



THE RUSTIC GRILL

at StoneWater

Summer

2021

DINNER

Starters

WILD MUSHROOM & GOAT CHEESE QUESO \$14

served with tortilla chips

COCONUT SHRIMP \$14

(8 shrimp)

sweet & sour apricot sauce

CRAB TOAST TARTINE \$14

crab meat, cream cheese, baguette, crusty, served with roasted red pepper tomato sauce

LARGE SOFT PRETZEL \$10

poblano cheese & honey mustard

STICKY SESAME

CAULIFLOWER \$11

crispy cauliflower bites

CRISPY WINGS

6 per order **\$8** 12 per order **\$14**

dry cajun, hot buffalo, garlic parmesan or sriracha honey add \$1 for celery

DAILY SOUP SPECIAL

Cup \$4 Bowl \$6

CALAMARI \$13

lightly breaded, sautéed

peppers, chimichurri, garlic aioli

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 \$34

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