



THE
RUSTIC GRILL
at STONEWATER



Dinner

starters + shareables

DAILY SOUP SPECIAL	cup 5 / bowl 7
PRETZEL BITES	11
cheese sauce & honey mustard	
CHILI HONEY BRUSSELS (gf)	10
crispy brussel sprouts tossed in chili crisp, hot honey roasted peanuts, sweet & spicy aioli	
STICKY SESAME CAULIFLOWER	12
crispy cauliflower bites	
STUFFED MUSHROOMS (gf)	10
sausage, sage, apples, white wine herb cream sauce	
FRIED MOZZARELLA	11
house breaded, vodka sauce, fried basil	
GOAT CHEESE DIP (gfo)	12
topped with butternut squash puree, toasted pepitas, fried sage & maple balsamic drizzle, crostini	
SWEET & STICKY CRISPY PORK BELLY (gf)	14
maple syrup & tamari glaze, served atop frisée tossed in a passionfruit vinaigrette	
CRISPY WINGS (gf)	6 per order 9 / 12 per order 16
dry cajun / hot buffalo / garlic parmesan / sriracha honey / bbq t-bone / arizona ranch	
CLUB QUESADILLA	12
cheddar & mozzarella cheese, caramelized onions, diced tomatoes, pickled jalapeños, sour crema drizzle, and fresh pico de gallo on the side add - chicken +6	

salads

MIXED GREENS (gf)	6	MISO CRUNCH SALAD (gf)	12
cucumbers, tomatoes, shaved carrots, mozzarella		romaine, roasted broccoli, toasted almonds, carrots, red onion, sesame seeds, white miso vinaigrette	
GRILLED ROMAINE CAESAR (gfo)	12	STONEWATER WEDGE (gf)	12
grilled red onion, herb croutons, hard-boiled egg, shaved parmesan, peppercorn Caesar		iceberg, roasted grape tomatoes, crumbled blue cheese, grilled red onion, avocado, chopped bacon, hard boiled egg, creamy blue cheese dressing	
CHOPPED BUFFALO CHICKEN SALAD (gfo) ..	16	KALE & QUINOA BOWL (gf)	12
romaine, fried chicken tossed in buffalo sauce, cucumber, tomatoes, bacon, cheddar, crispy onions, creamy blue cheese dressing		chopped kale, soft poached egg, avocado, roasted curry chickpeas and cauliflower, pickled red onions, goat cheese, pepita seeds, lemon vinaigrette	
ORCHARD HARVEST SALAD (gfo)	12		
kale, romaine, frisée, apples, granola, goat cheese, spiced pecans, roasted apple cider vinaigrette			

add to any salad

chicken 6 / verlasso salmon 9 / grilled shrimp 7 / hanger steak 11

entrees

RIGATONI (gfo) vodka sauce, burrata.....	20
LOBSTER RAVIOLI sherry cream, poached lobster, micro arugula.....	28
ASIAN BOWL(gf) sticky fried rice, scrambled egg, mushroom ragout, peas, carrots, spinach, sticky sesame & peanut sauce, scallion add- chicken +6 / salmon +9 / shrimp +7 / hanger steak +11	18
SALMON (gf) butternut squash puree, crispy brussels, cranberry pecan gremolata	24
WALLEYE hazelnut crusted, wild rice, mushroom cream, garlic verts	32
CHICKEN SCHNITZEL herb spaetzle, braised red cabbage, white wine herb cream sauce	28
PORK CHOP (gf) brown butter sage apple, parm & black pepper mash, bourbon maple glaze	33
BEEF SHORT RIB (gf) parmesan potato pave, candied heirloom carrots, red wine jus	30
DELMONICO RIBEYE (14oz) (gf) beurre rouge, parm & black pepper mash, broccoli	56

handhelds

gf bun available +1.5

BLACKENED GROUPER SANDWICH (gfo) served with chips tarter sauce, bibb lettuce, tomato, shaved red onion, brioche bun	16
STONEWATER FRIED CHICKEN SANDWICH served with fries house pickles, slaw, bacon, mayo, cheddar cheese, brioche bun make it buffalo style	16
RUSTIC GRILL BURGER (gfo) served with truffle fries Ohio beef burger, caramelized onions, house bacon, aged white cheddar, bibb lettuce and garlic aioli, brioche bun add a fried egg +2	16
RUSTIC GRILL VEGGIE BURGER served with truffle fries homemade veggie patty, bibb lettuce, avocado mash, aged white cheddar and sweet 'n spicy aioli, brioche bun	15

sides

TRUFFLE FRIES..	7
REGULAR FRIES..	6
PARM & BLACK PEPPER MASH....	6
GARLIC VERTS...	6
CRISPY BRUSSEL SPROUTS.....	6
CANDIED HEIRLOOM CARROTS.....	7