



Stoneforge Publick House

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 dishes, including our “Simply Seafood” section, offer a taste of New England and our sauté creations expand your dining options. Every dish is presented with quality of taste and freshness.




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



Menu items & prices subject to change

APPETIZERS

 **SCALLOPS & BACON** 15 *GSM*
deep fried, mixed greens, maple glaze

 **STONEFORGE
CLAMS CASINO** 12 *GSM*
baked littleneck clams, herbed bacon butter,
parmesan cheese, crostini

STUFFED MUSHROOMS 10
spinach, feta, bacon, seasoned
bread crumb stuffing, lemon pepper aioli

JUMBO LUMP CRAB CAKES 15
pan-seared, lemon pepper aioli

BUTTERNUT RAVIOLI 10
homemade butternut ravioli,
sage cream sauce, balsamic glaze,
shredded parmesan

BAKED BRIE WITH FIG JAM 13
fresh brie cheese, fresh apple slices, fig jam,
wrapped in puff pastry, baked golden brown

RAW BAR

LITTLENECK CLAMS
1.99 per pc., *GS*

**OYSTERS ON
HALF SHELL**
2.99 per pc., *GS*

**JUMBO SHRIMP
COCKTAIL**
2.99 per pc., *GS*

SPICY TUNA STACK
14 *GSM*

diced tuna tossed
with sesame chili oil,
caramelized onions,
avocado, wakame,
crispy wontons

SHARABLE APPETIZERS

THAI CHILI CALAMARI 10
crisp fried, sweet chili sauce, scallions

BUFFALO CHICKEN ARANCINI 10
deep fried panko encrusted risotto cakes,
buffalo chicken, cream cheese, served over
blue cheese dressing, buffalo sauce drizzle

CHEESE BOARD 14 *GSM*
smoked gouda, Stella gorgonzola,
aged asiago, aged cheddar, brie,
honey drizzle, crackers, fig jam

PUBLIC HOUSE SHARED SAMPLER 14
3 stuffed mushrooms, 1 crab cake, 3 clams casino

HOUSE-MADE SOUPS & SALADS

 **FRENCH ONION SOUP CROCK** 6 **LOBSTER BISQUE** 7/10 **NEW ENGLAND CLAM CHOWDER** 5/7

 **SIGNATURE
HOUSE SALAD** 5 *GS*
Stoneforge blend mixed greens
wrapped in English cucumber,
tomatoes, onions, carrots

BEET SALAD 11 / 6.50 *GSM*
roasted red and golden beets,
mixed greens, tomatoes,
candied walnuts, deep fried
lightly breaded goat cheese,
poppy seed dressing

**STONEFORGE SIGNATURE
CAESAR SALAD** 5 / 9 *GSM*
romaine, croutons, Parmigiano-
Reggiano cheese, roasted garlic,
Signature Caesar dressing

SALAD UPGRADES (all salad upgrades *GS*)

Filet Mignon (5oz.) 11 | Seared Scallops 11 | Grilled Shrimp (5 ea.) 7 | Grilled Salmon (5 oz.) 8 | Grilled Chicken 4
Dressings: Signature Caesar *GS*, Italian *GS*, Balsamic Vinaigrette *GS*, Blue Cheese *GS*, Parmesan Peppercorn *GS*, Poppy Seed *GS*

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STONEFORGE SIDES

House Sides a la carte price \$3 each

BAKED POTATO *GS* | **CREAMY MASHED POTATOES** *GS* | **CHEF'S SEASONAL VEGETABLE** *GS*

Premium Sides additional \$2 with entrée, a la carte price \$4 each

CHEF'S RISOTTO *GS* | **SMASHED SWEET POTATO WITH CINNAMON BUTTER** *GS* | **TRUFFLE PARMESAN STEAK FRIES** *GSM*
CAULIFLOWER FRIED RICE *GS/VEGETARIAN* | **BROCCOLI** *GS* | **ROASTED MUSHROOMS** *GS*
CRANBERRY ONIONS & SHAVED BRUSSELS SPROUTS *GS*

GS - Gluten Sensitive *GSM* - Item can be made Gluten Sensitive with Modifications, please inform your server

MAIN COURSES



Stoneforge is proud to serve fresh, never frozen, hand-cut in-house Certified Angus Beef[®]. To earn this brand name cattle must be of the Angus breed and never given antibiotics or hormones and must pass ten strict specifications. Less than 8% of all beef in the United States meet these quality specifications to be called Certified Angus Beef (CAB).



STONEFORGE HOUSE DELMONICO 18 OZ. 34 GSM

Certified Angus Beef rib-eye, filet mignon, red wine demi-glaze



STONEFORGE PORTERHOUSE 33 GS

12 oz. Certified Angus Beef sirloin, 4 oz. filet mignon **wrapped in bacon**.
Why pay for the bone!



FILET MIGNON 30 GS

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

RIB-EYE STEAK 14 OZ. 31 GS

28 day aged Certified Angus Beef rib-eye, seasoned

KANSAS CITY STRIP STEAK 12 OZ. 29 GS

28 day aged Certified Angus Beef sirloin, seasoned

PRIME RIB GSM

Available Thursday - Sunday, while it lasts!

Certified Angus Beef, au jus 10 oz. petite cut **24** / 14 oz. forge cut **29**

BOURBON SHORT RIB 26

slow roasted in wine sauce, creamy mashed potatoes, bourbon sauce

Make your Entrée a Surf & Turf!

Baked Stuffed Shrimp 5 ea. | Lobster Meat 15 GS | Seared Scallops 11 GS

Sauces: Béarnaise GS | Red Wine Demi-Glaze

Gorgonzola Cream GS | Au Poivre Cognac

RACK OF LAMB 36 GSM
roasted New Zealand rack,
red wine demi-glaze, raspberry sauce

APPLE BRANDY PORK CHOP 29
apple, bacon and corn bread stuffed
oven roasted pork chop, sweet
apple brandy butter sauce

MONGOLIAN BEEF BOWL 27
stir fried tenderloin pieces, broccoli,
snap peas, scallions, cabbage,
Mongolian sauce, steamed rice,
toasted sesame seeds garnish

CHICKEN BELLA BOCCA 21 GS
baked boneless chicken breast, DiParma
prosciutto, provolone cheese, sage cream
sauce, creamy mashed potatoes

CHICKEN FRANCAISE 20
pan-seared, lightly egg battered
boneless chicken breasts, white wine
lemon butter sauce, fried capers garnish

BUTTERNUT RAVIOLI 23
homemade butternut ravioli,
sage cream sauce, balsamic glaze,
shredded parmesan

ACORN SQUASH 18
VEGETARIAN / VEGAN / GS
stuffed with cauliflower fried rice,
balsamic glaze drizzle

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CHEF'S SEAFOOD CREATIONS

Stoneforge has been sourcing and preparing the freshest, and most sustainable, seafood for our guests.

Our Executive Chef works 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.

SIMPLY SEAFOOD

CENTER CUT SWORDFISH 28 GS
grilled or blackened

NORTH ATLANTIC COD 23 GSM
baked with crumbs

SALMON 22 GS
seared or blackened

YELLOWFIN TUNA 28 GS
grilled or Cajun, *rare*

SEA SCALLOPS 29 GS
seared or blackened

LIMONCELLO SCALLOPS 33 GS
seared scallops, lobster risotto,
limoncello glaze

TOGARASHI ENCRUSTED TUNA 29 GSM
Togarashi seasoned tuna seared rare,
wakame salad, sweet chili soy sauce

CRANBERRY RUM SALMON 23 GS
pan seared, cranberry rum sauce, dried
cranberry garnish, cauliflower fried rice

SHRIMP CARBONARA 29 GSM
pan seared jumbo shrimp, thick cut
bacon, peas, fresh fettucine, shaved
parmesan, topped with fried egg

TUSCAN BLOCK SWORDFISH 30 GS
center-cut all white meat, spinach, feta,
sun-dried tomatoes, artichokes, olives,
capers, portobello mushrooms,
tarragon butter sauce

THAI GREEN CURRY
SEAFOOD BOUILLABAISSE 35 GS
jumbo shrimp, scallops, lobster,
swordfish, calamari, spinach, roasted
tomatoes, coconut milk Thai curry broth,
steamed rice, cilantro garnish

BAKED STUFFED SHRIMP 28
jumbo shrimp, Stoneforge seafood
stuffing, white wine & butter

WINTER