

DINNER ENTREES

5:00-8:30PM

SUMMER CAPELLINI \$14

add chicken \$5 | add shrimp \$6
heirloom tomatoes, local zucchini, garlic,
basil, parmesan

ORECHIETTE \$13

add chicken \$5 | add shrimp \$6
peas, pancetta, lemon cream sauce

AIRLINE CHICKEN \$20

shaved vegetable and potato hash with
leek soubise sauce

GRILLED BERKSHIRE PORK CHOP \$25

roasted red potatoes, sautéed kale,
baby peppers, cider dijon glaze

FLATIRON STEAK \$20

purple potato risotto, mushrooms,
haricot verts, sautéed arugula, cilantro
smoked cumin butter

VERLASSO SALMON \$23

roasted red beets, snap peas, grilled
scallions,
maro sauce

BARRAMUNDI \$24

baby potatoes, haricot verts, chimichurri

LOBSTER ROLL \$22

served with fries
fresh lobster, butter toasted bun

ASIAN BOWL \$15

add chicken \$5 | add shrimp \$6 | fried
egg \$2
jasmine rice, spinach, carrots,
mushrooms, asian peanut sauce

CAJUN SALMON TACOS \$14

served with house chips
mango salsa, brussel sprout fennel slaw,
crème fraiche

BAKED CUBAN SLIDERS \$12

served with house chips
caramelized onions, swiss cheese, ham,
pulled pork, pickles and dijon mustard
and sesame seed marinade

RUSTIC GRILL BURGER \$13

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

RUSTIC GRILL VEGGIE BURGER \$12

served with truffle fries
homemade veggie patty, watercress,
avocado, aged white cheddar and
roasted red pepper aioli on brioche
*may substitute cheese with American or
gruyere*

DAILY FLATBREAD \$12

DESSERT 11:30AM-8:30PM

PEACH PIE \$7

oatmeal cookie crust, ricotta ice-cream,
sweet tea caramel

BLUEBARB COBBLER \$7

buttermilk biscuits, mascarpone ice-cream,
granola

ELVIS CHEESECAKE \$8

brownie bottom, peanut butter
cheesecake, hot fudge, caramelized
bananas, bacon and marshmallow

APPLE PIE EMPANADAS A LA MODE \$6

(5 per order)
sweet empanadas, honey crisp apple
filling, sprinkled with
cinnamon sugar and a scoop of vanilla ice-
cream

KEY LIME PIE \$7

graham cracker crumb, raspberry coulis,
whipped cream

CHOCOLATE CHIP COOKIE SKILLET FOR FOUR \$10

vanilla bean ice cream, chocolate and
caramel drizzle



THE RUSTIC GRILL

at Stone Water

CARRYOUT MENU

SUMMER

CALL TO PLACE YOUR ORDER

440.461.4653 x106

MONDAY-SATURDAY

11:30AM-8:30PM

STARTERS

11:30AM-8:30PM

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

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

FRIED MOZZARELLA \$8
marinara dipping sauce

STICKY SESAME CAULIFLOWER \$7
crispy cauliflower bites

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

CALAMARI \$12
shishito peppers, feta and spicy aioli

LOBSTER & AVOCADO \$15
MANGO TARTARE
with orange cilantro vinaigrette

STEAMED PORK BUNS \$10
Crispy hoisin glazed pork belly, pickled
carrots, fennel, scallions, cilantro, sweet &
spicy mayo

QUESADILLAS \$9
add grilled chicken \$3 | add shrimp \$6
cheddar, caramelized onions, red peppers
and avocado sour cream

FRICKLES \$7
tempura battered pickles with garlic aioli

CHEESE & CHARCUTERIE BOARD \$15
local cheeses and artisanal meats

RUSTIC SALADS

11:30AM-8:30PM

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

TOMATO SALAD \$9
heirloom tomatoes, cucumbers, feta cheese,
grilled red onions, basil pesto

ARUGULA SALAD \$9
grilled watermelon, feta cheese, sliced red
onions, lemon vinaigrette

CHOPPED BUFFALO CHICKEN SALAD \$12
romaine, fried chicken tossed in buffalo sauce,
cucumber, tomatoes, bacon, cheddar, crispy
shallots, blue cheese dressing

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

CRAB CAKE SALAD \$15
mixed greens, grilled asparagus, cucumbers,
shaved radish, roasted garlic vinaigrette,
sweet & spicy aioli

KALE YEAH \$9
finely chopped kale, shaved parmesan,
quinoa, apples and slivered almonds, lemon
vinaigrette

SIDES

11:30AM-8:30PM

BRUSSEL SPROUTS WITH BACON \$7 **TRUFFLE FRIES \$7**

SHAVED VEGETABLE & POTATO HASH \$7 **REGULAR FRIES \$5**
HOUSE CHIPS \$3

SAUTEED SNAP PEAS WITH GARLIC \$7

TOMATO SALAD \$5

LUNCH MAINS

11:30AM-4:30PM

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 \$8
served with house chips
choice of multigrain, flour or whole wheat
wrap, open face or on a bed of greens

GRILLED CHICKEN SAND "WEDGE" \$13
served with fries
challah bun, grilled chicken, bacon, garlic
aioli, tomato, cheddar, avocado

STONEWATER FRIED CHICKEN SANDWICH \$13
served with fries
challah bun, house pickles, slaw, bacon,
mayo and cheddar

BAKED CUBAN SLIDERS \$12
served with house chips
Caramelized onions, swiss cheese, ham,
pulled pork, pickles and dijon mustard
and sesame seed marinade

BBQ PORK BELLY SANDWICH \$12
served with chips
crispy bbq pork belly, house pickles, slaw,
crispy shallots on a hoagie roll

LOBSTER ROLL \$22
served with fries
butter toasted bun served with fries

CAJUN SALMON TACOS \$14
served with house chips
mango salsa, brussel sprout fennel slaw,
crème fraiche

ASIAN BOWL \$15
add chicken \$5 | add shrimp \$6
jasmin rice, spinach, carrots, mushrooms,
asian peanut sauce

STONEWATER "CLUB" \$11
served with house chips
turkey, bacon, cheddar, lettuce, tomato,
garlic aioli on white or wheat

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

RUSTIC GRILL VEGGIE BURGER \$12
served with fries
homemade veggie patty, watercress,
avocado, aged white cheddar and roasted
red pepper aioli on challah bun
*may substitute cheese with American or
gruyere*

CALIFORNIA VEGGIE SANDWICH \$11
served with chips
toasted multi grain bread, hummus,
avocado, roasted red pepper, cucumber,
watercress, sweet & spicy aioli

DAILY FLATBREAD \$12
ask for the daily special

KIDS

11:30AM-8:30PM

GRILLED ALL NATURAL BEEF HOT DOG \$6
served with house chips or fries

CLASSIC GRILLED CHEESE ON SOURDOUGH \$7
served with house chips or fries
add tomato \$1 | add avocado \$2 | add
bacon \$2

BUTTER NOODLES \$6
capellini with butter

CHICKEN TENDERS (4 PER ORDER) \$7
served with house chips or fries
house breaded all natural chicken tenders

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.

Executive Chef KATHRYN NEIDUS