

Stoneforge Grill Dinner Specials

September 20th - 26th



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

APPETIZER

Short Rib Poutine 10.99

hand cut French fries topped with braised beef, gravy, cheddar cheese, horseradish cream and scallions

ENTRÉES

Roasted Apple Stuffed Pork Loin

Wrapped in Bacon 19.99

roasted apple & bread stuffed pork loin wrapped in bacon, topped with a maple glaze and apple cider vinaigrette, two sides

Wine Suggestion: Barone Fini Pinot Grigio 7.75 glass

Cast Iron Cobb Chicken 19.99

cast iron seared boneless chicken breast topped with crumbled bacon and blue cheese served with roasted pepper corn salsa, two sides

Wine Suggestion: Kendall Jackson Chardonnay 8.95 glass

FEATURED DRINKS

Samuel Adams Octoberfest 6.25

Samuel Adams Jack-O 6.25

Shipyard Pumpkinhead 6.50

Stoneforge Harvest Red or White Sangria

7.50 glass | 20.50 half carafe - 3 glasses

41.00 full carafe - 6 glasses

Loaded Sangria

Add Champagne: 8.00 glass | 22.00 half carafe - 3 glasses

44.00 full carafe - 6 glasses

STONEFORGE
G R I L L

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Prices & menu items subject to change.