

Stoneforge Grill Thanksgiving Menu

Thursday, November 26, 2026

Appetizers

Shrimp Tosca
sautéed extra-large shrimp, roasted tomatoes, garlic basil chardonnay sauce 17

Philly Cheese Steak Rolls GSM
three cheese blend, onions, peppers, mushrooms, fried egg roll, hot demi-glace 16

Chicken Tenders
deep fried breaded chicken tenders, plain/buffalo/teriyaki/Tuscan/BBQ 16

Florentine Stuffed Mushrooms
6 white button mushrooms with a sFlorentine stuffing, lemon pepper aioli drizzle 14

Scallops & Bacon GSM
deep-fried, mixed greens, maple glaze 20

Jumbo Lump Crab Cakes
pan–seared, lemon pepper aioli 22

Spinach Artichoke Dip
spinach, artichokes, tomatoes, mozzarella, cream cheese, spices,
toasted pita bread, nacho chips 15

Soups & Salads

New England Clam Chowder
house-made, thick and creamy New England style chowder cup 7 / bowl 10

Pumpkin Bisque GS
house-made, thick and creamy cup 7 / bowl 10

Wedge Salad GS
iceberg lettuce, tomatoes, cucumbers, carrots, onions, dressing dhoice dinner 7

Caesar Salad GSM
romaine hearts, parmesan, croutons, Signature Caesar dressing lg 13 / sm 8

STONEFORGE
GRILL



Entrees

All entrees are served with choice of two sides that include creamy mashed potatoes, green beans, or butternut squash unless otherwise noted

Traditional Turkey Dinner
roasted turkey breast, home-style stuffing, cranberry sauce, homemade turkey gravy, two sides 24
Children 12 and under 14

Roasted Prime Rib of Beef GSM
WHILE IT LASTS!
Certified Angus Beef with au jus, two sides
10-oz. petite cut 34
14-oz. forge cut 42
add baked stuffed shrimp (7 ea.)
add lobster meat 25 (6 oz.)

Filet Mignon GS
8 oz. barrel cut tenderloin seasoned with olive oil, kosher salt and pepper, two sides 42
add baked stuffed shrimp (7 ea.)
add lobster meat 25 (6 oz.)

Bourbon Short Ribs GS
slow roasted in wine sauce, mashed potatoes, bourbon sauce, one side 34

Seafood From Hell
shrimp, scallops, lobster, sweet chili, chipotle cream sauce, one side 42

Baked Scallops
fresh scallops topped with panko garlic parmesan two side 44
Simply grilled/blackened 40

Maple Mustard Salmon GS
pan-seared salmon with maple Dijon mustard sauce, two sides 32
Simply seared/blackened 32

Baked Stuffed Shrimp
4 jumbo shrimp, seafood stuffing, white wine and butter sauce, two sides 29

Brussel Sprouts Salad GS
shaved Brussel sprouts ,pomegranates, diced apples, onion, apple cider honey dressing. 18
add grilled chicken 7

Parmesan Encrusted Chicken
deep-fried, prosciutto, Portobello mushrooms, garlic cream sauce, penne, one side 26

Boston Baked Seafood
shrimp, scallops, cod, white wine and butter sauce, seafood stuffing, two sides 42

Roasted Apple Stuffed Pork Loin
roasted apple & bread stuffed pork loin wrapped in bacon, sage cream sauce, two sides 24

Desserts

Pumpkin Pie / Apple Bomb / Apple Pie 9 each
For additional desserts please see our full dessert menu.

Ask for our Holiday 3-course Lunch Menu starting Monday, November 30th