



THE RUSTIC GRILL
at Stone Water

ENTREES

CAPELLINI \$16 add shrimp \$4
cherry tomatoes, grilled zucchini, truffle parmesan, garlic herb sauce

HOUSE-MADE GNUDI \$16
seared with house sausage, ricotta, basil, pan sauce

GRILLED BERKSHIRE PORK CHOP \$22
caramelized brussel sprouts with bacon, pancetta cream sauce

12oz NEW YORK STRIP STEAK \$24
parmesan fries, mushroom ragout

AIRLINE CHICKEN \$16
pomegranate bbq glaze, creamy grilled succotash

PORCHETTA \$21
slow roasted boneless pork, roasted garlic mash potatoes, sautéed smoked bacon lardon, shishito peppers and salsa verde

PISTACHIO CRUSTED TROUT \$22
sautéed mushrooms and radicchio, lemon and caper cream sauce

GRILLED MAHI MAHI \$24
cold soba noodle salad, with cucumber, snap pea, grilled scallion and cilantro aioli

BLACKENED SALMON \$21
roasted fingerling and cauliflower, whole grain mustard crème fraiche

STEAK SALAD \$15
flank steak, arugula, grilled red onion, crumbled blue cheese, spiced pecans, dried cranberries, roasted garlic vinaigrette

RUSTIC GRILL BURGER \$13
Ohio beef burger, caramelized onions, house bacon, aged white cheddar, bibb lettuce and garlic aioli on brioche with truffle fries
may substitute cheese with American or gruyere
add a fried egg \$2

RUSTIC GRILL VEGGIE BURGER \$11
homemade veggie patty, watercress, avocado, aged white cheddar and roasted red pepper aioli on brioche with truffle fries.
may substitute cheese with American or gruyere

STARTERS

DAILY SEASONAL SOUP
cup \$4 | bowl \$6

HOUSE NAAN BREAD \$7
roasted red pepper aioli and cucumber raita dip

CRAB STUFFED SHISHITO PEPPERS \$12
tempura battered with sweet and spicy mayo

CHEESE AND CHARCUTERIE BOARD \$15
2 cheeses, 2 charcuteries, crostini's, jam & accoutrements

SAUTEED POPCORN SHRIMP \$12
sweet and sour dipping sauce

LAMB MEATBALLS \$12
garlic tomato sauce

CONFIT CRISPY CHICKEN WINGS \$12
heirloom tomato salad and blue cheese crumble

SALADS

add chicken \$5 | add faroe island salmon \$8

MIXED GREENS \$6
cucumber, tomatoes, mozzarella

GRILLED ROMAINE CAESAR \$8
grilled red onion, herb croutons, hard-boiled egg, shaved parmesan, peppercorn caesar

WATERCRESS \$9
heirloom tomatoes, cucumbers, grilled red onion, burrata, balsamic vinaigrette

NICOISE \$9
arugula, cucumber, nicoise olives, hard boiled egg, tomato, snap peas, potato and lemon vinaigrette

19TH HOLE FARE

CRISPY WINGS 6 per order \$7 or 12 per order \$14
dry cajun, hot buffalo or sriracha honey

HOUSE PRETZEL BITES \$7
beer cheese and mustard dips

BACK 9 NACHOS \$12
chips, cheese, avocado sour cream, salsa, bacon, crispy shallots

BAKED HAM 'N CHEESE SLIDERS \$10
served with house chips
caramelized onions with dijon mustard and black sesame seed marinade

STONEWATER FRIED CHICKEN SANDWICH \$12
served with fries
challah bun, house pickles, slaw, bacon, mayo and cheddar

QUESADILLAS \$9 add grilled chicken \$2 | add shrimp \$4
smoked gouda, caramelized onions, red peppers and avocado sour cream

FRICKELS \$7
tempura battered pickles with garlic aioli

GRILLED MAHI MAHI TACOS \$13
served with house chips
grilled pineapple salsa, slaw, crème fraiche and queso fresco

SW CADDY DOG \$8
served with fries
all beef hotdog, pomegranate bbq sauce, smoked gouda cheese, pickled jalapeno, bacon aioli and crispy shallots

DAILY FLATBREAD \$12

SIDES

CREAMY GRILLED SUCCOTASH \$7

TRUFFLE FRIES \$7

BRUSSEL SPROUTS WITH BACON \$7

REGULAR FRIES \$5

Executive Chef KATHRYN NEIDUS

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.