



Stoneforge Publick House

3-Course Menu

Dinner Menu

Our skilled culinary team has designed a menu fusing early Americana with influences from other regions of the world. Enjoy one of our famous Stoneforge Signature Cuts of steaks or chops. Our seafood is always fresh, never frozen, and hand-cut by our own chefs and offers a taste of New England.



Stoneforge Publick House Classics are menu items that have been favorites since the opening of the Publick House in 1998.

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

~ Our Executive Chef is pleased to accommodate any dietary or vegetarian requests.

~ How to Order Your Steak: Rare cold raw center; Medium-Rare red warm center; Medium pink center; Medium-Well slightly pink center; Well no color, somewhat dry

Publick House Sides

Choice of two Included with 3-Course Dinner
Baked Potato *GS* / Creamy Mashed Potatoes *GS* / Chef's Seasonal Vegetable *GS*

Sides Add \$2 (unless otherwise noted)

Truffle Parmesan Steak Fries *GSM* / Roasted Mushrooms *GS* / Broccoli *GS*

GS - Gluten Sensitive *GSM* - Item can be made Gluten Sensitive with Modifications, please inform your server if anyone in your party has an allergy



Menu items & prices subject to change

In compliance with the Department of Public Health, please be advised that: "The Department of Public Health advises that eating of raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially the elderly, young children under the age of 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. Consult your physician or public health official for further information."

Stoneforge Publick House 3-Course Menu

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

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

All Entrees served with creamy mashed potatoes and Chef's choice of vegetable of the day

Appetizers & Chef Starters

Scallops & Bacon *GSM*

3 deep fried, cream corn and maple molasses glaze

Stuffed Mushrooms

spinach, feta, bacon, seasoned bread crumb, lemon pepper aioli

Baked Brie

Brie spread and fig jam wrapped in puffy pastry, baked golden brown, served with crackers

Whipped Feta

Olive oil toasted pita bread, sweet drop peppers, feta cheese.

Thai Calamari

lightly breaded calamari, sweet chili sauce, sweet drop peppers

Jumbo Lump Crab Cake

1 cake pan-seared with lemon pepper aioli

Clams Casino *GSM*

3 littleneck clams baked with herbed bacon butter parmesan cheese, crostini

Raw Bar

All Raw Bar items are served with cocktail sauce, lemon wedge, and horseradish *GS*

Littleneck Clams ~ 2 clams on the 1/2 shell . Oysters ~ 2 oysters on the 1/2 shell

Jumbo Shrimp Cocktail ~ 2 jumbo shrimp.

House-Made Soups ~ cup



French Onion Soup | Lobster Bisque | New England Clam Chowder

Salads and Desserts



Signature House Salad *GS*

Stoneforge blend mixed greens wrapped in English cucumber, tomatoes, onions, carrots

Stoneforge Caesar Salad *GSM*

romaine, croutons, Parmigiano-Reggiano cheese, roasted garlic, Signature Caesar dressing

Caprese Salad *GS*

layered sliced tomatoes and Buffalo mozzarella topped with basil, sprinkled with sea salt and drizzled with balsamic glaze

Wakame Crunch Salad

Wakame seaweed, carrots, cucumbers, cabbage, crispy noodles topped with peanut dressing

Salad Upgrades (all salad upgrades *GS*)

Filet Mignon (5oz.) 15 | Seared Scallops 15 | Grilled Shrimp (5 ea.) 7 | Grilled Salmon (5 oz.) 11 | Grilled Chicken 6

Dressings: Signature Caesar *GS*, Italian *GS*, Balsamic Vinaigrette *GS*, Blue Cheese *GS*, Parmesan Peppercorn *GS*

Desserts

New York Cheesecake | Apple Crisp | Chocolate Mousse | Crème Brulee

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Entrees

Steak House Selections



Stoneforge is proud to serve fresh, never frozen, hand-cut in-house Certified Angus Beef® (CAB) that is never given antibiotics or hormones. Less than 8% of all beef in the United States meet these quality specifications.



* Filet Mignon *GS*

8 oz., 28 day aged Midwestern beef tenderloin, seasoned

Steak Au Poivre *GSM*

seared sirloin wrapped in bacon and black pepper encrusted topped with cognac au poivre sauce

Prime Rib

Available Thursday - Sunday, while it lasts! CAB, au jus
10 oz. petite cut ~ * 14 oz. forge cut

* New York Strip Steak 12 oz *GS*

28 day aged Certified Angus Beef sirloin, seasoned.

Bourbon Short Rib

slow roasted in a wine and bourbon sauce

Surf & Turf

5 ounce filet mignon medallion served with two baked stuffed shrimp

Chef's Seafood Creations

Stoneforge sources the freshest, never frozen and sustainable seafood for our guests. All seafood is hand-cut by Stoneforge chefs.

Umami Salmon *GS*

marinated salmon grilled and served over kimchi fried rice with a tomato jam

Salmon can be served simply grilled or blackened

Seafood Stuffed Cod

fresh cod, Stoneforge seafood stuffing, seasoned ritz crumbs
Can be served ritz crumbs only *GSM*

*Mediterranean Swordfish

grilled swordfish topped with whipped feta, marinated tomatoes, olives, onions, with herb vinaigrette.

Swordfish can be served simply grilled or blackened

* Limoncello Scallops *GS*

seared scallops, lobster risotto, limoncello glaze
Scallops can be served simply grilled or blackened

Baked Stuffed Shrimp

3 jumbo shrimp, Stoneforge seafood stuffing, white wine & butter, served with lemon and drawn butter

Sesame Encrusted Tuna

seared rare tuna served with wakame crunch salad, spicy mayo, eel sauce

Tuna can be served simply grilled or blackened

Pasta & Poultry

Tuscan Chicken *GS*

seared chicken breast with whipped Feta, marinated tomatoes, shaved parmesan cheese, balsamic glaze

Chicken Milanese

Panko encrusted chicken breast topped with roasted tomatoes, mixed greens, sprinkled with parmesan cheese

Chicken Paillard Parmesan

pounded chicken breast panko and parmesan encrusted topped with homemade marinara sauce and mozzarella sauce topped with grated parmesan cheese served with rigatoni pasta

Chicken Saltimbocca *GSM*

flour & egg washed, prosciutto wrapped, pan seared, fresh mozzarella, marsala, mushroom sauce, served with rigatoni pasta

Rustic Vegan Chicken *GS* -

gluten free chickpea pasta tossed with roasted tomato pesto, vegan chicken, balsamic glaze