## EXECUTIVE CHEF KATHRYN NEIDUS



LUNCH MENU SPRING 2019

# THE RUSTIC GRILL

at StoneWater

# **STARTERS**

DAILY SEASONAL SOUP cup \$4 | bowl \$6 BUTTERMILK FRIED OYSTERS \$16 roasted jalapeno tartar sauce

STICKY SESAME CAULIFLOWER \$10 crispy cauliflower bites

## SRIRACHA HONEY BRUSSEL SPROUTS \$9

oven roasted sprouts tossed in a sriracha honey glaze, sprinkled pecorino cheese

FRIED MOZZARELLA \$8

marinara dipping sauce

**CRISPY WINGS** 

6 per order **\$8** | 12 per order **\$14** 

dry cajun, hot buffalo, garlic

parmesan or sriracha honey

MEXICAN SHRIMP COCKTAIL \$12 avocado, cucumber, roasted garlic tomato sauce, grilled crostini

CALAMARI \$12 lightly breaded, chimichurri, arugula, preserved lemon

ENGLISH PEA & PARSLEY HUMMUS \$10 crudite and pita bread

## SALADS

add to your order: chicken \$5 | verlasso salmon \$8 | shrimp \$6

## MIXED GREENS \$6

cucumbers, tomatoes, mozzarella

### WALDORF SALAD \$9

bibb lettuce, grapes, red onion, walnuts, apples, creamy mayo vinaigrette

### **GREEK SALAD \$9**

cucumber, tomato, feta, pickled red onion, kalamata olives, red pepper, green goddess dressing

## SPRING SALAD \$9

gem romaine, shaved asparagus, watermelon radish, shaved parmesan, lemon vinaigrette, sunflower seeds

## **GRILLED ROMAINE CAESAR \$9**

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

## KALE & QUINOA BOWL \$10

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

## CHOPPED BUFFALO CHICKEN SALAD \$13

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

## STEAK SALAD \$16

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





## **ENTREES**

## 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

### VIETNAMESE SHRIMP LETTUCE WRAPS \$14

6 wraps per order shaved radish, shredded carrot, cucumber, scallion, avocado, house apricot sweet n' sour sauce

## GRILLED CHICKEN SAND "WEDGE" \$13

served with fries bacon, garlic aioli, tomato, cheddar, avocado, brioche bun

### STONEWATER FRIED CHICKEN SANDWICH \$13

served with fries house pickles, slaw, bacon, mayo, cheddar, brioche bun

### 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

## **ITALIAN PANINI \$12**

served with house chips ham, salami, prosciutto, mozzarella, Italian dressing, side of pepperoncini

## **STEAK SANDWICH \$16**

served with fries thinly sliced flank steak, caramelized onions, mushrooms, swiss cheese, au jus

## **ROOTBEER BRAISED PULLED**

**PORK SANDWICH \$12** served with house chips house slaw, pickles, crispy shallots, brioche bun

### STONEWATER "CLUB" \$11

served with house chips turkey, bacon, cheddar, lettuce, tomato, garlic aioli on white or wheat

#### **QUESADILLAS \$9**

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

### HALIBUT TACOS 3 per \$15

served with house chips seared halibut, pineapple salsa, house slaw, cilantro lime aioli

### DAILY FLATBREAD \$12

SIDES

**GRILLED ASPARAGUS \$7** 

FRUIT CUP \$5

TRUFFLE FRIES \$7

**REGULAR FRIES \$5** 

HOUSE CHIPS \$3