

Just the Beginning..

Sesame Crusted Ahi Tuna

Pan seared Ahi tuna with caramelized pineapple wasabi chutney, crispy won tons, & cilantro.
\$14

Stuffed Hungarian Hots

Sausage Stuffed Banana Peppers with Marinara, and Provolone Mozzarella Crust. Served with Garlic Bread.
\$12

Roasted Red Pepper & Garlic Dip

Roasted red peppers, white bean and garlic served with toasted pita chips & assorted veggies.
\$10

Boneless Wings

Breaded Boneless Chicken in your choice of sauce. Served with Bleu Cheese, and Celery. \$10

Fried Green Heirloom Tomatoes

Served with a crispy caper remoulade and house marinara
\$9

Wings

Breaded Bone-In Wings with your choice of sauce. Served with Bleu Cheese, and Celery.
\$10

Calamari

Hand Breaded, and finished with Sweet Thai-Chili Glaze.
\$11

Bruschetta

Rustic Ciabatta with Tomato, Roasted Peppers, Red Onion and Fresh Herbs with Asiago and Balsamic Glaze.
\$10

Fresh Salads and Soups

StoneWater Cobb

Crisp Mixed Greens with Grilled Chicken, Crumbled Bleu, Avocado, Bacon, Tomato, Olive, Cucumber and Egg. Served with Your Choice of Dressing.
\$15

StoneWater Steak Salad

Crisp mixed greens with cucumbers, grape tomatoes, shaved red onions, and crumbled blue cheese tossed in a sweet chili creamy balsamic vinaigrette dressing.
\$15

House

Crisp Mixed Greens, Tomato, Cucumber, Black Olive, Pepperoncini and Mozzarella with our House Made Balsamic Dressing.
\$6

Caesar

Romaine, Homemade Caesar Dressing, Croutons and Fresh Grated Romano.
\$6
Add Chicken \$5, Salmon \$7

Jumbo Lump Crabcake Salad

Crisp baby greens, toasted pine nuts, slivered pears, and Asiago cheese with a sweet caramelized onion vinaigrette.
\$16

Spinach and Grilled Shrimp Salad

Baby spinach, grilled shrimp, goat cheese, apples & strawberries, and candied walnuts in a honey champagne apple vinaigrette
\$16

Soup of the Day

Our Soups are Made Fresh Daily.
Please ask your server for today's offering.
Cup \$3
Bowl \$5

A Split Plate Charge of \$5 will be added upon request. Includes a second side salad.

Pasta

Ravioli

Your Choice of Meat or Cheese Stuffed Ravioli with our Famous Red Sauce. Served with Your Choice of Italian Sausage or Meatballs. \$16

Potato Gnocchi

Fresh Gnocchi tossed with Red Sauce and Your Choice of Italian Sausage or Meatballs. \$16

Cavatelli Marinara

Fresh Cavatelli in Home Made Red Sauce with Your Choice of Italian Sausage or Meatballs. \$15

Spaghetti

Fresh Spaghetti with Red Sauce and Your Choice of Italian Sausage or Meatballs. \$15

Rigatoni

Tender rigatoni with Home Made Red Sauce and Your Choice of Italian Sausage or Meatballs. \$15

Meat & 4 Cheese Lasagna

Layers of Pasta Stuffed with Ground Chuck, Italian Sausage, Fresh Mozzarella, Provolone, Ricotta, and Imported Romano. Smothered in our Famous Red Sauce.
\$17

All Pastas are served with our House Salad and Fresh Roll.

A Split Plate Charge of \$5 will be added upon request. Includes a second side salad.

Entrees

All Entrees are served with House Salad and Fresh Roll

Chef's Catch

Carefully Selected and Tastefully Prepared Fresh Fish. The Best the Market has to offer Each Day! With Choice of two sides.
Market Price

Chargrilled Black Angus Hanger Steak

8 oz. Hanger steak, chargrilled to temperature with your choice of starch and seasonal vegetable. Topped with a Blue Cheese crust and finished with balsamic roasted peppers, red onions, and baby protabellas.
\$25

Beef Tenderloin

Char-grilled 6oz. Tenderloin Filet with truffle roasted fingerling potatoes, seasonal vegetable, and a crispy pancetta & blistered tomato demi. \$24

Chicken Piccata

Tender Breaded Chicken Breast With Lemon and White Wine. Served with Spaghetti. \$18

Chicken Marsala

Tender Chicken Breast, Floured, and Sautéed with Marsala Wine, and Mushroom Demi Glaze. Served with Spaghetti.
\$19

Chicken Parmesan

Breaded Chicken, Sautéed and Dressed with our Famous Red Sauce, and Cheese. Served with Spaghetti.
\$16

Veal Parmesan

Tender, Milk Fed Veal, Hand Breaded and Sautéed. Dressed with our Famous Red Sauce, and Cheese. Served with Spaghetti
\$20

Pan Seared Pork Tenderloin

Pan Seared Garlic & Herb Marinated Pork with seasonal vegetables and bourbon baked beans. Topped with a peach BBQ glaze
\$18

Grilled Salmon

Char-Grilled Farm Raised Salmon with with an avocado greek yogurt tomato creme. Served with 3 Cheese Risotto and Seasonal Vegetable.
\$20

Zappitelli's Famous BBQ Ribs

Fall off the Bone Tender! Hickory Smoked Baby Back Ribs Basted with our Home Made BBQ Sauce. Served with Fries and Creamy Slaw.
\$14/Half Rack \$22/Full Rack

Sand Wedges

All Sand Wedges are served with Your Choice of Chips or Fries..

Black Angus Burger

1/2lb Burger with Lettuce, Tomato, Pickle and Onion. Served with Your Choice of Cheese. \$10

Pulled Pork Sandwich

Rootbeer braised pulled pork sandwich with white cheddar and jalapeno slaw \$10

Corned Beef Reuben

Shaved center cut corned beef reuben with house-made kraut, Swiss cheese & 1000 island dressing on marble rye bread. \$11

Meatball Sub

Home Made Meatballs, Sauce and Cheese Baked on a Hoagie Roll. \$10

Build Your own Wrap

A Flour Tortilla Stuffed with your choice of Turkey and Cheese, Chicken Caesar, Ham and Swiss, Buffalo Chicken, Tuna, or Veggies.
\$9

Chicken Parm Sub

Breaded Chicken Cutlet with Sauce, and Cheese Baked on a Hoagie Roll. \$11

Bruschetta & Pesto Chicken Sandwich

Chargrilled chicken with mozz & Provolone cheese, pesto mayo, & house bruschetta served on a cornmeal Kaiser. \$11

Sides

Creamy Risotto \$6

Seasoned Fries \$4

Truffle Roasted Fingerling potatoes \$4

Seasonal Vegetable \$4

Baked Potato \$4 (FRI&SAT ONLY)

Bellpepper cous-cous salad (cold) \$4

Fruit Salad \$4

Slaw \$4

Bourbon Baked Beans \$4

Zappitelli's
at 



STONE WATER
GOLF CLUB

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.