

# StoneHouse

CHAFFEE CROSSING

## —APPETIZERS—

Portabella Fries \$9

crispy portabella mushroom, sriracha lime mayo

Spinach Dip \$10

spinach, cream cheese, fontina cheese, pita chips

Crispy Risotto Croquettes \$10

pecorino-romano risotto, sun-dried tomato pesto

Brussels Sprouts \$8

cast iron grilled, bacon, cranberries, pecorino-romano

Ozark Dip Brandade \$12

smoked trout and potato, pecorino-romano, olive oil, crispy baguette

Crab Cake \$17

over corn succotash, cream corn remoulade sauce, chili oil

Crispy Hay Shrimp \$16

four shrimp, wrapped in phyllo strings  
over orange bacon jam, chili oil

Cheese Board \$45

local & imported artisan cheeses  
paired with charcuterie meats and fruits

## —GARDEN—

Add Grilled Chicken \$4

Add Grilled Shrimp \$9

Four Seeds Farm Salad \$9

fresh seasonal greens sourced from local partner  
seasonally dressed

SH Caesar Salad \$9

crisp romaine, pecorino-romano, wheatberry croutons  
cranberries, creamy caesar dressing

Bacon Spinach Salad \$9

strawberries, bacon, red onion, herb cheese  
candied walnuts, pears, apple bacon dressing

Wedge Salad \$10

romaine heart, red onion, bacon, stella blue cheese  
bleu cheese dressing & tomato honey vinaigrette



Executive Chef-Memo G. Vaca

## —CHEF PLATES—

Chicken Marsala \$18  
mushroom risotto, sun-dried tomato  
seasonal mushrooms, sweet marsala wine, pecorino-romano

Pork Tenderloin \$20  
spiced-rubbed, sweet potatoes, onion marmalade  
candied walnuts, pomegranate port glaze

Shrimp Scampi \$20  
angel hair pasta, garlic, chipotle, butter, parsley, tomato  
lemon, white wine, pecorino-romano, crispy baguette

Joule Duck \$28  
seared medium-rare, yukon golds  
four seed farm vegetables, cranberry glaze

Orchard Pork Chop \$27  
apple cider and honey glazed apples  
four seed farm vegetables

Creative Kings Organic Salmon \$28  
dill-pecorino crust, parsnip puree, four seed farm vegetables

Mushroom Ravioli \$18  
made in house with local oyster mushroom  
butter, herb cheese, shallots, mushrooms, veal sauce  
fresh herbs, pecorino-romano crust

## —STEAKS—

served with farm salad and choice of one side  
Sauces: Bordelaise, Hollandaise, Creamy Horseradish

10oz Flat Iron Steak \$22  
Flat Iron steak is from one of the tenderest muscles in the beef chuck

14oz Ribeye Cut \$32  
The steak lover's choice and our house specialty  
Upper Two-Thirds Reserve Ribeyes

Filet Mignon  
8oz \$35      10oz \$42  
The most tender and delicious filet ever, center cut and perfectly lean  
Served with bordelaise sauce

14oz Bone-In Filet Mignon \$65  
Center cut filet. Aged on the bone for fullest flavor  
Served with bordelaise sauce

TOMAHAWK STEAK \$95  
Serious steak for a serious steak lover. Aged on the bone for fullest flavor  
Impressive 48 oz with a 14" bone hanging off the plate  
You will never forget your first Tomahawk!  
Limited Availability

### STEAK ORDERING GUIDE

**Rare**—Very Red, Cool Center **Medium Rare**—Red, **Warm Center** **Medium**—Pink, Hot Center  
**Medium Well**—Dull Pink Center **Well**—Cooked Throughout

*We are not responsible for steaks ordered well done. "Please don't order leather."  
There is a risk associated with consuming raw seafood or other raw protein.*