

APPETIZERS

🍴	French Onion Soup With Wild Mushrooms	Cup 4 / Bowl 6
GF 🍴	Chicken White Bean Chili	Cup 4 / Bowl 6
GF 🍴	Shrimp Cocktail	11
	Horseradish Cocktail Sauce/ Lemon	
🍴	Ponzu Pork	11
	Braised Pork/ Ponzu Glaze/ Sweet Chili Napa Slaw/ Crispy Wontons	
	Spinach Artichoke Dip	9
	Artichoke Hearts/ Spinach/ Three Cheese Blend/ Bruschetta Tomatoes/ Focaccia Crostini	
🍴	Crispy Calamari	11
	Blackberry Balsamic Greens/ Spicy Red Chili Aioli	
GF 🍴	Crab Cake	13
	Lemon Caper Aioli/ Tomato Chutney/ Spring Greens	
🍴	Fresh Mozzarella	10
	Marinated Tomatoes/ Balsamic Glaze/ Basil Oil	
	Baked Goat Cheese	11
	Italian Caponata/ Focaccia Crostini	
	Spicy Garlic Shrimp	11
	Chili Garlic Sauce/ Scallions/ Grilled French Bread	
🍴	Ahi Tuna	Individual 11 Two 16
	Sesame Crusted/ Napa Slaw/ Spicy Sweet Mustard/ Horseradish Cream/ Pickled Ginger	
	Seafood Trio	Serves 4-6 26
	Blue Crab Cakes/ Crispy Calamari/ Sesame Crusted Ahi Tuna	

SALADS

GF 🍴	House or Caesar Salad	6
	With Entrée	4
GF 🍴	Iceberg Wedge	7
	Iceberg Lettuce/ Danish Bleu Cheese/ Applewood Smoked Bacon/ Tomatoes/ Cucumbers/ French Vinaigrette	
GF 🍴	Seven Field Greens	7
🍴	Dried Cranberries/ Red Onion/ Spiced Pecans/ Gorgonzola/ Blackberry Balsamic Vinaigrette	Add Chicken 11
🍴	Roasted Marinated Beets	8
	Goat Cheese Fritter/ Pistachios/ Balsamic Reduction/ Grapefruit	
GF 🍴	Black and Bleu	14
	Marinated Skirt Steak/ Romaine/ Roasted Red Peppers/ Asparagus/ Bleu Cheese/ Creamy Peppercorn Parmesan Dressing	
GF 🍴	Applewood Chicken Salad	14
	Field Greens/ Applewood Smoked Bacon/ Egg/ Grilled Chicken/ Spiced Pecans/ Dried Cranberries/ Danish Bleu Cheese/ Cranberry Poppyseed Dressing	
GF 🍴	Grilled Salmon Salad	15
	Romaine/ Egg/ Red Onion/ Capers/ Basil Tomatoes/ Creamy Parmesan Dressing/ Blackened Upon Request	

PASTAS

	Campfire Fettuccini	17
	Andouille Sausage/ Barbecue Shrimp/ Chicken/ Mushrooms/ Spinach/ Scallions/ Spicy Red Chili Cream Sauce	
	Beef Stroganoff	17
	Tender Braised Beef/ Mushrooms/ Bleu Cheese Cream Sauce/ Fettuccini Pasta	
	Penne Romani	16
	Chicken/ Spinach/ Caramelized Onions/ Kalamata Olives/ Rosa Cream Sauce	
🍴	Grilled Shrimp and Angel Hair	19
	Asparagus/ Garlic/ Tomatoes/ Fresh Basil/ Parmesan	
	Scallop and Crab Fettuccini	19
	Onions/ Kalamata Olives/ Mushrooms/ Tomatoes/ Fresh Herbs/ Garlic White Wine Butter Sauce	

SELECT SANDWICHES

Served with one side item of your choice.

	Chicken Melt	10
	Applewood Smoked Bacon/ Tomato/ Red Onion/ Cheddar/ Honey Mustard/ Ciabatta	
	Beer Battered Cod	10
	Lettuce/ Tomato/ Tartar Sauce/ Kaiser Roll	
	Albacore Tuna Melt	10
	Tuna Salad/ Guacamole/ Tomato/ Alfalfa Sprouts/ Swiss/ Wheat	
	Ahi Tuna Burger	14
	Sweet Chili Mayo/ Mango-Cucumber Slaw/ Kaiser Roll	
	Bacon Cheddar Burger	11
	Lettuce/ Tomato/ Pickle/ Red Onion/ Mayo/ Kaiser Roll	
	Spicy Chicago Beef	11
	Marinated Italian Beef/ Provolone/ Giardinera Pepper Mix/ Toasted Roll	

SIDES

French Fries/Creamy Cole Slaw/ Broccoli Salad/ Peppered Cottage Cheese/ Fresh Fruit/ Loaded Potato Wedges/ Sweet Potato Pommes Frites/ Substitute a Cup of Soup for an Additional 2

PRIVATE DINING

The team at Stone Creek can provide the service and food to make your event special in our private dining room. Create your own menu from a selection of our private dining packages. We offer packages that cater to every taste and budget. Our private dining room can accommodate up to 50 people. Please contact our private dining manager for more details.

STONECREEK

— DINING COMPANY —

FROM THE LAND


- GF** **Filet Mignon**
Herb Butter/ Vegetable Medley/ Baked Potato
8 oz. 28 / 6 oz. 23 
- GF** **New York Strip**
Caramelized Onions/ Vegetable Medley/
Baked Potato
12 oz. 25
- GF** **Ribeye**
Vegetable Medley/ Baked Potato/ Horseradish Cream
12 oz. 25
- Grilled Twin Pork Chops**
Apricot Onion Marmalade/ White Cheddar
Potato Gratin
19
- GF** **Surf and Turf**
Grilled Beef Tenderloin Medallions/ Lump Crab/
Butter Braised Leeks/ Garlic Mashed Potatoes/
Balsamic Tomatoes
26
- Tuscan Chicken**
Spinach/ Artichokes/ Mushroom Orzo/
Arugula-Pistachio Pesto/ Fresh Mozzarella/
Basil Tomatoes
20
- Pork Tenderloin**
Parmesan Potato Croquettes/ Creamy Brussel
Sprouts/ Mushroom Ragout
18
- Chicken Scallopini**
Mushrooms/ Prosciutto Sherry Cream Sauce/ Danish
Bleu Cheese Mashed Potatoes/ Roasted Asparagus
18
- GF** **Durango Beef Medallions**
Garlic Mashed Potatoes/ Portabella
Mushroom Cap/ Tomatoes/ Applewood
Smoked Bacon/ Spinach/ Gorgonzola
22
- Parmesan Chicken**
Angel Hair Pasta/ Rosa Red Sauce/
Mozzarella/ Parmesan
17
- GF** **Baby Back Ribs**
Stone Creek Barbecue Sauce/ Vegetable Medley/
Baked Potato
24
-  **Roasted Vegetable Napoleon**
Eggplant/ Portabella/ Corn Cake/ Red Onion/
Mozzarella/ Spinach/ Roasted Red Pepper Puree
17
- Short Ribs**
Parmesan Risotto Cake/ Green Beans/ Mushroom
Demi-Glace
23
-  **Grilled Chicken Provencal**
Goat Cheese/ Olive Orzo/ Basil Tomatoes
17

STONE CREEK COMBO

Select Two Items/ Vegetable Medley/ Baked Potato - 25

- | | | |
|--------------------------------|-------------------------------|----------------------|
| 1/3 Rack Baby Back Ribs | 8 oz. Barbecue Chicken Breast | Blackened Mahi Mahi |
| 8 oz. Blackened Chicken Breast | 3 Beer-Battered Shrimp | Lump Crab Cake add 3 |
| 6 oz. Sirloin | 3 Blackened Shrimp | |
| 6 oz. Filet add 6 | Garlic Herb Scallops | |

FROM THE SEA

- Applewood Smoked Bacon Salmon** 20
Lime Teriyaki/ Napa Slaw/ Scallion Mashed Potatoes/ Crispy Wontons
- GF** **Jumbo Sea Scallop Risotto** 23
Butternut Squash/ Andouille Sausage/ Citrus Fennel Watercress Salad
-  **Chili Glazed Shrimp** 20
Ginger-Cilantro Broth/ Bean Sprouts/ Snow Peas/ Sticky Rice/ Tempura Scallions
-  **Yellow Fin Tuna** 24
Wasabi Pea Crust/ Cold Mango Soba Noodle Salad/ Cucumber Threads
- Blackened Mahi Mahi** 21
Cajun Dirty Rice/ Black Bean Cucumber Salsa/ Cilantro Aioli/ Guacamole
- Stone Creek Seafood Broil** 25
Mahi Mahi/ Jumbo Shrimp/ Sea Scallops/ Crab Cake/ Garlic Herb Butter/
Chipotle Aioli/ Vegetable Medley/ Cous-Cous
- Pan Seared Tilapia** 20
Red Pepper Relish/ Sweet Corn Cake/ Charred Cauliflower/ Cilantro Aioli
- GF** **Floro Salmon** 19
 Grilled Salmon/ Spinach/ Caramelized Onions/ Toasted Pine Nuts/ Valencia Citrus Vinaigrette
- GF** **Jumbo Lump Crab Cakes** 26
 Lemon-Caper Aioli/ Roasted Tomato Chutney/ Spring Greens
- GF** **Grilled Swordfish** 22
 Citrus-Cilantro Pesto/ Roasted Sweet Potatoes/ Beurre Blanc/ Grilled Shiitake Watercress Salad
- GF** **Fish Tacos** 14
 Red Cabbage Slaw/ Mango Jalapeno Relish/ Cilantro Cream/ Tomatillo Salsa

20% gratuity added to all parties of 8 or more. Stone Creek proudly prepares all fried foods using zero trans fat oil.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.