

EXECUTIVE CHEF  
Kathryn Neidus

CHEF de CUISINE  
Temple Turner



LUNCH MENU  
*Fall 2020*

## THE RUSTIC GRILL

*at StoneWater*

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### STARTERS

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#### DAILY SOUP SPECIAL

Cup \$4      bowl \$6

#### BAKED CAMEMBERT \$14

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

#### CALAMARI \$12

lightly breaded, sautéed  
peppers, chimichurri,  
garlic aioli

#### STICKY SESAME CAULIFLOWER \$10

crispy cauliflower bites

#### LARGE SOFT PRETZEL \$9

poblano cheese & honey  
mustard sauces

#### CRISPY WINGS

6 per order \$8

12 per order \$14

dry cajun, hot buffalo, garlic  
parmesan or sriracha honey

#### DAILY FLATBREAD \$12

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### SALADS

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add to any 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

#### 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

*Build* YOUR OWN SALAD \$10

Into creating your own dish? Ask your  
server about building your own salad!

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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.

To Place Carryout, Call: 440.461.4653 x106

## MAINS

**CLASSIC GRILLED CHEESE ON SOURDOUGH \$8**  
*served with house chips*  
add tomato \$1 | add avocado \$2 | add bacon \$2

**HOUSE MADE TUNA OR CHICKEN SALAD \$9**  
*served with house chips*  
choice of multigrain bread, flour or whole wheat wrap, or on a bed of greens

**LOADED TURKEY REUBEN \$13**  
*served with house chips*  
Multi grain bread, swiss cheese, bacon, turkey, sauerkraut, thousand island dressing, house slaw

**PHILLY CHEESESTEAK \$13**  
*served with house chips*  
poblano cheese sauce, caramelized onions, mushrooms, swiss, hoagie roll

**GRILLED CHICKEN SAND "WEDGE" \$13**  
*served with fries*  
bacon, garlic aioli, tomato, cheddar, avocado, brioche bun

**STONEWATER FRIED CHICKEN SANDWICH \$14**  
*served with fries*  
house pickles, slaw, bacon, mayo, cheddar, brioche bun

**QUESADILLAS \$9**  
add pulled chicken \$4 add shrimp \$6  
cheddar, caramelized onions, bacon, red peppers and avocado sour cream

**RUSTIC GRILL BURGER \$14**  
*served with fries*  
Ohio beef burger, caramelized onions, house bacon, aged white cheddar, bibb lettuce and garlic aioli, brioche bun  
*may substitute cheese with American or gruyere add a fried egg \$2*

**RUSTIC GRILL VEGGIE BURGER \$13**  
*served with fries*  
homemade veggie patty, bibb lettuce, avocado, aged white cheddar and roasted red pepper aioli, brioche bun  
*may substitute cheese with American or gruyere*

**DAILY FLATBREAD \$12**

### 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!*

## SIDES

**BRUSSELS SPROUT & BACON \$7**

**GRILLED ASPARAGUS \$7**

**HOUSE CHIPS \$3**

**TRUFFLE FRIES \$7**

**SEASONAL FRUIT CUP \$7**

**REGULAR FRIES \$5**

**DON'T FORGET TO MAKE YOUR IGLOO RESERVATION!**

*Have your server make you one before you leave.*

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