

stonefire seasonal menu

starters

 GREEN PEA SOUP /8/

WARM MUSHROOM SALAD
Organic Baby Arugula, Grilled Portobello Mushrooms, Roasted Bell Peppers,
Asparagus, Goat Cheese, Crispy Fried Onions, Balsamic Vinaigrette /12/

SHRIMP CANOPÉS
Marinated Baby Shrimp, Avocado Mousse, Diced Black Olives,
Ciabatta Crostini, Sriracha Aioli, Cilantro Salsa Verde /11/

entrées

CAJUN CHICKEN SALAD
Grilled Cajun Chicken Breast, Romaine Lettuce, Avocado, Cherry Tomatoes,
Bell Peppers, Green Onions, Cheddar Cheese, Crispy Tortillas,
Creamy Chili Lime Dressing /21/

 **CHICKEN SALTIMBOCCA**
Sous Vide Chicken Supreme, Stuffed with Prosciutto, Mozzarella,
Baby Spinach & Sage, Roasted Potatoes, Sautéed Rapini, Au Jus /25/

LASAGNA
Made Fresh in House, Bolognese Sauce, Mozzarella,
Parmesan Cheese, Tomato Sauce /19/

SHRIMP STIR-FRY
Tiger Shrimp, Bell Peppers, Zucchini, Broccoli, Carrots, Onions,
Bok Choy, Mushrooms, Scallions, Home-Made Sauce,
Cantonese Egg Noodles /21/

LINGUINI VONGOLE
Sautéed Clams, Garlic, Parsley, White Wine, Olive Oil /19/

 **RIBEYE STEAK**
Grilled Black Angus Steak (14oz), Sweet Potato Mash, Asparagus,
Caramelized Pearl Onions, Roasted Carrots, Red Wine Demi-Glace /38/

dessert

BERRY CREPES
Mixed Berry Compote, Vanilla Ice Cream, Caramel Sauce /9/



Stonefire is not a gluten free environment.

While we do our best to prevent cross contamination trace amounts of gluten may be present.

stonefire[™]
www.stonefirebarandgrill.com