

EXECUTIVE CHEF
Kathryn Neidus

CHEF de CUISINE
Temple Turner



THE RUSTIC GRILL

at StoneWater

DINNER MENU
Fall 2020

To Place Carryout,
Call: 440.461.4653 x106

STARTERS

BAKED CAMEMBERT \$14

warm, french mild cheese, topped with honey drizzle, chopped pistachios, served with artisan crackers and apple slices (better than brie!)

LARGE SOFT PRETZEL \$9

poblano cheese & honey mustard

DAILY SOUP SPECIAL

Cup \$4 Bowl \$6

ROCK SHRIMP \$12

tempura battered, sweet & sour sauce, with spicy aioli

STICKY SESAME CAULIFLOWER \$10

crispy cauliflower bites

CALAMARI \$12

lightly breaded, sautéed peppers, chimichurri, garlic aioli

SALMON CARPACCIO \$12

thinly sliced raw salmon belly, arugula tossed with capers, cremini mushrooms, lemon vinaigrette, garlic aioli

CRISPY WINGS

6 per order \$8 12 per order \$14
dry cajun, hot buffalo, garlic parmesan or sriracha honey

DAILY FLATBREAD \$12

SALADS

add to your salad:

chicken \$5 | verlasso salmon \$8
shrimp \$6 | skirt steak \$10

MIXED GREENS \$6

cucumbers, tomatoes, mozzarella

GOLDEN BEET SALAD \$10

spinach, poached golden beets, blood oranges, candied walnuts, crumbled goat cheese, creamy citrus dressing

AUTUMN CHOPPED SALAD \$10

chopped romaine, shaved carrots, honey-crisp apples, spiced pecans, roasted butternut squash, pepita seeds, gorgonzola, dried cranberries, roasted apple vinaigrette

KALE & QUINOA BOWL \$10

finely chopped kale, soft poached egg, avocado, roasted chickpeas and cauliflower, pickled red onions, goat cheese, pepita seeds, lemon vinaigrette

GRILLED ROMAINE CAESAR \$9

grilled red onion, herb croutons, hard-boiled egg, shaved parmesan, peppercorn caesar

FEATURED

Fall COCKTAILS

CARAMEL APPLE SANGRIA \$9

white wine, apple, vodka, brown sugar & cinnamon

CRANBERRY MARGARITA \$8

tequila, cranberry, lime

CAMPFIRE \$9

bourbon, chocolate simple syrup, orange bitters, burnt orange twist

ORCHARD CIDER MULE \$9

vodka, apple cider, lime, ginger beer

All cocktails can also be made to go and enjoyed at home!

Please notify us of any food allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food born illness.

MAINS

BUTTERNUT SQUASH SAGE RAVIOLI \$18

Ohio City Pasta, brown butter and walnut mushroom sauce, crumbled goat cheese

LOBSTER RISOTTO \$30

poached lobster meat, grilled asparagus, roasted butternut squash, pecorino cheese

PAN SEARED VERLASSO SALMON \$25

brussels sprout leaves, fingerling potatoes, mushroom ragout, lemon cream sauce

ALMOND CRUSTED TROUT \$25

pan seared, celery root puree & creamed kale

SAUSAGE PLATE \$21

local grilled bratwurst, braised purple cabbage, crispy garlic and rosemary confit fingerling potatoes, mustard sauce

PORK CHOP \$30

brussels sprouts, butternut squash and roasted apples, pancetta cream sauce

PISTACHIO CRUSTED RACK OF LAMB \$38

maple & cranberry sweet potato mash, haricot verts, chimichurri



30oz NEW ZEALAND BONE-IN RIBEYE STEAK \$42

pasture raised & grass fed, au gratin potatoes, grilled asparagus, garlic butter

SIDES

BRUSSELS SPROUTS & BACON \$7

CREAMED KALE \$6

GRILLED ASPARAGUS \$7

CRISPY CONFIT FINGERLING POTATOES \$6

TRUFFLE FRIES \$7

REGULAR FRIES \$5

DECONSTRUCTED CHICKEN POT PIE \$18

classic chicken pot pie filling, topped with a savory cheddar biscuit

ASIAN BOWL \$16

add chicken \$5 | add shrimp \$6
add fried egg \$2 | add skirt steak \$10
jasmine rice, carrots, spinach, mushrooms, sticky sesame & asian peanut sauce

STEAK SALAD \$18

skirt steak, arugula, grilled red onion, crumbled blue cheese, spiced pecans, dried cranberries, roasted garlic vinaigrette

CHOPPED BUFFALO CHICKEN SALAD \$14

romaine, fried chicken tossed in buffalo sauce, cucumber, tomatoes, bacon, cheddar, crispy shallots, blue cheese dressing

RUSTIC GRILL BURGER \$15

served with truffle fries

Ohio beef burger, caramelized onions, house bacon, aged white cheddar, bibb lettuce and garlic aioli on brioche bun
add a fried egg \$2

RUSTIC GRILL VEGGIE BURGER \$14

served with truffle fries

homemade veggie patty, bibb lettuce, avocado, aged white cheddar and roasted red pepper aioli on brioche bun

STONEWATER FRIED CHICKEN SANDWICH \$14

served with fries

house pickles, slaw, bacon, mayo, cheddar, brioche bun

PHILLY CHEESESTEAK \$13

served with house chips

poblano cheese sauce, caramelized onions, mushrooms, swiss, hoagie roll