

THE RUSTIC GRILL

at Stone Water



— starters & shareables

PHILLY CHEESESTEAK EGGROLL \$12

cheesesteak, red peppers, onions and mozzarella cheese served with cheese sauce

PRETZEL BITES \$10

cheese sauce & honey mustard

DAILY SOUP SPECIAL

Cup \$4 Bowl \$6

CHILI CHEESE NACHOS \$13

waffle fries, beef chili, cheese sauce, sour cream drizzle, scallions, shaved jalapeno

BANG BANG SHRIMP \$14

lightly fried, bang bang sauce, cilantro

STICKY SESAME CAULIFLOWER \$11

crispy cauliflower bites

GRILLED ARTICHOKE \$12 (gf)

garlic aioli, grilled lemon

CRAB RANGOON DIP \$13 (gfo)

crab, cream cheese, parmesan cheese, scallion, thai chili sauce, wonton chips

CRISPY WINGS (gf)

6 per order \$8 / 12 per order \$14 dry cajun / hot buffalo / garlic parmesan / sriracha honey / bbq t-bone / peach chipotle

salads

add to any salad

chicken \$6 / verlasso salmon \$9 / grilled shrimp \$7 / hanger 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

CHOPPED DILL CHOP \$12 (gfo)

romaine, kale, purple cabbage, shaved carrot, dill pickle ranch, croutons, feta

CHOPPED BUFFALO CHICKEN SALAD \$16 (gfo)

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

PINEAPPLE FATTOUSH SALAD \$12 (gfo)

romaine, shaved radish, cucumber, tomato, pickled red onion, chopped pineapple, za'atar pita chips, feta cheese, mediterranean 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



mains

SUMMER GNUDI \$17 (gfo)

grilled asparagus, peas, mushroom ragout, parmesan sauce

add: chicken \$6 / salmon \$9 / shrimp \$7 / hanger steak \$11 gluten free pasta available

SPAGHETTI PUTTANESCA \$17 (gfo)

calabrian chili, garlic, capers, tomato, toasted breadcrumbs and pecorino cheese add: chicken \$6 / salmon \$9 / shrimp \$7 / hanger 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 / hanger steak \$11

VERLASSO SALMON \$26 (gfo)

braised beets, swiss chard, barley, dill yogurt sauce

WALLEYE \$30 (gfo)

pretzel crusted, white wine heirloom tomato sauce, smashed parmesan crusted red skin potatoes, haricot verts

AIRLINE CHICKEN \$26 (gfo)

parsnip puree, grilled asparagus, crispy leeks, herb crema

HANGER STEAK \$24 (gfo)

6oz hanger steak, loaded potato gnocchi, garlic spinach, herb butter

GRILLED PORK CHOP \$32 (gfo)

peach bbq sauce, jalapeno honey corn bread, haricot verts

handhelds

gf bun available +\$1.5

BLACKENED GROUPER SANDWICH \$14 (gfo)

served with chips caper aioli, bibb lettuce, tomato, shaved red onion, brioche bun

THE SMOKED BEEF BOLOGNA \$15 (gfo)

served with fries beef bologna, cheddar cheese, mayonnaise, yellow mustard, caramelized onions, bibb lettuce, heirloom tomato, brioche bun

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

JALAPENO HONEY CORN BREAD \$6

WAFFLE FRIES \$5

SMASHED PARMESAN CRUSTED RED SKIN TRUFFLE FRIES \$7
REGULAR FRIES \$5

POTATOES \$6

GRILLED ASPARAGUS \$6