

STONE CREEK

— DINING COMPANY —

CHEF'S FAVORITES *

add house or Caesar salad +4

Orange Miso Salmon	Ginger-Soy Sauce / Sesame Rice Cake / Leek / Spinach / Asparagus / Scallion	24
GF Sea Scallops	Parmesan Risotto / Grilled Asparagus / Wood-Fired Tomato Jam	25
Halibut	Lemon Beurre Blanc / Haricot Verts / Parmesan-Rosemary Patatas / Pea Shoot / Scallion	26
Kimchi Meatloaf	Thai Ketchup / Garlic Mashed Potatoes / Haricot Verts	19
GF Filet Medallions with Lobster Risotto	Asparagus-Lobster Risotto / Tomato / Parmesan	28
Braised Short Ribs	Udon Noodle / Cucumber / Pickled Onion / Almond / Sesame / Ginger-Soy Mushroom / Spicy Sauce / Pickled Daikon & Carrot / Citrus Vinaigrette	24
Chicken Scaloppine	Mushroom / Prosciutto Sherry Cream / Bleu Cheese Mashed Potatoes / Grilled Asparagus	17

STONE CREEK COMBOS *

SELECT TWO ITEMS / SELECT TWO SIDES **25**

1/2 Rack Baby Back Ribs	6 oz. Filet Mignon (add 9)	Lump Crab Cake (add 3)
Blackened Chicken Breast	Barbecued Chicken Breast	Garlic Herb Scallops (add 3)
6 oz. Sirloin	4 Beer-Battered Shrimp	7 oz. Pork Chop

SIGNATURE DISHES *

served with choice of two sides

GF Baby Back Ribs	Housemade Barbecue Sauce	24
Beer-Battered Shrimp	Cocktail Sauce <i>tossed in sriracha aioli upon request</i>	19
GF New York Strip 12 oz.	Caramelized Onion / Herb Butter	28
GF Ribeye 14 oz.	Herb Butter	32
GF Filet Mignon	Herb Butter	6 oz. for 27 8 oz. for 32
Horseradish-Dijon Crusted Sirloin 10 oz.	Creamy Horseradish-Dijon Sauce	20
GF Smothered Chicken	Bacon / Mushroom / Scallion / Honey Mustard / Cheddar / Mozzarella	16
GF Lump Crab Cake	Romesco Red Pepper Sauce	25
GF Twin 7 oz. Pork Chops	Scallion / Apricot-Onion Marmalade	20

SIDES *

al la carte 4 each

Garlic Mashed Potatoes GF	Dirty Wild Rice with Bacon GF	Baby Spinach & Mushrooms GF
Grilled Asparagus GF	Loaded Potato Wedges	French Fries
Broccoli with Lemon-Chive Butter GF	Red Pepper Cole Slaw GF	Sweet Potato Fries
White Cheddar au Gratin Potatoes GF	Parmesan Risotto GF	Baked Potato (loaded add 2) GF
Chef's Vegetable	Fresh Fruit GF	Lobster Mac & Cheese (add 3)

*Consumers with weakened immune systems have an increased health risk from consuming raw or undercooked animal foods.

APPETIZERS *

Soup of the Day	cup 5 / bowl 7
French Onion Soup	cup 5 / bowl 7
Chicken White Bean Chili	cup 5 / bowl 7
GF Shrimp Cocktail	12
Horseradish Cocktail Sauce / Lemon Wedge	
Heirloom Tomato	10
Fresh Mozzarella / Herb Focaccia Crostini / Basil & Chervil Pesto / Balsamic / Olive Oil	
Triple Dip	12
Spinach Artichoke Dip / Spicy Quinoa Hummus / Guacamole / Tortilla Chip / Grilled Flatbread	
Ahi Tuna	for one 12 / for two 17
Sesame-Crusted / Napa Slaw / Spicy Sweet Mustard / Horseradish Cream / Pickled Ginger / Wasabi	
Crispy Calamari	11
Sriracha Aioli / Spring Greens / Blackberry-Balsamic Vinaigrette	
Spicy Garlic Shrimp	11
Chili-Garlic Sauce / Scallion / Grilled French Bread	
Short Rib Potstickers	13
Asian Barbecue Sauce / Seaweed Salad / Housemade Sweet Chili Sauce	

SALADS *

GF House	6 / with entrée 4
Mixed Greens / Red Onion / Cheddar / Mozzarella / Bruschetta Tomato / Alfalfa Sprout / Sunflower Seed	
Classic Caesar	6 / with entrée 4
Romaine / Crouton / Parmesan / Caesar Dressing	
GF Iceberg Wedge	8
Iceberg / Bleu Cheese / Applewood Smoked Bacon / Cucumber / Bruschetta Tomato / French Vinaigrette	
GF Seven Field	8 / add chicken 14
Spring Greens / Dried Cranberry / Red Onion / Spiced Pecan / Bleu Cheese / Blackberry-Balsamic Vinaigrette	
Roasted Beets	9
Arugula / Red Beet Purée / Goat Cheese Fritter / Orange Segment / Balsamic	
GF Applewood Chicken	14
Spring Greens / Egg / Spiced Pecan / Applewood Smoked Bacon / Dried Cranberry / Bleu Cheese / Cranberry-Poppyseed Dressing	
GF Grilled Salmon (blackened upon request)	14
Romaine / Bruschetta Tomato / Red Onion / Caper / Egg / Parmesan / Garden Herb Dressing	
Sirloin Steak	15
Mixed Greens / Roasted Mushroom / Applewood Smoked Bacon / Caramelized Onion / Carrot / Bleu Cheese / Chipotle-Lime Vinaigrette / Tortilla Chip	

PASTAS *

Campfire Fettuccine	17
Andouille Sausage / Barbecued Shrimp / Chicken / Mushroom / Spinach / Scallion / Spicy Red Chili Cream Sauce	
Grilled Shrimp & Angel Hair	19
Roasted Asparagus / Garlic / Bruschetta Tomato / Parmesan	
Tuscan Penne	15
Italian Sausage / Chicken / Mushroom / Scallion / Smoked Gouda Cream	
Parmesan Chicken	16
Garlic-Alfredo Angel Hair Pasta / Red Sauce / Mozzarella / Parmesan	

SANDWICHES *

served with choice of one side

Beer-Battered Cod	11
Lettuce / Tomato / Onion / Jalapeño Tartar Sauce / Brioche Roll	
Stilton Bleu Cheese Burger 	12
Pear-Bacon Jam / Fried Onion / Truffle Aioli / Spinach / Brioche Roll	
Spicy Chicago Beef	13
Marinated Italian Beef / Provolone / Giardiniera Pepper Mix / Au Jus / Hoagie Roll	
Short Rib Bánh Mì	14
Asian Barbecue Sauce / Cucumber / Spicy Sauce / Pickled Carrot & Daikon Radish / Thai Basil / Cilantro / Baguette	

Thank you for dining with us!
We look forward to serving you again soon.
Be sure to enjoy our other great concepts in
Indiana, Ohio, and Kentucky

STONE CREEK
— DINING COMPANY —

CHARBONOS



GF denotes gluten free option

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