

Stonecroft

Starters

Baked Stuffed Portobello

A masterful blend of Parmesan, Gorgonzola, plum tomato and baby spinach with an herbed panko crust
9.

Lobster and Crab Cakes

Hand picked lobster meat blended with lump crab, pan seared and served over buttered greens,
finished with a chili pepper aioli drizzle
10.

BBQ Shrimp

Jumbo shrimp sautéed in garlic with Chef's Secret Five Spice flamed with Heineken and
served over crisp Parmesan polenta wedges
9.

Parmesan Peppercorn Polenta Wedges

Served with a roasted garlic and Gorgonzola cream sauce
7.

Goat Cheese Bruschetta

House made goat cheese spread on roasted garlic flat bread with plum tomatoes, fresh basil and Parmesan
7.

Soups and Salads

RI Clam Chowder ~ Crock of Onion au gratin ~ Soup of the day

Cup 3.5 Bowl 5.5

Stonecroft House Salad

Mesclun greens, julienne carrots, diced plum tomato, sliced Bermuda onion, cucumbers and focaccia croutons
6.

Stonecroft Caesar

Crisp romaine hearts tossed with our house Caesar dressing, shaved Parmesan and focaccia croutons
8.

Calamari Fritti Ensalata

Tender calamari rings fried with sliced banana peppers and basil served over a bed of mesclun greens with thin
sliced red onion, plum tomato and Parmesan finished with our house balsamic glaze
10.

Stonecroft's favorite Spinach Salad

Baby spinach, sliced organic strawberries, spiced pistachios and goat cheese
finished with a strawberry infused balsamic glaze
10.

Mediterranean Salad

Sliced bell peppers, plum tomatoes, red onion, feta, and kalamata olives served over romaine
and topped with our lemon pesto vinaigrette
10.

Dressings

*White balsamic vinaigrette, honey mustard, raspberry vinaigrette,
lemon pesto vinaigrette, creamy Gorgonzola, balsamic drizzle*

Entrees

Off the Hook

Catch of the Day - from our local waters ~ PTM

Grilled Salmon

Topped with a sauté of baby spinach, artichoke hearts and plum tomatoes
in a white wine and garlic butter sauce
24.

Stuffed Lobster Tail

Pulled from its shell, wrapped in phyllo dough with spinach, crab, and feta,
drizzled with our lemon-pesto vinaigrette,
29.

Statler Chicken Breast

Semi boneless chicken breast marinated with fresh sage, rosemary and garlic, grilled
then served over a bed of wilted spinach
22.

All above entrees served with herbed basmati and Chefs vegetable of the day

Back on Land

Country Style Double Thick Bone-In Pork Chop

Pan seared and served with a Granny Smith apple and craisin chutney
24.

Grilled 8oz Filet Mignon

Topped with a brandy, Portobello and peppercorn au jus, garnished with crumbled Gorgonzola
29.

14 oz Certified Angus NY Strip

Grilled with our house dry rub and topped with a chipotle pepper and roasted garlic butter
27.

Stonecroft Chateaubriand for Two

18 oz center cut Filet Mignon, seared with our house dry rub, oven roasted and grilled with a Portobello,
brandy and peppercorn cream served with Chef's choice of potatoes and roasted vegetables
66. per couple

Marinated Portobello Steak (vegan)

Colossal Portobello mushroom, marinated in fresh rosemary & sage grilled and placed over wilted greens,
served with Chef's choice of potatoes and roasted vegetables
19.

Vegetarian Neapolitan Stack

Crisp polenta layered with grilled vegetables, sliced plum tomatoes, fresh basil, mozzarella and Parmesan
served over a plum tomato grilled Bermuda onion ragout
18.

Pastas

Lobster Ravioli

Hand picked lobster with scampi shrimp, baby spinach, roasted plum tomatoes in a basil cream sauce
24.

Grilled Chicken Pasta

Sliced chicken breasts tossed with sautéed baby spinach, artichoke hearts, plum tomatoes, kalamata olives and
penne pasta, finished with feta cheese
21. (19. - without chicken)

Peppercorn Crusted Filet Mignon Tips

With house made roasted garlic and Gorgonzola gnocchi's
onions, Portobello mushrooms, and roasted red peppers in brandy cream
23.