, Mozart Chocolate Liqueur, Dark Crème de Cacao, Chocolate Rim

Stoneforge Winter Warmers

Hot Caramel-Apple Strudel.....9.75
Smirnoff Whipped Cream Vodka, Butterscotch Schnapps, Caramel Syrup, Hot Apple Cider, Cinnamon-Sugar Rim

White Out.....12.75
Mozart White Chocolate Liqueur, Bailey's Irish Cream, Hot Coffee, Chocolate Rim, Whipped Cream

Winter Warmer.....12.25
Frangelico, Bailey's Irish Cream, Kahlua, Hot Coffee, Cinnamon-Sugar Rim, Whipped Cream

Hot Peppermint Patty.....11.50
Peppermint Schnapps, Bailey's Irish Cream, Hot Chocolate, Peppermint Rim

Stoneforge Specialties

Cranberry Berry Mojito.....11.50
Bacardi Rum, Cranberry Monin, Mint, Sugar, Lime, Splash Of Soda Water

Cinnamon Apple Manhattan..... 15.50
Jim Beam Apple Bourbon, Jack Daniel's Fire, Cranberry Juice, Sweet Vermouth, Cherry

Yule Mule..... 12.95
Orange Vodka, Ginger Beer, Cranberry Juice, Orange wedge garnish

Spiced Pear Collins..... 11.00
Grey Goose Vodka, Cinnamon simple syrup, sour mix, splash of soda water

Spiced Rum Punch..... 10.00
Captain Morgan, White Rum, Cinnamon simple syrup, orange juice, cranberry juice

Winter Mimosa.....9.50
Champagne, Triple Sec, Cranberry Juice

Stoneforge Sangria & Margarita's

Winter Red or White..... 8.50 glass / 23.50 half carafe (3 glasses) / 44.00 full carafe (6 glasses)
Blends of wine, cordials, liqueurs themed for the winter season.

Loaded Sangria..... 8.75 glass / 24.00 half carafe (3 glasses) / 45.00 full carafe (6 glasses)
Add Champagne to make it "Loaded" .

Sangria Flight.....14.95
1 Red, 1 White, 1 Loaded (Choice Of Red Or White)

Margarita Flight.....16.00
Rustic Spirits / Apple / Blackberry / Winter Citrus Salted Rim

Spiked Seltzer 100 calories / low carb / gf / 5% ABV
White Claw Black Cherry or Watermelon.....can 5.75

Premium Spirits

Single Malt Scotch

Glenlivet 12 Yr. Old
Balvenie 12 Yr. Doublewoods
Glenfiddich Reserve 12 Yr.
Macallan Grand Reserve 12 Yr.
Balvenie 14 Yr. Caribbean Cask
Oban West Highland 14 Yr.
Glenfiddich 14 Yr. Bourbon Barrel Reserve
Glenfiddich 15 Yr. Solera Reserve
Macallan Grand Reserve 18 Yr.
Lagavulin Single Islay 16 Yr.

Scotch Blended

Chivas Regal 12 Yr. Old
Dewar's
Johnnie Walker Gold Reserve
Johnnie Walker Blue
Johnnie Walker Black
Johnnie Walker Red

Whiskey Blended

Bushmills Irish
Crown Royal
John Jameson
Jack Daniel's Single Barrel
Gentleman Jack
JD Fire

Cognac

Martell VS
Courvoisier VS
Hennessy VS
Hennessy VSOP
Remy Martin VSOP
Martell VSOP
Hennessy Paradis
Hennessy XO

Bourbon

Wild Turkey
Jim Beam
Maker's Mark
Woodford Reserve
Basil Hayden
Woodford Rye
Knob Creek 9 Yr. Old
Bulleit
Bulleit Rey
Bookers

Vodka

Ketel One
Tito's (GF)
Belvedere
Grey Goose

Rum

Bacardi
Calico Jack Coconut
Gosling Black Seal
Captain Morgan
Myers

Sipping Rum

Appleton Estate 12 Yr.

Gin

Beefeater
Hendrick's
Empress
Tanqueray
Bombay Sapphire

Tequila

Don Julio Blanco
Patron Silver
Don Julio Reposado
Reserva De La Famila 1942
Casamigos Blanco

Reservation Policy:
Reservations are accepted everyday.

www.stoneforgerestaurants.com

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

09/28/26

Stoneforge Beer Menu

IPA

	Draft	Bottle
Fiddlehead IPA		7.50
Grey Sail Captain's Daughter	(11 oz.) 8.00	
Harpoon IPA		7.50
Lagunitas IPA		7.50
Newport Road Rage double IPA		8.75
Newport Rhode Trip IPA		9.75
Radiant Pig IPA		7.75
Sam Adams Wicked Hazy IPA		7.50
Shovel Town Flyaway IPA		8.75
Wormtown Be Hoppy IPA		6.75

ALE / PALE ALE

	Draft	Bottle
Black Hat Bridgewater Blonde		7.50
Kona Big Wave		6.95
Night Shift Whirlpool		7.75
Sam Adams Brick Red		7.00
Sam Adams Wicked Easy		7.50
Switchback		7.50
Whalers Rise Ale		8.00

FRUIT / CIDER / SEASONAL

	Draft	Bottle
Angry Orchard Crisp Apple (GF)		7.50
Golden Road Mango Cart		6.95
Leinenkugel Seasonal		6.95
Sam Adams Seasonal		7.55
Sea Dog Blueberry		7.25
Black & Blue Sea Dog Blueberry Ale & Guinness		7.75
Black & Sam Sam Adams Lager & Guinness		7.75
Black Velvet Angry Orchard Apple & Guinness		6.95

PORTER / STOUTS /WHEATS

	Draft	Bottle
Guinness Stout		7.50
North Coast Old Rasputin Stout		9.75
Allagash White		8.50
Blue Moon Belgian White		7.50
Shock Top Belgian White		6.95

LAGER / PILSNER

	Draft	Bottle
Amstel Light		6.75
Bud Light	4.75	5.50
Budweiser		5.50
Coors Light	4.50	5.50
Corona Extra		6.50
Corona Light		6.50
Corona Premier		6.50
Heineken 0.0 (non-alcoholic)		6.75
Heineken		6.75
Michelob Ultra		5.75
Miller Light	4.75	5.50
Pacifico		5.95
Run Wild IPA (non-alcoholic)		6.95
Sam Adams Lager		7.00
Stella Artois		6.75
Yuengling Lager		5.25

HARD SELTZERS / SPIKED TEA

	Draft	12 oz. Can
High Noon Hard Seltzer (Black Cherry / Pineapple / Watermelon)		7.75
Truly Wild Berry Hard Seltzer	(11 oz.) 6.50	
White Claw Hard Seltzer (Black Cherry / Watermelon)		7.00
Sun Cruiser Vodka Iced Tea		8.75

Stoneforge Summer Drink Menu

Stoneforge Martinis

Don Julio Cosmo.....15.00
Don Julio Tequila, Cointreau, cranberry juice, squeeze of lime, lime garnish

Stoneforge Vacation Martini.....11.00
Coconut Rum, Pineapple and cranberry juice, pineapple garnish

Pear Martini 15.00
Pear Vodka, St. Germaine, Lemon Juice, Simple Syrup

Tiramisu Martini 11.00
Whipped Vodka, Espresso Vodka, Amaretto, White Chocolate Liqueur

Cucumber Martini 14.00
Cucumber Vodka, St. Germaine Elderflower Liqueur, splash of lemonade, cucumber garnish

Watermelon Martini 12.00
Watermelon Vodka, splash of cranberry, watermelon garnish

Frozen Cocktails

Frozen Watermelon Daiquiri 10.00
Barcardi Rum, Watermelon mix, whipped cream, strawberry garnish

Frozen Vanilla Mudslide.....11.00
Smirnoff Vanilla Vodka, Kahlua, Bailey's Irish Cream, ice cream mix, chocolate drizzle, whipped cream garnish

Frozen Caribbean Pina Colada.....10.00
Coconut Rum, Clue Curacao, Pina Colada mix, whipped cream, cherry garnish

Stoneforge Sangria & Margarita's

Red or White .....9.00 glass / 24.00 half carafe (3 glasses) / 48.00 full carafe (6 glasses)
Blends of wine, cordials, brandy, & liqueurs themed for the summer season.

Loaded Sangria.....9.50 glass / 26.00 half carafe (3 glasses) / 52.00 full carafe (6 glasses)
Add Champagne to make it "Loaded" .

Margarita Flight.....15.00
Strawberry, Watermelon & Passion Fruit

1800 Coconut Margarita.....13.00
1800 Coconut Tequila, Triple Sec, sour mix, lime garnish, on the rocks

Non-alcoholic Wine

Pizzolatto Prosecco.....14.00

Underwood Rose Bubbles (can).....14.00

Fre Cabernet 8.95

Fre Chardonnay.....8.95

Stoneforge Specialties

Huckleberry Blueberry Raspberry Lemonade.....12.00
Huckleberry Blue Ice Vodka (GF), lemonade, Blue Curaco, raspberry garnish

The Empress..... 15.00
Empress Gin, St. Germaine, muddled mint, simple syrup, lemonade, soda water, lemon garnish

Tito's Raspberry Tea 12.00
Tito's Vodka (GF), Raspberry Ice Tea, splash lemonade, lemon garnish

Raspberry Mojito.....10.00
Rum, muddle raspberry, sugar & limes, soda water, lime garnish

Rum Runner.....9.00
Coconut Rum, Crème de Banana, pineapple juice, cranberry juice, splash of Myers Rum float, orange garnish

Blue Water Breeze.....10.00
Coconut Rum, Blue Curacao, pineapple juice, simple syrup, pineapple & cherry garnish

Limoncello Spritz.....14.00
Limoncello, Prosecco, Club Soda

Cadillac Paloma.....9.00
Don Julio Blanco, Lime Juice, Grapefruit Juice, splash of soda, Tajin Rim

Champagne Cocktails

Stoneforge Traditional Mimosa..... 10.00
Wycliff Brut Champagne, Triple Sec, splash of orange juice, orange garnish

Strawberry Mimosa.....10.00
Wycliff Brut Champagne, Triple Sec, splash of Strawberry mix

Peach Bellini.....10.00
Wycliff Brut Champagne, Peachtree Schnapps, peach puree, lemon garnish

Lemon Spritz.....12.50
Wycliff Brut Champagne, Lemoncello, splash of soda, lemon garnish

Mocktails

Blue Raspberry Lemonade.....7.00
Sweet, tart and electric blue

Nojito 7.00
Cool mint, fresh lime, zero regrets

Nospresso Martini 10.00
Bold espresso flavor, no late-night regrets

Virgin Margarita.....7.00
All the tangy margarita magic, none of the tequila

Virgin Mimosa/Bellini 12.00
All sparkle, no spirits

Flavored Iced Cold Brew.....7.00
Iced cold brew coffee, with choice of Mocha, Caramel or Vanilla flavor shot

Premium Spirits

Single Malt Scotch

Glenlivet 12 Yr. Old
Balvenie 12 Yr. Doublewoods
Glenfiddich Reserve 12 Yr.
Macallan Grand Reserve 12 Yr.
Balvenie 14 Yr. Caribbean Cask
Oban West Highland 14 Yr.
Glenfiddich 14 Yr. Bourbon Barrel Reserve
Glenfiddich 15 Yr. Solera Reserve
Macallan Grand Reserve 18 Yr.
Lagavulin Single Islay 16 Yr.

Scotch Blended

Chivas Regal 12 Yr. Old
Johnnie Walker Gold Reserve
Johnnie Walker Blue

Whiskey Blended

Bushmills Irish
Crown Royal
John Jameson
Jack Daniel's Single Barrel
Gentleman Jack
JD Fire

Cognac

Martell VS
Courvoisier VS
Hennessy VS
Hennessy VSOP
Remy Martin VSOP
Martell VSOP
Hennessy Paradis
Hennessy XO

Bourbon

Wild Turkey
Maker's Mark
Woodford Reserve
Basil Hayden
Woodford Rye
Knob Creek 9 Yr. Old
Baker's 7 Yr. Old
Penelope

Vodka

Ketel One
Tito's (GF)
Belvedere
Grey Goose

Sipping Rum

Appleton Estate 12 Yr.
Clement Rhum Vieux X. O.

Gin

Hendrick's
Empress

Tequila

Don Julio Blanco
Patron Silver
Don Julio Reposado
Patron XO Café
Reserva De La Famila
1942
Casamigos

09/28/26

Stoneforge Spring Drink Menu

Stoneforge Martinis

Lemon Drop Martini.....14.00
Absolute Citron Vodka, Limoncello, lemon twist, optional sugar rim

Stoneforge Vacation Martini.....11.00
Coconut Rum, Pineapple and cranberry juice, pineapple garnish

Key Lime Martini.....12.00
Smirnoff Vanilla Vodka, Calico Jack Coconut Rum, splash lime juice, whipped cream, graham cracker rim, lime garnish

Don Julio Cosmo.....15.00
Don Julio tequila, Cointreau, splash of cranberry, squeeze of lime

Cucumber Martini.....14.00
Cucumber Vodka, St. Germaine Elderflower Liqueur, splash of lemonade, cucumber garnish

Champagne Cocktails

Stoneforge Traditional Mimosa.....10.00
Wycliff Brut Champagne, Triple Sec, splash of orange juice, orange garnish

Strawberry Mimosa.....10.00
Wycliff Brut Champagne, Triple Sec, splash of Strawberry mix

Peach Bellini.....10.00
Wycliff Brut Champagne, Peachtree Schnapps, peach puree, lemon garnish

Lemon Spritz.....12.50
Wycliff Brut Champagne, Lemoncello, splash of soda, lemon garnish

Mocktails

Blue Raspberry Lemonade.....7.00
Sweet, tart and electric blue

Nojito..... 7.00
Cool mint, fresh lime, zero regrets

Nospresso Martini.....10.00
Bold espresso flavor, no late-night regrets

Virgin Margarita.....7.00
All the tangy margarita magic, none of the tequila

Virgin Mimosa/Bellini.....12.00
All sparkle, no spirits

Flavored Iced Cold Brew.....7.00
Iced cold brew coffee, with choice of Mocha, Caramel or Vanilla flavor shot

Stoneforge Specialties

Huckleberry Blue Ice Lemonade.....12.00
Huckleberry Vodka (GF), lemonade, Blue Curaco, blueberry garnish

Dragonberry Mojito.....11.50
muddled cucumber, lemon, mint, and sugar, Dragonberry Rum, sour mix and soda water, lemon garnish

The Empress.....14.00
Empress Gin, St. Germaine, muddled mint, simple syrup, lemonade, soda water, lemon garnish

Blackberry Tea.....12.00
Blackberry Jack, Blackberry syrup, lemonade, tea and lemon garnish

Stoneforge Sangria & Margarita's

Red or White.....8.50 glass / 23.50 half carafe (3 glasses) / 44.00 full carafe (6 glasses)
Blends of wine, cordials, brandy, & liqueurs themed for the spring season.

Loaded Sangria.....9.00 glass / 24.00 half carafe (3 glasses) / 45.00 full carafe (6 glasses)
Add Champagne to make it "Loaded" .

Sangria Flight.....14.95
1 Red, 1 White, 1 Loaded (Choice of Red or White)

Margarita (Rustic Spirits) Flight.....16.00
Raspberry /Pomegranate / Wild Berry - Monin flavors, lime garnish

Strawberry Mint Margarita.....14.00
Rustic Spirits with muddled mint Strawberry puree

Non-Alcoholic Beer

Athletic Brewing Run Wild.....6.00
Budweiser.....6.00
Blue Moon.....8.50
Guiness 0.....9.00
Heineken 0.0.....6.75

Non-Alcoholic Wine

Pizzolatto Prosecco.....14.00
Underwood Rose Bubbles (can).....14.00
Fre Cabernet.....8.95
Fre Chardonnay.....8.95

Preemium Spirits

Single Malt Scotch

Glenlivet 12 Yr. Old
Balvenie 12 Yr. Doublewoods
Glenfiddich Reserve 12 Yr.
Macallan Grand Reserve 12 Yr.
Balvenie 14 Yr. Caribbean Cask
Oban West Highland 14 Yr.
Glenfiddich 14 Yr. Bourbon Barrel Reserve
Glenfiddich 15 Yr. Solera Reserve
Macallan Grand Reserve 18 Yr.
Lagavulin Single Islay 16 Yr.

Scotch Blended

Chivas Regal 12 Yr. Old
Johnnie Walker Gold Reserve
Johnnie Walker Blue
Johnnie Walker Black
Johnnie Walker Red

Whiskey Blended

Bushmills Irish
Crown Royal
John Jameson
Jack Daniel's Single Barrel
Gentleman Jack
JD Fire

Cognac

Martell VS
Courvoisier VS
Hennessy VS
Hennessy VSOP
Remy Martin VSOP
Martell VSOP
Hennessy XO

Bourbon

Wild Turkey
Maker's Mark
Woodford Reserve
Basil Hayden
Woodford Rye
Knob Creek 9 Yr. Old
Bookers
Bulliet Bourbon
Bulleit Rye

Vodka

Ketel One
Tito's (GF)
Belvedere
Grey Goose
Stoli
Stoli Razz

Rum

Barcardi
Barcardi Raspberry
Bacardi Dragon Berry
Clement Rhum Vieux X. O.

Gin

Beefeater
Bombay
Hendrick's
Empress
Tanqueray

Tequila

1800
Don Julio Blanco
Patron Silver
Don Julio Reposado
Casamigos

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

Reservation Policy:
Reservations are accepted Sunday through Thursday, and until 5pm on Fridays and Saturdays.

www.stoneforgerestaurants.com

Specialty Cocktails

Pumpkin Spiced White Russian 12

Vodka, Kahlua, Mozart Spiced Pumpkin, Milk, Cinnamon-Sugar Rim

Spiced Moscow Mule 12

Vodka, house-made Cinnamon simple, Ginger Beer, Lime

Cranberry Gin Fizz 13

Hendricks's Gin, St. Germaine, house-made Thyme simple, Lemon,

Cranberry, soda water

Blackberry Smash 13

Jack Daniel's Blackberry Whisky, muddled Blackberry, Basil & Lemon, house-made simple

Cinnamon Tequila Sour 13

Silver Tequila, house-made Cinnamon simple, sweet & sour

Cinnamon Apple Bourbon Smash 13

Jim Beam Apple Bourbon, bitters, house-made Cinnamon simple, Lemon, Ginger Beer

Cinnamon Apple Manhattan 15

Jim Beam Apple Bourbon, Jack Daniel's Tennessee Whiskey, Sweet Vermouth, Cranberry

Seasonal Sips

Rustic Spirits Margarita Flights 14.

Cranberry, Apple, Pomegranate

Apple Cider Spritz 13

Aperol, Champagne, apple cider, soda water

Stoneforge Harvest Sangria 8.50

Red or White (add bubbly for $1 or make it a flight of red/white/loaded 11.95)

Stoneforge Martinis

Spiced Pumpkin Martini 15

Vanilla Vodka, Baileys Mozart Pumpkin Spice, spiced pumpkin blend, Cinnamon Sugar-Rim

Caramel Apple Martini 11

Vanilla vodka, Sour Apple Pucker, Butterscotch Schnapps, Caramel Drizzle, Cinnamon Sugar-Rim

BlueBerry Pie Martini 13

Blueberry Vodka, Vanilla Vodka, Lime, Vanilla Cream, Graham Cracker Rim

Cranberry Apple Martini 13

Jim Beam Apple, Amaretto, Sour Apple Pucker, Cranberry Juice



STONEFORGE GRILL – 3 COURSE MENU

Please select an Appetizer, Entrée, and select a Salad or Dessert for $35.99,

Add a 4th course for only $5.00. Entrees with an (*) add an additional $5.00

This menu is not available Friday & Saturday Evenings, holidays & special events.

All entrees served with chef's choice of potato and vegetable unless otherwise noted.

STARTERS

NEW ENGLAND CLAM CHOWDER

thick and creamy with oyster crackers

SHRIMP COCKTAIL *GS*

2 jumbo shrimp served with lemon and cocktail sauce

CLAMS CASINO

3 littleneck clams, herb bacon butter, parmesan cheese, garlic crostini

TUSCAN CHICKEN WINGS

4 chicken wings on the bone

SCALLOPS AND BACON *GSM*

3 deep-fried scallops wrapped in bacon, balsamic onion bacon jam with maple glaze

SALADS

STONEFORGE SIGNATURE CAESAR SALAD *GSM*

romaine, croutons, Parmigiano-Reggiano cheese, with Stoneforge Signature Caesar dressing

HOUSE SALAD *GS*

house blend lettuce, tomatoes, carrots, cucumbers, onions, balsamic vinaigrette

ENTREES

PARMESAN ENCRUSTED CHICKEN

deep-fried, prosciutto, Portobello mushrooms, garlic cream sauce, penne, one side

BAKED STUFFED SHRIMP

3 baked stuffed shrimp, seafood stuffing, white wine butter sauce, served with chef's choice of potato and vegetable

HICKORY SALMON *GS*

marinated and pan-seared, topped with BBQ vinaigrette, served with chef's choice of potato and vegetable

NEW ENGLAND BAKED COD *GSM*

with seasoned breadcrumbs and lemon wedge served with chefs choice of potato and vegetable

***FILET MIGNON** *GSM*

tenderloin filet mignon with red wine demi-glace, served with chef's choice of potato and vegetable

SURF & TURF

5 oz. filet mignon with red wine demi-glace, 2 baked stuffed shrimp, served with chef's choice of potato and vegetable

BOURBON SHORT RIB

braised boneless beef short rib, bourbon sauce, served with chef's choice of potato and vegetable

DESSERTS

CHEESECAKE

served with strawberry sauce and whipped cream

CHOCOLATE FUDGE CAKE

served with chocolate glaze and whipped cream

APPLE CRISP

warm apple crisp served with whipped cream

Menu items & prices subject to change

STONEFORGE GRILL

10 Roosevelt Circle

South Easton, MA 02375

508-238-0550

www.stoneforgerestaurants.com