

EXECUTIVE CHEF
Kathryn Neidus

CHEF de CUISINE
Temple Turner



THE RUSTIC GRILL

at StoneWater

LUNCH MENU
Winter 2020

To Place Carryout,
Call: 440.461.4653 x106

STARTERS

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

SALADS

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

Want to create your own dish? Ask your
server about building your own salad!



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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

SIDES

BRUSSELS SPROUT & BACON \$7

HOUSE CHIPS \$3

SEASONAL FRUIT CUP \$7

GRILLED ASPARAGUS \$7

TRUFFLE FRIES \$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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