Stoneforge Grill - Easton
2026 3-Course Holiday Lunch



Please select an Appetizer, Entrée, and select a Salad or Dessert for $33.99,
add a 4th Course for only $5.00. Entrees with an (*) add an additional $5.00.
Before placing your order, please inform your server if a person in your party has a food allergy.
Monday—Friday thru December 23rd. Reservations recommended

Starters

Butternut Ravioli
ravioli sautéed in a sage cream sauce with shaved Parmesan cheese and balsamic drizzle

Stuffed Mushrooms
stuffed mushrooms with spinach, feta and bacon drizzled with lemon pepper aioli

Shrimp Cocktail GS
2 jumbo shrimp served with lemon and cocktail sauce

New England Clam Chowder
thick and creamy with oyster crackers

Pumpkin Bisque
creamy and savory pumpkin style bisque with oyster crackers

Salads

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

Nutcracker Salad GS
mixed greens, winter pears, spiced pecans, and crumbled blue cheese with apple cider vinaigrette

Christmas Salad GS
mixed greens, cranberries, walnuts, strawberries and red onion with balsamic vinaigrette

House Salad GS
house blend lettuce, tomatoes, carrots, cucumbers, onions, balsamic vinaigrette

Desserts

Cheesecake | Chocolate Torte | Apple Crisp

Entrees

Cranberry Rum Salmon GS
pan-seared, topped with a cranberry rum sauce and dried cranberries, served with chef's choice of potato and vegetable

Atlantic Baked Cod GSM
with seasoned breadcrumbs and lemon wedge served with chef's 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

***Prime Rib GSM**
10 oz. Certified Angus Beef with au jus, chefs choice of potato and vegetable

Roast Apple Stuffed Pork Loin
roasted apple and bread stuffed pork loin wrapped in bacon, with an apple cider glaze, chefs choice of potato and vegetable

Surf & Turf
6 oz. filet mignon and two baked stuffed shrimp served with chef's choice of potato and vegetable

Roast Turkey
with traditional stuffing, giblet gravy and cranberry sauce, served with chef's choice of potato and vegetable

Baked Parmesan Chicken
panko parmesan encrusted chicken breast, roasted tomato basil garlic butter sauce, chef's choice of potato & vegetable

Butternut Ravioli
Ravioli's sautéed in a sage cream sauce with shaved Parmesan cheese and balsamic drizzle

Bourbon Short Rib
braised boneless beef short rib, red wine demi glace, served with chef's choice of potato and vegetable

Baked Stuffed Shrimp (3)
jumbo 8/12 shrimp, seafood stuffing, white wine butter sauce, two sides

tax & gratuity not included. Dine-In only.
Cannot be combined with other promotional offers, vouchers, corporate or employee discounts.

Prices and Menu Items subject to change

www.stoneforgerestaurants.com

12/2026