

# Stonecroft

*an elegant 1807 country inn*

## Appetizers, Soups & Salads

### Classic Savory French Onion Soup

*topped with a baked Gruyere cheese crouton*

7

### Spicy Herbed Chimichurri Shrimp

*with warm toasted garlic bread*

10

### Stonington Lobster & Seafood Chowder

*with seasoned crackers and fresh garden herbs*

8

### Baked Italian Sausage Stuffed Mushrooms

*with goat cheese, tomato and baby spinach*

7

### Tomato & Buffalo Mozzarella Salad

*Stonecroft garden basil and honey balsamic glaze  
topped with fresh cracked black pepper*

8

### Crispy Lump Crab, Salmon and Lobster Fritters

*with chipotle pepper, mint & orange dipping sauce*

9

### Stonecroft Dinner House Salad

*tossed greens with tomatoes, Bermuda onions, mushrooms  
and cucumber with a white balsamic dressing*

4

### Golden Panko Crusted Chicken Tenders

*tossed with homemade barbecue sauce and served  
with a ranch & garlic dipping sauce*

7

### Stonecroft Dinner Caesar Salad

*with shaved Parmesan cheese and creamy Caesar dressing,  
topped with baked homemade croutons*

4

### Asian Barbecue Style Spare Ribs

*tossed with teriyaki sauce, cilantro and  
chopped roasted peanuts*

9

### Tempura Fried Vegetable Sampler

*Sampling of fresh vegetables, lightly battered and fried golden brown  
and served with a ranch & garlic dipping sauce*

6

### Thinly Sliced Beef Carpaccio, with Shaved Parmesan Cheese

*with thinly sliced onions, fresh cut lime, capers,  
virgin olive oil, and cracked black pepper*

9

## Stonecroft's Dinner Salads

*Served with fresh baked breads and a small soup du jour*

### Ledyard Baby Spinach and Grilled Salmon Salad

*Baby spinach, crumbled feta cheese, roasted red peppers, kalamata olives, sweet Bermuda onions,  
candied sugared walnuts, dressed with a warm sherry & strawberry vinaigrette*

16

### Stonecroft Shrimp Salad

*Grilled shrimp, crispy battered onions, smoked applewood bacon, crumbled gorgonzola cheese,  
mixed greens and tossed with a white balsamic vinaigrette*

17

### Emperor's Salad

*Tossed Caesar salad with tender grilled sliced beefsteak, sauteed mushrooms, baked homemade croutons,  
roasted red peppers, Bermuda onions, shaved parmesan cheese and creamy Caesar dressing*

15

# Entrées

*Our entrees are served with our fresh baked breads and Chef's choice of fresh market vegetables*

## Beef

### Grilled Aged New York Steak

*Seasoned with Stonecroft picked rosemary, mushrooms and a brie and red wine fondue*

22

### Slow Braised Short Ribs

*Beef Short Ribs, slow braised with fresh herbs and a red wine reduction*

15

### Baked Homemade Beef and Chorizo Sausage Meatloaf

*with caramelized onion gravy*

13

### Tender Grilled Beef Filet

*with horse radish cream sauce and roasted garlic glaze*

24

## Chicken & Pork

### Grilled Chicken Breast

*chicken breast grilled with fresh herbs and spices*

11

### Smothered Spicy Slow Braised Chicken Breast

*with Sam Adams beer, fennel, onion, smoked paprika and tomato ragout*

13

### Stuffed Apple Cider Chicken Breast

*stuffed with a apple, raisin & cranberry cornbread stuffing, topped with an apple cider gravy*

15

### Grilled Pork Tenderloin Chop

*with apple and pineapple chutney, white wine and sage reduction*

17

## Seafood

### Grilled Marinated Swordfish

*with champagne, fresh chives and butter sauce*

18

### Golden Flaky Pastry Layered Salmon

*with herbed cream cheese and a basil butter sauce*

16

### Sautéed Louisiana Style Tiger Shrimp

*with steamed white rice and fresh chopped herbs*

19

### Baked Seafood and Vegetable Pie

*with a savory puff pastry crust*

20

## Pastas and Vegetarian Selections

*(Vegan selections available, please ask your server)*

### Wild Mushroom, Spinach and Chickpea Risotto

*with vegetable stock, homemade fire roasted tomato and red pepper sauce*

16

### Tossed Seafood Alfredo

*Fresh pasta tossed with toasted almonds, sauteed garlic shrimp, steamed broccoli and shaved Parmesan cheese*

17

### Individually Baked Vegetable Wellington

*with Marsala and mushroom cream sauce*

17

### Grilled Marinated Vegetable Medley

*with Rosemary scented flatbread*

14

**An 18% Gratuity will be added to the check of parties over six**

*Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk.  
Thorough cooking of such foods reduces the risk of illness.*