

# Stonecroft

An elegant 1807 country inn

## Starters

### **Stuffed Baby Portobello**

*A masterful blend of Parmesan, Gorgonzola, plum tomato and baby spinach with a herbed Panco crust*

9

### **Lobster and Crab Cakes**

*Hand picked lobster meat blended with lump crab, pan seared and served over buttered greens and red chili pepper aioli*

10

### **Cajun Grilled or Classic Shrimp Cocktail**

*Jumbo shrimp seasoned with house made Cajun spice, grilled and served with grilled lemon and fresh herb aioli or classic chilled shrimp served with cocktail sauce*

**9 for 3 shrimp (\$2.50 for each additional shrimp)**

### **Stonecroft Grilled Flat Bread Pizzas**

*Grilled chicken breast, goat cheese, balsamic glazed onion, applewood smoked bacon and Asiago cheese or Margarhite with roasted garlic, fresh mozzarella, plum tomato and fresh basil*

12

### **Stonecroft Bruschetta**

*Diced plum tomato, roasted garlic, fresh basil and Asiago cheese on toasted baguette with a warm gorgonzola drizzle*

8

## Soups and Salad

### **Lobster Bisque**

6

### **Stonecroft House Salad**

*Mesclun greens, julienne carrots, diced plum tomato, sliced Bermuda onion, cucumbers and croutons*

8

### **Stonecroft Caesar**

*Crisp romaine hearts tossed with our house Caesar dressing, shaved Parmesan and croutons*

8

### **Natalie's Favorite Spinach Salad**

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

10

### **Mesclun Salad**

*Gorgonzola cheese, crasins, seasoned pecans and raspberry vinaigrette*

10

*Choices of salad dressing:*

*White balsamic vinaigrette, Raspberry vinaigrette, Balsamic drizzle*

## **Entrees**

### **Catch of the Day**

*Fresh from our local waters  
(Priced To Market)*

### **Grilled Salmon**

*Topped with a sauté of baby spinach, artichoke hearts and plum tomatoes in a white wine and garlic butter sauce, served over an herbed basmati*

**24**

### **Margarita Style Ceviche Scallops**

*Locally harvested Stonington Scallops, sliced thin with fresh cilantro, lime juice, hint of garlic triple sec and Patron Silver (tequila) served over citrus dressed micro greens with lavender basmati*

**28**

### **Crispy Stuffed Chicken Rolotini**

*Tender chicken breasts rolled with plum tomato, mozzarella, fresh basil and baby spinach crusted with herbed Panko crumbs, finished with pesto cream served with herbed basmati, roasted asparagus*

**24**

### **Grilled 8oz Filet Mignon**

*Topped with a brandy, Portobello and peppercorn au jus, garnished with crumbled Gorgonzola, served with roasted garlic and Asiago mashed and roasted asparagus*

**29**

### **Certified Angus NY Strip**

*Char grilled, served over baby arugula dressed with Bermuda onion, shaved parmesan and roasted garlic oil, with roasted red bliss potato*

**28**

### **Stonecroft Chateaubriand for Two**

*18 oz center cut filet mignon, seared with our house dry rub, oven roasted and served with a grilled Portobello, brandy and peppercorn cream sauce, accompanied by Chef's choice of potatoes and vegetables*

**68**

### **Vegetarian Risotto**

*Caramelized Vidalia onion, baby Portobello, asparagus spears, roasted peppers, and baby arugula, tossed with a creamy Parmesan risotto*

**22**

### **Lobster Raviolis**

*Lobster blended with fresh herbs and asiago stuffed in red chili pasta tossed with baby spinach, plum tomatoes in a lemon, basil and Parmesan cream sauce*

**24**

### **Peppercorn Crusted Filet Mignon Tips**

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

**23**

An 18% gratuity will be added to the check with parties of six or more guests.

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