

♥ Valentine's 4 Course Menu 2018

Appetizer Choice

Italian Wedding Soup

Vegetables, Tuscan Beans & Meatballs

Lobster-Seafood Cocktail...add \$10

½ lobster, 1 jumbo shrimp, 2 clams
& 2 oysters

Shrimp Cocktail...add \$10

Served with a Horseradish Cocktail
sauce.

Heart Shaped Lobster Ravioli

Heart Shaped Lobster Ravioli.
Tomato Sauce, Basil

Burrata Mozzarella

Burrata Mozzarella, Prosciutto di
Parma, Beefsteak Tomatoes,
Roasted Peppers & EVO

Pappardelle Bolognese

Pappardelle with Hearty Meat
Sauce made of Veal, Beef and
Vegetables. Pecorino Romano and
Grana Padano

Rigatoni Alla Norma

Eggplant, Heirloom Cherry
Tomatoes, Garlic, EVO, Fresh
Mozzarella, Shaved Parmesan
Romano

Filet Mignon Carpaccio

Caper Berries, Baby Arugula,
Shaved Parmigiano Reggiano,
White Truffle Oil

Portobello Mushroom

Crispy Polenta, Portobello
Mushroom, Spinach, Pomegranate
Seeds, Crumbled Goat Cheese,
Pomegranate Reduction

Salad Choice

Stony Hill Salad

Romaine Lettuce, Tomato, Onion, Cucumber, Olives with House Dressing

Baby Arugula Salad

Baby Arugula Salad with Pears,
Gorgonzola Cheese, Champagne
Dressing

Roasted Beet Salad

String Beans, Red Onion,
Crumbled Bleu Cheese in an Italian
Vinaigrette

Classic Caesar Salad

Hearts of Romaine Lettuce tossed with Caesar Dressing, Garlic Croutons. Topped with White Anchovies



Entrée Choice

<i>Chicken Matone</i>	\$78
Crispy Boneless chicken under the brick with Tuscan Beans and Escarole	
<i>Grilled Salmon</i>	\$80
Roasted Fenner, Oyster Mushrooms, Leeks, Pinot Noir Sauce. Mashed Potatoes	
<i>Hand Cut Filet Mignon</i>	\$85
Prime Angus 12 oz. Center Cut Grilled Filet Mignon topped with Herb Truffle Butter. Red Wine Balsamic Sauce. Mashed Potatoes and Vegetable	
<i>16 oz. Prime Organic Pork Chop</i>	\$85
Maple Glazed Served with Sweet Potato Fries and Vegetables	
<i>Chilean Sea Bass</i>	\$88
Chilean Sea Bass, Pan Roasted, served with White Wine, Lemon , Garlic Sauce. Porcini & Wild Mushroom Risotto with Rock Shrimp and Peas	
<i>Veal Chop Arribiatta</i>	\$89
Sautéed Peppers, Onions and Mushrooms	
<i>Surf & Turf "Stony Hill Inn Style"</i>	\$90
10 oz. Fillet Mignon Plated with a 6oz. Brazilian Cognac Lobster Tail sautéed in a Scampi butter.	

Dessert Selections