



THE RUSTIC GRILL
at StoneWater

Summer
2021

DINNER

Starters

WILD MUSHROOM & GOAT CHEESE QUESO \$14
served with tortilla chips

LARGE SOFT PRETZEL \$10
poblano cheese & honey mustard

DAILY SOUP SPECIAL
Cup \$4 Bowl \$6

COCONUT SHRIMP \$14
(8 shrimp)
sweet & sour apricot sauce

STICKY SESAME CAULIFLOWER \$11
crispy cauliflower bites

CALAMARI \$13
lightly breaded, sautéed
peppers, chimichurri, garlic aioli

CRAB TOAST TARTINE \$14
crab meat, cream cheese, baguette, crusty, served with roasted red pepper tomato sauce

CRISPY WINGS
6 per order \$8 12 per order \$14
dry cajun, hot buffalo, garlic parmesan or sriracha honey
add \$1 for celery

DAILY FLATBREAD \$12

Salads

add to any salad:

chicken \$6 | verlasso salmon \$9 | shrimp \$7 | skirt steak \$11 | ahi tuna \$16

MIXED GREENS \$6
cucumbers, tomatoes, mozzarella

GRILLED ROMAINE CAESAR \$11
grilled red onion, herb croutons, hard-boiled egg, shaved parmesan, peppercorn Caesar

HEIRLOOM TOMATO SALAD \$11
burrata, gem lettuce, basil oil, sunflower seeds, sherry vinaigrette, balsamic glaze drizzle

WILD BLUEBERRY SPINACH SALAD \$11
blueberry, goat cheese, almonds, shaved red onion, cucumber, croutons, sherry vinaigrette

FARRO CHOPPED FARMER'S MARKET SALAD \$11
chopped romaine, farro, grilled zucchini & asparagus, almonds, feta, scallion, shaved carrot, creamy lemon dill dressing

KALE & QUINOA BOWL \$11
finely chopped kale, soft poached egg, avocado, roasted chickpeas and cauliflower, pickled red onions, goat cheese, pepita seeds, lemon vinaigrette

CHOPPED BUFFALO CHICKEN SALAD \$16
romaine, fried chicken tossed in buffalo sauce, cucumber, tomatoes, bacon, cheddar, crispy shallots, blue cheese dressing

STEAK SALAD \$19
skirt steak, arugula, grilled red onion, crumbled blue cheese, spiced pecans, dried cranberries, roasted garlic vinaigrette

Mains

CHEESE TORTELLINI \$19

add chicken \$6 | add shrimp \$7

peas, parmesan cream, pearl onions, spinach

ASIAN BOWL \$17

add chicken \$6 | add shrimp \$7

add fried egg \$2 | add skirt steak \$11 | add ahi tuna \$16

jasmine rice, carrots, spinach, mushrooms, sticky sesame & asian peanut sauce

SEARED AHI TUNA \$30

cold rice noodle, thai dressing, pickled vegetables, cilantro, spinach, jalapenos

HALIBUT \$30

pan seared, heirloom tomatoes, grilled asparagus, saffron cream

VERLASSO SALMON \$26

grilled, summer squash, farro, mint, tomato confit

TROUT \$27

pan seared, broccolini, roasted tri-colored baby potatoes, lemon herb butter

AIRLINE CHICKEN \$24

wild rice with haricot vert, tomatoes & garlic, creole cream

PORK CHOP \$32

grilled, onion soubise, smashed parmesan yukon potatoes, sauteed spinach & mushrooms

RACK OF LAMB \$40

truffle corn puree, sauteed potatoes, red beans, sweet bell pepper, garlic oil

Sandwiches

LOBSTER ROLL \$27

served with fries

poached lobster, toasted bun

RUSTIC GRILL BURGER \$16

served with truffle fries

Ohio beef burger, caramelized onions, house bacon, aged white cheddar, bibb lettuce and garlic aioli on brioche bun

add a fried egg \$2

RUSTIC GRILL VEGGIE BURGER \$15

served with truffle fries

homemade veggie patty, bibb lettuce, avocado, aged white cheddar and roasted red pepper aioli on brioche bun

STONEWATER FRIED CHICKEN SANDWICH \$15

served with fries

house pickles, slaw, bacon, mayo, cheddar, brioche bun

BAHN MI \$15

served with house chips

Pulled pork, pickled vegetables, jalapenos, cilantro, french baguette

Sides

CRISPY FRIED BRUSSELS SPROUTS \$7

SAUTEED SPINACH & MUSHROOMS \$6

TRUFFLE FRIES \$7

BROCCOLINI \$7

GARLIC MASHED POTATOES \$7

REGULAR FRIES \$5