

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
Sea Scallops*	^{gf} Parmesan Risotto / Grilled Asparagus / Wood-Fired Tomato Jam	25
Snapper	Lemon Beurre Blanc / Haricot Verts / Parmesan-Rosemary Patata / Pea Shoot / Scallion	25
Meatloaf	Thai Ketchup / Colcannon Potato / Haricot Verts / Apple-Yuzu Jam	19
Filet Medallions with Lobster Risotto*	^{gf} Asparagus-Lobster Risotto / Tomato / Parmesan	28
Shrimp & Grits	^{gf} Chili Rubbed Jumbo Shrimp / Candied Pancetta / Southern Grits / Baby Kale / Smoked Hot Sauce	22
Chicken Piccata	Shitake-Spinach Risotto / Lemon-Caper Butter / Serrano Ham / Radish & Pea Shoot Salad	24
Pork Chop* 10 oz.	^{gf} Apricot-Onion Marmalade / Scallion / Dirty Wild Rice with Bacon	20

STONE CREEK COMBOS

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

1/2 Rack Baby Back Ribs	Garlic Herb Scallops* (add 3)
Sirloin* 6 oz.	Salmon* 5 oz.
Filet Mignon* 6 oz. (add 9)	Beer-Battered Shrimp
Blackened Chicken Breast	

SIGNATURE DISHES

served with choice of two sides

Baby Back Ribs	^{gf} Housemade Barbecue Sauce	24
Beer-Battered Shrimp	Cocktail Sauce <i>(tossed in sriracha aioli upon request)</i>	19
New York Strip* 12 oz.	^{gf} Caramelized Onion / Herb Butter	28
Ribeye* 14 oz.	^{gf} Herb Butter	32
Filet Mignon*	^{gf} Herb Butter	6 oz. for 27 8 oz. for 32
Horseradish-Dijon Crusted Sirloin* 10 oz.	Creamy Horseradish-Dijon Sauce	20
Smothered Chicken	^{gf} Bacon / Mushroom / Scallion / Honey Mustard / Cheddar / Mozzarella	16

SIDES

à la carte 4 each

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

^{gf} gluten free ^v vegan ^{vg} vegetarian

*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 (gf)	cup 5 / bowl 7
Shrimp Cocktail (gf)	12
Horseradish Cocktail Sauce / Lemon Wedge	
Triple Dip (vg)	12
Brussels Sprouts Au Gratin / San Marzano Tomato & Goat Cheese / Spicy Quinoa Hummus / Grilled Flatbread / Crostini	
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	
Board	15
Manchego / Smoked Cheddar / Serrano Ham / Spanish Hot Chorizo / Candied Pancetta / Goat Cheese Stuffed Peppadew Pepper / Mostarda / Cornichon / Crostini	

SALADS

House (gf) (vg)	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	
Iceberg Wedge (gf)	8
Iceberg / Bleu Cheese / Applewood Smoked Bacon / Cucumber / Bruschetta Tomato / French Vinaigrette	
Seasonal	9
Spinach / Basil / Pistachio / Dried Pear / Apple / Serrano Ham / Brie / Phyllo Crisp / Champagne Vinaigrette	
Roasted Beet (vg)	9
Arugula / Red Beet Purée / Goat Cheese Fritter / Orange Segment / Balsamic	
Applewood Chicken (gf)	14
Spring Greens / Egg / Spiced Pecan / Applewood Smoked Bacon / Dried Cranberry / Bleu Cheese / Cranberry-Poppyseed Dressing	
Grilled Salmon* (gf) (blackened upon request)	14
Romaine / Bruschetta Tomato / Red Onion / Caper / Egg / Parmesan / Garden Herb Dressing	

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

Salmon Tartine*	13
Olive Mayo / Pickled Onion / Avocado / Boiled Egg / Pea Shoot / Balsamic / Baguette	
Spicy Chicago Beef	13
Marinated Italian Beef / Provolone / Gardiniera Pepper Mix / Au Jus / Hoagie Roll	
Fish Tacos	14
Battered Snapper / Black Bean-Cucumber Salsa / Avocado / Red Pepper Slaw / Lime Crema	
Mexicali Burger*	12
White Queso / Pickled Jalapeño / Avocado / Fried Onion / Housemade Barbeque Sauce / Lettuce / Tomato	

DESSERT

Dreamsicle Cheesecake (vg)	8
Candied Orange / Orange Curd / Vanilla Streusel / Whipped Cream	
Carrot Cake (vg)	8
Cream Cheese Icing / Candied Walnut / Cinnamon Sugar Carrot Curl	
Chocolate Terrine (vg)	8
Double Chocolate Stout Brownie / Chocolate Mousse / Chocolate Sauce / Whipped Cream	
Bread Pudding (vg)	8
Cranberry / Golden Raisin / Whiskey Sauce / Vanilla Ice Cream / Whipped Cream	
Brownie Sundae (vg)	8
Chocolate Brownie / Vanilla Ice Cream / Chocolate Sauce / Caramel Sauce / Whipped Cream / Cherry	
Graeter's Ice Cream Trio (gf) (vg)	8
Buckeye Blitz / Black Raspberry Chip / Seasonal Flavor	

Stone Creek Dining Company is a registered
trademark of Cunningham Restaurant Group, LLC



DESSERTS

\$ 8

Dreamsicle Cheesecake (vg)

Candied Orange / Orange Curd /
Vanilla Streusel / Whipped Cream

Carrot Cake (vg)

Cream Cheese Icing / Candied Walnut /
Cinnamon Sugar Carrot Curl

Chocolate Terrine (vg)

Double Chocolate Stout Brownie /
Chocolate Mousse / Chocolate Sauce /
Whipped Cream

Bread Pudding (vg)

Cranberry / Golden Raisin / Whiskey Sauce /
Vanilla Ice Cream / Whipped Cream

Brownie Sundae (vg)

Chocolate Brownie / Vanilla Ice Cream /
Chocolate Sauce / Caramel Sauce /
Whipped Cream / Cherry

Graeter's Ice Cream Trio (gf) (vg)

Buckeye Blitz / Black Raspberry Chip /
Seasonal Flavor

DESSERTS

\$ 8

Dreamsicle Cheesecake (vg)

Candied Orange / Orange Curd /
Vanilla Streusel / Whipped Cream

Carrot Cake (vg)

Cream Cheese Icing / Candied Walnut /
Cinnamon Sugar Carrot Curl

Chocolate Terrine (vg)

Double Chocolate Stout Brownie /
Chocolate Mousse / Chocolate Sauce /
Whipped Cream

Bread Pudding (vg)

Cranberry / Golden Raisin / Whiskey Sauce /
Vanilla Ice Cream / Whipped Cream

Brownie Sundae (vg)

Chocolate Brownie / Vanilla Ice Cream /
Chocolate Sauce / Caramel Sauce /
Whipped Cream / Cherry

Graeter's Ice Cream Trio (gf) (vg)

Buckeye Blitz / Black Raspberry Chip /
Seasonal Flavor