

EXECUTIVE CHEF  
Kathryn Neidus

CHEF de CUISINE  
Temple Turner



# THE RUSTIC GRILL

at StoneWater

DINNER MENU  
*Winter 2020*

To Place Carryout,  
Call: 440.461.4653 x106

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## STARTERS

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### 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

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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

### 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

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## MAINS

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### 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

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## SIDES

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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