

EXECUTIVE CHEF
Kathryn Neidus

CHEF de CUISINE
Temple Turner



LUNCH MENU
Spring 2020

THE RUSTIC GRILL

at StoneWater

STARTERS

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

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

*Ask about our Daily Soup
Special*

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

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

SALADS

add to any salad:

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

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

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

Want something else, or into creating
your own dish, ask your server about
building your own salad!

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.



To Place Carryout, Call: 440.461.4653 x106

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

CAJUN TROUT SANDWICH \$13

served with chips
sourdough bread, bibb lettuce, tomato, mayonnaise

PHILLY CHEESESTEAK \$13

served with 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

CRISPY COD TACO \$14

served with chips
tempura fried cod, mango jalapeno slaw, cilantro lime crema

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

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!

SIDES

GARLIC SNAPPEAS \$7

HOUSE CHIPS \$3

SEASONAL FRUIT CUP \$7

GRILLED ZUCCHINI, &
BABY PEPPER MEDLEY \$7

TRUFFLE FRIES \$7

REGULAR FRIES \$5