

DINNER MENU5pm-9pm
Tuesday - Thursday5pm-10pm
Friday & Saturday

StoneHouse

CHAFFEE CROSSING

8801 Wells Lake Road
Fort Smith, AR 72916479-668-2828
StoneHousecc@gmail.com

[APPETIZERS]

SPINACH DIPchopped spinach, cream cheese
fontina cheese, pita chips 🌾
10**SHRIMP COCKTAIL**citrus and white wine, vodka
cocktail sauce and toasted bread
15**OZARK TROUT DIP**baked ricotta & smoked trout
toasted bread
11**CRAB CAKES** 🌾jumbo lump crab, beurre blanc
19**CHEESE BOARDS**selected artisanal cheeses and
embellishments

SMALL BOARD \$25

LARGE BOARD \$45

[SIDES]

SALAD OR CAESAR 5

BAKED POTATO 6

SOUP OF THE DAY 6

[SHAREABLES]

WHIPPED POTATOES 9

SWEET POTATO MASH 9
with candied pecans

SMOKED GOUDA MAC 🌾 9

BRUSSELS 10
with bacon and cranberries

ROOTS & GREENS 10

MUSHROOM RISOTTO 10

SAUTÉED MUSHROOMS 12

ASPARAGUS & EGGS 12

[SALADS]

ADD CHICKEN \$5 | ADD SHRIMP \$9 | ADD SALMON \$10

CAESAR SALADromaine, prosciutto, parmigiana
croutons, house creamy caesar dressing
9**SH SALAD**tomatoes, egg, bacon, apples, olives
red onions, butternut squash
croutons 🌾
10**BIBB WEDGE SALAD**bacon, shaved red onion, pears
olives, bleu cheese, candied walnuts
bleu dressing, honey tomato vinaigrette
10**AUTUMN SPINACH SALAD**baby spinach, red onion, herb cheese
cranberries, apples, candied pecans
warm cider bacon dressing
12

[ENTREES]

THE YARDBIRDroasted cornish hen, roots and greens
roasted carrots, kale, natural jus
15**SWEET PORK TENDERLOIN**spice marinated, candied walnuts
sweet potato mash, onion marmalade
pomegranate glaze
22**SCOTTISH SALMON**kale, mushrooms, sun-dried tomatoes
leeks and parsnip puree
28

[SIGNATURE CHOPS]

12^{oz} HOG CHOPwith maple pecan bacon jam and apples
25

Family Farm Raised • Black Angus

8^{oz} FILET MIGNONwith shallot red wine sauce
38**10^{oz} FILET MIGNON**with shallot red wine sauce
46**14^{oz} RIBEYE STEAK**with herb butter
34**PRIME TOMAHAWK STEAK**dry aged on the bone for fullest flavor
36-40oz steak with 14-inch long bone
95**SHRIMP SCAMPI** 🌾angel hair pasta, dijon, garlic, parsley
tomatoes, spinach, white wine sauce
parmigiana and toasted bread
22**12^{hour} BEEF SHORT RIB**local grits, herb cheese, parmigiana
onion marmalade and natural jus
28**FRESH CATCH**

Market Price

Ask your server for more details

[TOPPERS]

PEPPERCORN CRUSTED 2

🌾 BLUE CHEESE CRUST 4

SEASONAL MUSHROOMS 8

SHRIMP SCAMPI 10four jumbo shrimp, garlic, lemon herbs
butter, white wine**OSCAR STYLE 12**jumbo lump crab, grilled asparagus
hollandaise sauce, parmigiana*There is a risk associated with consuming raw seafood or other raw protein.*

🌾 Contains Gluten

12-10-19