

SALADS

APRICOT SALMON SPINACH SALAD 14

Seared North Atlantic Salmon, Dried Apricots, Dried Cherries, Grape Tomatoes, Candied Pecans and Gorgonzola Cheese tossed with Baby Spinach in an Apricot-White Balsamic Vinaigrette with Crispy Wontons

GRILLED SHRIMP, SUMMER VEGETABLE AND THREE-GRAIN SALAD 15

Grilled Shrimp, Grilled Zucchini, Yellow Squash, Red Peppers, Asparagus, Radishes, Chevre Cheese, Cous Cous, Wheatberry and Barley Salad with Preserved Lemon Vinaigrette

BBQ CHICKEN CHOPPED SALAD 12

BBQ Grilled Chicken Breast, Applewood Smoked Bacon, Tomato, Black Bean-Roasted Corn Salsa, Cheddar-Jack Cheese and Chopped Romaine Lettuce topped with BBQ Ranch Dressing

RIVERWALK CHICKEN SALAD 12

Grilled Chicken, Dried Cherries, Granny Smith Apples and Mozzarella served over Mixed Greens tossed with Lemon Poppy Seed Dressing

THE GREEK 10

(ADD CHICKEN 13, ADD SHRIMP 16)

Cucumber, Tomato, Beets, Red Onion, Banana Peppers, Feta Cheese and Kalamata Olives served over Romaine Lettuce with Greek Dressing

CALIFORNIA COBB SALAD 12

Grilled Chicken Breast, Avocado, Applewood Smoked Bacon, Grape Tomatoes, Hardboiled Egg, Gorgonzola Cheese and Barley served over Mixed Greens with your choice of dressing



Salad greens and select vegetables are purchased locally from Stone Cottage Gardens

 Gluten Free



Apricot Salmon Spinach Salad

SOUPS & SIDES

SOUPS

Lobster Bisque	CUP 5	BOWL 7
Soup Du Jour	CUP 4	BOWL 5
French Onion	CUP 5	BOWL 7

SIDES 3

Caesar Salad • House Salad • Fresh Fruit • Cottage Cheese • Coleslaw
Apple Sauce • Broccoli • Fresh Cut Vegetable Medley • Wild Rice
Mashed Potatoes • Housemade Chips • French Fries • Tator Tots
Sweet Potato Fries • Tavern Battered Onion Rings • Artisan Ciabatta

Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness.



California Cobb Salad

PASTA & STIR FRY

LEMON SEAFOOD LINGUINE 20

Sautéed Shrimp, Bay Scallops, Roasted Red Peppers, Baby Spinach and Garlic-Parsley Linguine tossed with Lemon Alfredo Sauce and topped with Parmesan Cheese

CAJUN CHICKEN LINGUINE ALFREDO 15

Seasoned and Pan-Seared Chicken Breast, Sautéed Bell Peppers, Onions, Mushrooms and Garlic-Parsley Linguine Noodles with Classic Alfredo Sauce and topped with Parmesan Cheese.
OR CLASSIC GRILLED CHICKEN LINGUINE ALFREDO 14

CRANBERRY SAGE CHICKEN 15

Two Grilled Chicken Breasts, Butternut Squash Ravioli, Cranberry Sage Cream Sauce, Cranberry Relish and Fresh Broccoli

CASHEW TERIYAKI STIR FRY 12

(CHICKEN 15, SHRIMP 20)

Fresh Seasonal Vegetables, Water Chestnuts, Roasted Cashews and Teriyaki Sauce served over Long Grain Rice

LOBSTER MAC & CHEESE 20

Sautéed Langostino Lobster Tails, Grilled Asparagus, Roasted Red Peppers, Cavatappi Pasta, Cheddar Cheese Cream Sauce, topped with Cheddar Jack Cheese and Ritz Cracker Crust

PICTURED ON FRONT OF MENU

BRUSCHETTA CHICKEN CAPPELLINI 15

Grilled Chicken Breast, Artichoke Hearts, Baby Spinach, Angel Hair Pasta, Tomato Bruschetta Sauce and Fresh Mozzarella



Cashew Teriyaki Stir Fry with Shrimp

DESSERT

Save Room For A Delicious Dessert! Our desserts are made with wholesome ingredients for a decadent experience

Pictured to the right is the rich and delicious Triple Chocolate Cake



Blackened Mahi Mahi



SEAFOOD

CHESAPEAKE BAY CRAB CAKES 20

Trio of Housemade Crab Cakes with Wild Rice and Fresh Cut Vegetable Medley served with Chipotle Cream Sauce and Black Bean-Roasted Corn Salsa

LAKE MICHIGAN PERCH 20

6oz of Yellow Belly Perch Filets dusted in Seasoned Flour, Flash-Fried Golden Brown, served with Wild Rice and Fresh Cut Vegetable Medley

HONEY DIJON WALNUT CRUSTED SALMON 20

Honey Dijon-Walnut Crusted North Atlantic Salmon served with Wild Rice and Fresh Cut Vegetable Medley

COCONUT SHRIMP 16

Tender Jumbo Shrimp breaded in Coconut served with Strawberry-Sweet Chili Sauce, Sweet Potato Fries and Coleslaw

THE ORIGINAL FISH & CHIPS 14

(ADDITIONAL FILET 3)

Two Filets of Icelandic Cod, Fried Golden Brown served with French Fries and Coleslaw

BLACKENED MAHI MAHI 20

Cajun Seared Mahi Mahi Filet, Wild Rice and Fresh Cut Vegetable Medley topped with a Chunky Watermelon Salsa



Seared Coffee Rubbed Ribeye

GRILL

PORTABELLA-CARAMELIZED ONION SMOTHERED HOUSE SIRLOIN 22
Chargrilled 6oz Choice House Sirloin, smothered in a Portabella-Caramelized Onion Zip Sauce served with Mashed Potatoes and Fresh Cut Vegetable Medley

SEARED COFFEE RUBBED RIBEYE 26
12oz Choice Ribeye Seared with a savory Coffee Rub, Gorgonzola Compound Butter, Mashed Potatoes and Fresh Cut Vegetable Medley

WILD CHERRY BBQ BABY BACK RIBS 18 (Full Rack 24)
Chargrilled Baby Back Ribs smothered in Wild Cherry BBQ Sauce served with French Fries and Housemade Coleslaw

HOMESTYLE POT ROAST 12
Tender Slow Roasted Beef, Mashed Potatoes and Fresh Cut Vegetable Medley with a Rich Demi Gravy

WILD CHERRY BBQ BACON CHEESEBURGER 11
Grilled Fresh Ground Beef Burger with Applewood Smoked Bacon, Smoked Gouda Cheese, Tavern Battered Onion Rings and Baby Spinach with a Wild Cherry BBQ Sauce served on a Grilled Pretzel Bun and Housemade Chips

BUILD YOUR OWN BURGER 10
Grilled Fresh Ground Beef Burger with your choice of three toppings on a Grilled Artisan Bun with Housemade Chips (Add Bacon for 1.50)

CAPRESE TURKEY BURGER 10
Grilled Turkey Burger with Tomato, Fresh Mozzarella Cheese, Baby Spinach and Basil Pesto with a Balsamic Glaze on a Grilled Artisan Bun and served with Cottage Cheese



Wild Cherry BBQ Baby Back Ribs

Kona Island Fish Tacos



HANDHELDS

***CHERRY CHICKEN SALAD CROISSANT 10**
Apples, Pecans, Diced Chicken and Dried Cherries on a Toasted Croissant

***TURKEY & SWISS 10**
Hickory Smoked Turkey Breast, Swiss Cheese, Lettuce, Tomato and Honey Dijon Mustard on a Toasted Pretzel Bun

***REUBEN 10**
Tender Corned Beef, Sauerkraut, Thousand Island Dressing and Swiss Cheese Grilled on Marble Rye Bread

***BRAISED BEEF BRISKET MELT 10**
House Braised Beef Brisket, Smoked Gouda Cheese, Pickled Red Onion and Creamy Horseradish Sauce served on a Grilled Pretzel Bun

***TURKEY BACON RANCH WRAP 10**
Hickory Smoked Turkey Breast, Crumbled Bacon, Ranch Dressing, Cheddar-Jack Cheese, Lettuce and Tomato Grilled in a Flour Tortilla

***BUFFALO CHICKEN WRAP 10**
Crispy Fried Chicken Breast, Buffalo Hot Sauce, Romaine Lettuce, Tomatoes and Gorgonzola Cheese Grilled in a Flour Tortilla

GYRO 10
Thinly Sliced Gyro Meat, Red Onions, Tomatoes and Tzatziki Dressing in a Pita served with a Greek Side Salad

KONA ISLAND FISH TACOS 13
Panko-Cornflake Crusted Flash Fried Mahi Mahi topped with Asian Slaw, Hoisin-Sweet Chili Sauce, Grilled Pineapple Salsa and Toasted Coconut served in Three Flour Tortilla Shells

*Served with a Pickle and Housemade Chips

