

Fall

Winter

Menu

APPETIZERS

- BAUHAUS PRETZEL (V)

Choice of Cinnamon Butter, Stone Ground Mustard or Queso

12
- JUMBO WINGS

Honey BBQ, Buffalo, Garlic Parmesan or Sweet Chili

6 for 13 | 12 for 22
- QUESADILLA (V)

Corn Relish, Black Beans, Chipotle Ranch served with sides of Sour Cream, Guacamole, and Pico de Gallo

10

Add Chicken +6, Steak +9, Shrimp +10
- GARLIC CHEESE CURDS (V)

Served with Marinara

12
- COCONUT SHRIMP

Tossed in Coconut Syrup, Cabbage Slaw, with choice of Coconut Lime or Putt Putt Sauce

14
- LOADED NACHOS (V)

Queso, Sour Cream, Guacamole, Pico de Gallo, Cilantro, Queso Fresco

10

Add Chicken +6, Steak +9, Shrimp +10
- SPINACH-ARTICHOKE DIP (V)

Spinach, Artichoke, topped with Goat Cheese and Tortilla Chips

12

Substitute Carrot Sticks & Celery to make Gluten-Free
- STEAK TACOS

Grilled Sirloin, Chipotle Ranch, Cabbage Slaw, Queso Fresco and Pico de Gallo

14
- SOUP DU JOUR

Cup 6 | Bowl 9
- FRENCH ONION

Bowl 9

SALADS

- STRAWBERRY FIELDS SALAD (GF)

Artisan Mix, Grilled Chicken, Fresh Strawberries, Candied Pecans and Bleu Cheese served with Raspberry Vinaigrette

12|16
- BLACKENED CHICKEN SALAD

Romaine Lettuce, Blackened Chicken, Bacon, Guacamole, Tortilla Strips, Tomato, Pepperjack Croutons served with House-made Ranch Dressing

12|16

Add: 6 oz. Chicken +6, 6 oz. Steak +9, 5 Shrimp +10, Ahi Tuna +10, or 6 oz. Salmon +12 to any of the following:
- CLASSIC CAESAR

Romaine Lettuce, Grana Padano Parmesan Crisps, and Croutons served with Caesar Dressing

7|9

Add Anchovies +1
- BLUEBERRY HARVEST SALAD (V) (GF)

Spinach, Arugula, Fresh Blueberries, Granny Smith Apples, Candied Pecans, Red Onion and Goat Cheese

9|13
- STONEHENGE GREEK SALAD (V)

Artisan Mix, Feta, Tomato, Red Onion, Cucumber, Carrots, Croutons and Pepperoncini

9|13
- STONEHENGE SIGNATURES
- CHICKEN TENDER BASKET

3 Piece White Meat Hand Breaded Chicken Tenders served with French Fries

15
- FISH N CHIPS

Beer Battered Cod, French Fries, Cole Slaw and Lemon

17 | 20
- GENERAL TSO CHICKEN

Tempura Battered Chicken, Broccoli and Garlic-Ginger Rice

20



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HANDHELDS

Gluten-Free Buns or Wraps Available Upon Request

COMES WITH CHOICE OF 1 SIDE:

FRENCH FRIES, TATER TOTS, ONION RINGS,
CINNAMON SUGAR SWEET POTATO WAFFLE FRIES,
COLE SLAW, OR FRUIT CUP
Side Salad, Caesar Salad, or French Onion Bowl +3

STONEHENGE BURGER 16

8oz. Ground Short Rib-Brisket Patty served with Lettuce, Tomato, Red Onion, Pickles and choice of Cheese on a Brioche Bun
Pretzel Bun +1 Beyond Burger Available

GRAND SLAM CHICKEN SANDWICH 16

Southern Fried Chicken Breast served with Lettuce, Tomato, Red Onion and Pickles on a Pretzel Bun
Add Cheese +1

COUNTRY CLUB 16

Turkey, Bacon, Swiss, Ham, Lettuce, Tomato, Herb Aioli served on choice of Bread

FRENCH DIP 18

Smoked Prime Rib, Provolone, Caramelized Onions served on a French Roll with Au Jus

REUBEN 16

Corned Beef Brisket, Swiss, Grilled Sauerkraut and 1000 Island served on Toasted Rye

FRIED TERIYAKI SALMON BURGER 17

6 oz. Salmon Patty, Cucumer Slaw, Teriyaki, Lettuce, Tomato and Herbed Aioli served on a Brioche Bun

SPINACH-ARTICHOKE GRILLED CHEESE (V) 12

Spinach-Artichoke Dip, Tomato, Swiss and Provolone served on Rustic Sourdough

BBQ CHICKEN WRAP 15

Crispy Chicken Tenders, BBQ Ranch Sauce, Cheese Blend, Lettuce, Tomato and Red Onion

1/2 SANDWICH & SOUP DU JOUR 11

Chicken Salad, Tuna Salad, Ham, Turkey, Grilled Cheese or BLT

ENTREES

Available After 4pm

COMES WITH CHOICE OF SOUP OR SALAD

French Onion Bowl +3

Meat Temperatures: RARE-Cool Red Center
MEDIUM RARE-Warm Red Center MEDIUM-Hot Pink Center
MEDIUM WELL-Hot Slightly Pink Center WELL-No Pink

FILET MIGNON 40

8 oz. Black Angus Filet, Mushroom Demi-Glaze served with Mashed Potatoes, Asparagus and Crispy Fried Leeks

RIBEYE (GF) 45

14 oz. Black Angus Ribeye topped with Cowboy Butter served with Mashed Potatoes and Broccoli

NEW YORK STRIP 36

12 oz. Black Angus New York Strip served with Mac & Cheese and Asparagus

CHICKEN MADEIRA (GF) 26

Two 6 oz. Chicken Breasts covered in Mushroom Madeira Sauce served with Mashed Potatoes and Asparagus

BLACKENED SALMON (GF) 28

Blackened 6 oz. Antarctic Salmon with Corn Relish, Chimichurri and Micro Greens served with Garlic-Ginger Rice and Broccoli

BERKSHIRE PORK CHOP (GF) 29

Allow 25+ Minute Cook Time
Apricot Ginger Glazed Bone-In Pork Chop served with a Baked Potato and Glazed Carrots

RIGATONI ARRABBIATA 24

Rigatoni tossed in Arrabbiata Sauce with Italian Sausage, Tomatoes and Parmesan topped with Burrata, Calabrian Tapenade and Fresh Basil

TUSCAN CHICKEN ORZO 24

Parmesan Crusted Chicken on bed of Creamy Orzo made with Grape Tomato, Spinach, Artichokes, and White Cream Sauce

FRIDAY & SATURDAY

Available After 4pm While Supplies Last

SMOKED PRIME RIB 8 oz. 34 | 12 oz. 38
House Blend Rub, Hardwood Smoked Prime Rib served with Baked Potato and Asparagus

GRATUITY MAY BE INCLUDED FOR PARTIES OF 8 OR MORE • RESERVATIONS ONLY ACCEPTED FOR PARTIES OF 5 OR MORE
• 20% DISCOUNT IS FOR MEMBERS ONLY, NOT ENTIRE BILL

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness, especially if you have certain medical conditions.
Please make us aware of any food allergies or dietary requirements and we will make every effort to accommodate your request. (GF) Gluten-Free (V) Vegetarian