

# THE STONE HOUSE

AT CLOVE LAKES

## Pasta

### Porcini Ravioli - 26

Mascarpone & Porcini Ravioli,  
Wild Mushroom, Sherry Cream

Add Chicken - 7      Add Shrimp - 9

### Seafood Fra Diavolo - 41

Linguini, Shrimp, Clams, Mussels, Lobster Tail,  
Spicy Tomato Broth, Basil Oil

### Vegetable Pasta - 21

Rigatoni, Fresh Seasonal Vegetables,  
Tomato Jam & Basil

Add Chicken - 7      Add Shrimp - 9

### Shrimp Cavatelli - 27

Grilled Shrimp, Roasted Tomato Cream,  
Seasoned Bread Crumbs

## Steaks & Chops

### Pork Chop - 28

Caramelized Pineapple & Roasted Garlic  
Cherry Pepper Sauce, Whipped Sweet Potato

### 10oz Prime Skirt Steak - 32

Chili Rub, Heirloom Potatoes,  
Black Garlic Puree, Chimichurri

### 24 oz. Cowboy - 58

35 Day Dry Aged Prime Cut, Roasted Cauliflower,  
Purple Whipped Potato

### 14 oz. Prime NY Strip Steak - 44

Caramelized Onion Potato Cannelloni,  
Sautéed Spinach, Malbec Reduction

### 10oz. Prime Filet Mignon - 46

Truffle Whipped Potatoes,  
Wild Mushroom & Sherry Cream

### 44 oz. Porter House for Two - 114

35 Day Dry Aged Prime Cut, Creamed Spinach,  
Mashed Potato

### Lamb Chops - 37

Moroccan Spice, Eggplant Bread Pudding  
Herb Yogurt

## Entrées

### Roasted Chicken - 27

Boneless ½ Chicken, Roasted Potatoes  
String Beans, Roasted Garlic Pan Gravy

### Twin Lobster Tails - 44

2 -5 ounce Maine Tails, Black Garlic Butter,  
Grilled Corn, Truffle Whipped Potato

### Eggplant Steak - 19

Thick Cut Marinated Eggplant, Arugula,  
Rosemary-Honey Balsamic Drizzle, Basil Oil

Add Chicken - 7      Add Shrimp - 9

### Seafood Medley - 41

Shrimp, Clams, Mussels, Maine Lobster Tail  
Fingerling Potatoes, Sweet Corn Butter Sauce

### Halibut - 38

Dijon Crab Crusted, Charred Fennel,  
Fingerling Potato, Saffron Beurre Blanc

### Seared Salmon - 29

Pineapple-Soy Glaze, Roasted Cauliflower,  
Forbidden Rice, Toasted Sesame

### Seared Ahi Tuna - 36

Crushed Pistachio, Forbidden Rice,  
Spicy Peach Mostarda

## Sides

Sautéed Spinach - 9

Forbidden Rice - 8

Roasted Zucchini - 9

Creamed Spinach - 10

Roasted Cauliflower - 9

Eggplant Bread Pudding - 14

Mashed Potatoes - 8

Whipped Sweet Potatoes - 8

Heirloom Roasted Potatoes - 8

Caramelized Onion Potato Cannelloni - 10

Truffle Whipped Potato - 14

Purple Whipped Potato - 9

*Chef Peter Batros*

*Executive Chef: Antonio Vazquez Flores*