

EXECUTIVE CHEF
Kathryn Neidus

CHEF de CUISINE
Temple Turner



THE RUSTIC GRILL

at StoneWater

DINNER MENU
Spring 2020

STARTERS

**PROSCUITTO, SHAVED
MELON & BURRATA \$12**
crostini, herb oil drizzle

LARGE SOFT PRETZEL \$9
poblano cheese & honey
mustard sauces

CALAMARI \$12
lightly breaded, sautéed
peppers, chimichurri, garlic aioli

**STICKY SESAME
CAULIFLOWER \$10**
crispy cauliflower bites

FRENCH ONION DIP \$9
classic french onion dip served
with potato chips

DAILY FLATBREAD \$12

*Ask about our Daily Soup
Special*

SALADS

MIXED GREENS \$6
cucumbers, tomatoes, mozzarella

BRAISED BEET SALAD \$10
arugula, shaved pears, candied walnuts,
horseradish vinaigrette

SHAVED ZUCCHINI & CARROT SALAD \$9
mint, lemon and feta cheese

GREEK SALAD \$10
tomatoes, cucumber, pickled red onion,
peppers, feta, olives, tzatziki dressing

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

add to your order:

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

FEATURED

Spring COCKTAILS

SPICY PINEAPPLE MARGARITA \$9
reposado, cointreau, pineapple juice, fresh
lime, cilantro, jalapeno

LET THE SUNSHINE IN! \$9
bourbon, lemoncello, lemon sour,
spearmint leaves

ADULT SURVIVAL SWEET TEA \$9
Sweet tea infused vodka, house ice tea,
sugar, lemon juice

**SOCIALLY NOT SO DISTANCED
SANGRIA \$9**
cranberry-pomegranate red sangria,
fresh fruit

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



To Place Carryout, Call: 440.461.4653 x106

MAINS

SHRIMP LINGUINI \$22

roasted tomatoes, asparagus, peas, lemon, E.V.O.O

GRILLED SALMON \$25

sweet potato hash, corn relish

CAJUN TROUT \$25

roasted new potatoes and garlic spinach

COD \$26

snap peas, mushrooms, couscous, roasted red pepper cream sauce

CITRUS BRINED AIRLINE CHICKEN \$22

grilled zucchini, new potatoes, baby peppers, chimichurri

PORK CHOP \$28

braised cabbage & shaved brussel sprouts with a whole grain mustard pan sauce

PRIME STRIP \$35

14oz strip steak, caramelized onions and mushrooms, truffle mashed potato and garlic butter

SKIRT STEAK \$24

haricot vert, cherry tomatoes, arugula, red onion, salsa verde

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

*may substitute cheese with American or gruyere
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

may substitute cheese with American or gruyere

ANYTIME FAVORITES

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

PHILLY CHEESESTEAK \$13

served with chips

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

CRISPY COD TACO \$14

served with chips

tempura fried cod, mango jalapeno slaw, cilantro lime crema

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

SIDES

GARLIC SNAP PEAS \$7

TRUFFLE MASHED POTATOES \$7

SAUTEED HARICOT VERT & CHERRY TOMATOES \$7

GRILLED ZUCCHINI, & BABY PEPPER MEDLEY \$7

TRUFFLE FRIES \$7

REGULAR FRIES \$5

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.

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