

# dinner

## starters & shareables

**COCONUT SHRIMP \$14**

apricot sweet n' sour sauce

**PRETZEL BITES \$10**

chili con queso & honey mustard sauces

**DAILY SOUP SPECIAL**

Cup \$4 Bowl \$6

**MEXICAN STREET CORN TOTCHOS \$13 (gf)**

tater tots loaded with, white queso, cojita, cilantro, corn, pickled red onion, bacon, chili lime sour cream

**STICKY SESAME CAULIFLOWER \$11**

crispy cauliflower bites

**BAKED FETA DIP \$13 (gfo)**

feta, olive oil, grape tomatoes, olives, roasted garlic, herbs, roasted red peppers, shaved red onion, crispy fried spinach, toasted crostini

**BRISKET ARANCINI \$12**

pecorino, mozzarella & herb risotto, shredded brisket, served on arugula, horseradish sour cream, au jus

**CRISPY THAI CALAMARI \$14**

thai garlic sauce

**CRISPY WINGS (gf)**

6 per order \$8 / 12 per order \$14

dry cajun / hot buffalo garlic parmesan / sriracha honey / bbq t-bone / alabama white

## salads

*add to any salad*

chicken \$6 / verlasso salmon \$9 / grilled shrimp \$7 / skirt steak \$11

**MIXED GREENS \$6 (gf)**

cucumbers, tomatoes, shaved carrots, mozzarella

**GRILLED ROMAINE CAESAR \$11 (gfo)**

grilled red onion, herb croutons, hard-boiled egg, shaved parmesan, peppercorn Caesar

**ORIGINAL CHOPPED DILL CRUNCH \$11 (gfo)**

chopped romaine, shaved purple cabbage, carrots, feta, herb croutons, dill pickle ranch

**CHOPPED BUFFALO CHICKEN SALAD \$16 (gfo)**

romaine, fried chicken tossed in buffalo sauce, cucumber, tomatoes, bacon, cheddar, crispy onions, creamy blue cheese dressing

**SPRING VEGAN GREEN GODDESS \$11 (gf)**

green cabbage, cucumber, dino kale, radish, green goddess dressing, marcona almonds

**MURRAY HILL \$11 (gf)**

romaine, radicchio, shaved red onion, mozzarella, pecorino, tomatoes, black olives, croutons, peppercini, italian dressing.

**STONEWATER WEDGE \$11 (gf)**

iceberg, roasted grape tomatoes, crumbled blue cheese, grilled red onion, avocado, chopped bacon, hard boiled egg, creamy blue cheese dressing

**KALE & QUINOA BOWL \$11 (gf)**

chopped kale, soft poached egg, avocado, roasted chickpeas and cauliflower, pickled red onions, goat cheese, pepita seeds, lemon vinaigrette

## DRESSING

Lemon Vinaigrette  
Italian  
Balsamic Vinaigrette  
Green Goddess

Ranch  
Dill Pickle Ranch  
Blue Cheese  
Peppercorn Caesar

*Gf: Gluten free | GFO: Gluten Free Option*

## mains

**LEMON RICOTTA CARBONARA \$22** (gfo)  
 bucatini, peas, spinach, red pepper flakes,  
 bacon lardons  
 add: chicken \$6 / salmon \$9 / shrimp \$7 / skirt steak \$11  
*gluten free pasta available*

**LINGUINE AGLIO OLIO \$18** (gfo)  
 extra virgin olive oil, tomatoes, garlic, herbs,  
 chopped grilled asparagus, pecorino  
 add: chicken \$6 / salmon \$9 / shrimp \$7 / skirt steak \$11  
*gluten free pasta available*

**ASIAN BOWL \$17** (gf)  
 sticky fried rice, scrambled egg, mushroom  
 ragout, peas, carrots, spinach, sticky sesame &  
 peanut sauce, scallion  
 add: chicken \$6 / salmon \$9 / shrimp \$7 / skirt steak \$11

**GRILLED HONEY GLAZED SALMON \$26** (gf)  
 mango coconut rice, sesame garlic kale

**SEARED SCALLOPS \$32** (gf)  
 saffron risotto with garlic snap peas, herb oil

**THAI CHICKEN MILANAISE \$23**  
 arugula salad with, thai garlic dressing, purple  
 cabbage, shaved carrots, shaved red onion

**GRILLED PORK CHOP \$34** (gf)  
 creamed corn, blistered tomato and grilled  
 asparagus, chimichurri

**8oz GRILLED FILET \$MP** (gf)  
 red wine demi, creamy mashed potatoes, herb  
 roasted carrots, mushroom and radish

## sandwiches

*gf bun & sandwich bread available +\$1.5*

**WAGYU SLOPPY JOE \$14** (gfo)  
 served with tater tots  
 cheddar, crispy onion, brioche bun

**BLACKENED GROUPER SANDWICH \$14** (gfo)  
 served with chips  
 caper aioli, bibb lettuce, tomato, shaved red  
 onion, brioche bun

**TRUFFLED MOZZARELLA  
 JAM BURGER \$15** (gfo)  
 served with fries  
 Ohio beef burger, truffle whipped mozzarella,  
 tomato jam, shaved poblano pepper, bacon,  
 brioche bun *add a fried egg \$2*

**RUSTIC GRILL BURGER \$16** (gfo)  
 served with truffle fries  
 Ohio beef burger, caramelized onions, house  
 bacon, aged white cheddar, bibb lettuce and  
 garlic aioli, brioche bun *add a fried egg \$2*

**RUSTIC GRILL VEGGIE BURGER \$15**  
 served with truffle fries  
 homemade veggie patty, bibb lettuce, avocado  
 mash, aged white cheddar and sweet 'n spicy  
 aioli, brioche bun

**STONEWATER FRIED CHICKEN SANDWICH \$15**  
 served with fries  
 house pickles, slaw, bacon, mayo, cheddar,  
 brioche bun  
*make it buffalo style*

## ////// SIDES

TRUFFLE FRIES \$7

CREAMED CORN \$7

MASHED POTATOES \$6

REGULAR FRIES \$5

SESAME GARLIC KALE \$6

MANGO COCONUT RICE \$6