

Fall Winter Menu

APPETIZERS

BAUHAUS PRETZEL (V) 11
Choice of Cinnamon Butter, Stone Ground Mustard or Queso

JUMBO WINGS 6 for 12 | 12 for 20
Honey BBQ, Buffalo, Garlic Parmesan or Sweet Chili

QUESADILLA (V) 9
Corn Relish, Black Beans, Chipotle Ranch served with sides of Sour Cream, Guacamole, and Pico de Gallo
Add Chicken +6, Steak +8, Shrimp +9

GARLIC CHEESE CURDS (V) 11
Served with Marinara

COCONUT SHRIMP 13
Tossed in Coconut Syrup, Cabbage Slaw, with choice of Coconut Lime or Putt Putt Sauce

LOADED NACHOS (V) 9
Queso, Sour Cream, Guacamole, Pico de Gallo, Cilantro, Queso Fresco
Add Chicken +6, Steak +8, Shrimp +9

SPINACH-ARTICHOKE DIP (V) 11
Spinach, Artichoke, topped with Goat Cheese and Tortilla Chips
Substitute Carrot Sticks & Celery to make Gluten-Free

STEAK TACOS 13
Grilled Sirloin, Chipotle Ranch, Cabbage Slaw, Queso Fresco and Pico de Gallo

SOUP DU JOUR Cup 5 | Bowl 8

FRENCH ONION Bowl 8

SALADS

STRAWBERRY FIELDS SALAD (GF) 11|14
Artisan Mix, Grilled Chicken, Fresh Strawberries, Candied Pecans and Bleu Cheese served with Raspberry Vinaigrette

BLACKENED CHICKEN SALAD 11|14
Romaine Lettuce, Blackened Chicken, Bacon, Guacamole, Tortilla Strips, Tomato, Pepperjack Croutons served with House-made Ranch Dressing

Add: 6 oz. Chicken +6, 6 oz. Steak +8, 5 Shrimp +9, Ahi Tuna +9, or 6 oz. Salmon +11 to any of the following:

CLASSIC CAESAR 6|8
Romaine Lettuce, Grana Padano Parmesan Crisps, and Croutons served with Caesar Dressing
Add Anchovies +1

BLUEBERRY HARVEST SALAD (V) (GF) 8|12
Spinach, Arugula, Fresh Blueberries, Granny Smith Apples, Candied Pecans, Red Onion and Goat Cheese

STONEHENGE GREEK SALAD (V) 8|12
Artisan Mix, Feta, Tomato, Red Onion, Cucumber, Carrots, Croutons and Pepperoncini

STONEHENGE SIGNATURES

CHICKEN TENDER BASKET 13
3 Piece White Meat Hand Breaded Chicken Tenders served with French Fries

FISH N CHIPS 15|18
Beer Battered Cod, French Fries, Cole Slaw and Lemon

GENERAL TSO CHICKEN 18
Tempura Battered Chicken, Broccoli and Garlic-Ginger Rice

Fall



Winter

Menu

HANDHELDS

Gluten-Free Buns or Wraps Available Upon Request

COMES WITH CHOICE OF 1 SIDE:

FRENCH FRIES, TATER TOTS, ONION RINGS,
SWEET POTATO WAFFLE FRIES,
COLE SLAW, OR FRUIT CUP

Side Salad, Caesar Salad, or French Onion Bowl +2.50

STONEHENGE BURGER 14

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 14

Southern Fried Chicken Breast served with Dill Pickle Aioli, Lettuce, Tomato, Red Onion, and Pickles on a Pretzel Bun.
Also Available Grilled Add Cheese +1

COUNTRY CLUB 14

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

FRENCH DIP 16

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

REUBEN 14

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

FRIED TERIYAKI SALMON BURGER 15

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

SPINACH-ARTICHOKE GRILLED CHEESE (V) 11

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

BBQ CHICKEN WRAP 13

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

1/2 SANDWICH & SOUP DU JOUR 10

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

ENTREES

Available After 4pm

COMES WITH CHOICE OF SOUP OR SALAD

French Onion Bowl +2.50

Meat Temperatures:

MEDIUM RARE-Warm Red Center

MEDIUM WELL-Hot Slightly Pink Center

RARE-Cool Red Center

MEDIUM-Hot Pink Center

WELL-No Pink

FILET MIGNON 38

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

RIBEYE (GF) 43

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

NEW YORK STRIP 33

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

CHICKEN MADEIRA (GF) 23

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

BLACKENED SALMON (GF) 26

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

BERKSHIRE PORK CHOP (GF) 27

Allow 25+ Minute Cook Time

Apricot Ginger Glazed Bone-In Pork Chop served with a Baked Potato and Glazed Carrots

RIGATONI ARRABBIATA 22

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

TUSCAN CHICKEN ORZO 22

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

House Blend Rub, Hardwood Smoked Prime Rib served with Baked Potato and Asparagus

8 oz. 31 | 12 oz. 34

GRATUITY MAY BE INCLUDED FOR PARTIES OF 8 OR MORE • RESERVATIONS ONLY ACCEPTED FOR PARTIES OF 5 OR MORE

*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