

THE STONE HOUSE

AT CLOVE LAKES

Appetizer

Stone House Clams Casino - 13

Bacon, Onion, Red Bell Pepper,
Seasoned Breadcrumbs

Stuffed Mushrooms - 9

Whipped Sweet Potatoes, Toasted Pepitas

Fried Cauliflower - 10

Roasted Garlic & Cumin Aioli

Mussels - 17

Shallot, Roasted Tomatoes, Basil
Chardonnay Butter Broth

Crab Cake - 20

Grilled Pear & Fennel Slaw,
Pickled Red Onion Aioli

Crispy Wings - 13

Garlic Soy Caramel Sauce, Scallion

Seared Yellowfin Tuna - 19

Avocado, Citrus-Ginger Marmalade, Cilantro

Wild Mushroom Flatbread - 14

Roasted Wild Mushrooms, Caramelized
Onions, Goat Cheese, White Truffle Oil

Crispy Fried Calamari - 17

Sweet & Spicy Chili Sauce

Jersey Tomato 'Cheesecake' - 16

Roasted Garlic & Ricotta Tart, Fresh Herbs
Marinated Jersey Tomatoes

House Made Burrata - 16

Rosemary-Honey Balsamic Drizzle, Tomato Jam,
Garlic Crostini, Basil Oil

Pear & Bleu Cheese Empanadas - 14

Caramelized Pear, Creamy Bleu Cheese,
Balsamic Drizzle

Garlic Shrimp - 19

Wonton Chips, Garlic Sauce

Filet Mignon Satay - 19

Spicy-Sesame Soy, Cilantro

Soups & Salads

Watermelon Salad - 16

Arugula, Feta, Pickled Red Onion, Sherry & Mint

The Stone House Caesar - 14

Romaine Hearts, House made Crostini,
Creamy Caesar Dressing

Baby Kale Salad - 15

Orange Supremes, Dried Cranberries,
Toasted Pistachio, Shaved Parmesan Cheese,
White Balsamic Vinaigrette

Strawberry Salad - 16

Field Greens, Toasted Sunflower Seeds,
Strawberries, Strawberry-Basil Vinaigrette

Beet & Goat Cheese Salad - 16

Macadamia Crusted Goat Cheese,
Roasted Beets, Vanilla-Balsamic Vinaigrette

Wedge Salad - 15

Crispy Bacon, Bleu Cheese, Roasted Tomatoes

Add Grilled Chicken - 7, Shrimp - 9, Salmon - 12, Flank Steak - 12, Seared Yellowfin Tuna - 16

Raw Bar

Chilled Lobster Tail - 23

Shrimp Cocktail - 16

Clams- ½ Dozen - 12 Dozen - 22

Oysters- ½ Dozen - 16 Dozen - 30

Seafood Tower - 43

½ Dozen Little Necks, ½ Dozen Oysters, 4 Shrimp
Cocktail

Seafood Tower Royale - 115

Dozen Little Necks, Dozen Oysters, 8 Shrimp
Cocktail, 2 Chilled Lobster Tails

Chef Peter Botros

Executive Chef: Antonio Vazquez Flores

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Pasta

Porcini Ravioli- 26

Mascarpone & Porcini Ravioli,
Wild Mushroom, Sherry Cream

Add Chicken - 7 Add Shrimp - 9

Vegetable Pasta - 21

Rigatoni, Fresh Seasonal Vegetables,
Tomato Jam & Basil

Add Chicken - 7 Add Shrimp - 9

Seafood Fra Diavolo - 41

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

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

14 oz. Prime NY Strip Steak - 44

Caramelized Onion Potato Cannelloni,
Sautéed Spinach, Malbec Reduction

10oz Prime Skirt Steak - 32

Chili Rub, Heirloom Potatoes,
Black Garlic Puree, Chimichurri

10oz. Prime Filet Mignon- 46

Truffle Whipped Potatoes,
Wild Mushroom & Sherry Cream

24 oz. Cowboy - 58

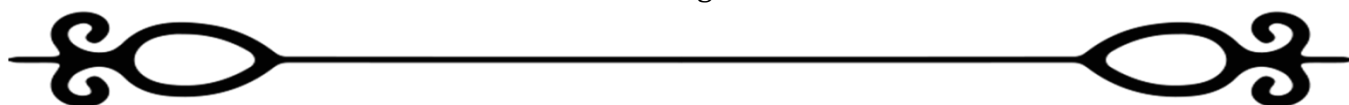
35 Day Dry Aged Prime Cut, Roasted Cauliflower,
Purple Whipped Potato

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

Seafood Medley - 41

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

Twin Lobster Tails- 44

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

Halibut - 38

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

Eggplant Steak - 19

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

Add Chicken - 7 Add Shrimp - 9

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

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