

STONEFORGE WHOLESALE PRODUCTS

READY TO COOK AT YOUR CONVENIENCE

Effective November 10, 2020 - Prices Subject to Change
Please refrigerate Wholesale Products properly.

Ready to Cook Hand-cut Steaks aged a minimum of 28 days

SIRLOIN STEAKS: "CAB High Choice"

Stoneforge beef is Midwestern grain fed "high" choice.
Each steak is approximately 12 ounces. **\$12.50 ea.**

RIB-EYE STEAKS: "CAB High Choice"

Stoneforge rib-eye steaks are sold boneless.
Each steak is approximately 14 ounces. **\$16.75 ea.**

FILET MIGNON: Highest Quality Cut

Our hand-cut tender Filet Mignon is sold in approximately
8 oz. portion **\$10.60 ea. (Raynham only)**
10 oz. portion **\$13.25 ea. (Easton only)**

CHOICE PRIME RIB

Perfectly aged, sold as a 14 lb. average. **Market Price**

MARINATED STEAK TIPS

Order these top sirloin steak tips by the pound. **\$9.75 lb.**

IMPERIAL ANGUS BURGERS

10 ounce patties of Imperial Angus ground beef
sold in packages of eight. **\$25.85 pkg. of 8**

VEGGIE BURGERS

Spicy black bean, corn & sweet potato veggie burgers
sold in packages of eight. **\$21.15 pkg. of 8**

HOUSE-MADE TURKEY BURGERS

Ground with garlic, sage, & cranberries. **\$2.75 ea.**

Ready to Cook Seafood, Chowder & Bisque

THICK CENTER-CUT SWORDFISH

Fresh, hand-cut center-cut loins. Great with Lemon Pepper Aioli.
Approx. 8 oz.* **\$9.00 ea.** Approx. 10 oz. **\$11.15 ea.**

ATLANTIC SALMON

Fresh, center-cut, Atlantic salmon filets are approximately 8 oz.
each. Add extra flavor with our Tangerine Teriyaki Sauce. **\$6.25 ea.**

COD FILETS

Each scrod filet is approximately 8 oz. **\$6.75 ea.**

SCALLOPS

"Dry" 10/20 sea scallops, never frozen. Order by the pound. **\$22.25 lb.**

***BAKED STUFFED SHRIMP**

Jumbo shrimp, 8 to 12 per lb., one of the largest available,
stuffed with jumbo lump crab stuffing. Sold in trays of six.
\$14.10 tray of 6

CHICKEN BREAST

Approximately 6 oz. **\$2.50 ea.**

RICH & CREAMY LOBSTER BISQUE

Minced lobster meat simmered in rich cream and sherry with
Stoneforge secret ingredients. Order by the 12 oz. container. **\$6.00**

AWARD WINNING CLAM CHOWDER

Simply heat. Order by the 12 oz. container. **\$4.00**

Ready to Cook Appetizers

SPINACH ARTICHOKE DIP

Fresh spinach, artichoke hearts, spices and cheeses make
this delicious appetizer. Order by the pound. **\$5.25 lb.**

BUFFALO CHICKEN DIP

Boneless buffalo chicken, blue cheese-cream cheese dip.
Order by the pound. **\$5.25 lb.**

CRAB CAKES

Our house-made crab cakes are great pan-seared or baked.
Each Crab Cake is approximately 3 oz. Order by trays of 6.
\$20.95 tray of 6

CLAMS CASINO

Stoneforge clams casino are house-made.
Order by trays of 12 ea. **\$9.35 tray of 12**

SCALLOPS WRAPPED IN BACON

Stoneforge scallops and bacon are made from "dry" sea scallops
that average 3/4 of an ounce each. Order by trays of 20 each.
\$24.25 tray of 20

JUMBO SHRIMP

Sold raw and ready for cooking. Try them with our cocktail sauce!
16/20 per pound - **\$11.35 lb.** 8/12 per pound - **\$19.65 lb.**

GLUTEN FREE HAMBURGER BUN \$2.50 ea.

***This item is not available in Easton**

Ordering Stoneforge Wholesale Products

Corporate discounts and other promotional offers, coupons and vouchers are not valid on Stoneforge Wholesale Products.
Visit either Stoneforge location or place an order by phone. Orders will be ready for pick-up
at the location you desire. All major credit cards are accepted.

Stoneforge Tavern & Publick House 90 Paramount Drive, Raynham, MA 02767 • 508-977-9840

Stoneforge Grill 10 Roosevelt Circle, Rte. 138, South Easton, MA 02375 • 508-238-0550

www.stoneforgerestaurants.com

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

Proper handling of any food is essential to ensure that the food is safe for consumption. In compliance with the Department of Health, please be advised 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 foods reduces the risk of illness. Consult your physician or public health official for further information."

11/10/2020