

Stony Hill Inn 1818

Appetizers

Minestrone Soup

\$9

Buffalo Mozzarella

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

*Sweet or Hot Italian Sausage with Broccoli
Rabe*

Sweet or Hot Italian Sausage with
Broccoli Rabe, EVO, Garlic

Four Cheese Ravioli

Four Cheese Ravioli, Tomato Sauce,
Basil

Pennette Vodka

Pink Vodka Sauce, Porcini
Mushrooms

Shrimp Cocktail..add \$10

Served with a Horseradish Cocktail
sauce.

Stony Hill Inn's Seafood Salad
Calamari, Shrimp, Octopus, EVO
Lemon Dressing

Jumbo Lump Crabmeat Cocktail..add \$10

Served with a Tomato Remoulade
Sauce.

Salad

Spinach Salad

Spinach Salad, Hearts of Palm, Strawberries, Double smoked bacon crisps
with a Pomegranate Acai Vinaigrette

Stony Hill Salad

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

Baby Arugula

Baby Arugula Salad with Pears, Gorgonzola Cheese, Champagne Dressing

Caesar Salad

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

Entree's

Stony Hill Inn 1818

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| <i>Chicken Matone</i> | \$68 |
| Crispy Boneless chicken under the brick with Tuscan Beans and Escarole | |
| <i>16 oz. Prime Organic Pork Chop</i> | \$70 |
| Maple Glazed Served with Sweet Hash and Vegetables | |
| <i>Grilled Salmon Balsamic</i> | \$72 |
| Simply grilled Atlantic Salmon topped with sautéed tomatoes and a Balsamic Glaze. | |
| <i>Boneless Beef Short Ribs</i> | \$75 |
| Boneless Short Ribs of Beef Braised in Red Wine, Balsamic Glazed Cippolini Topped with Horseradish Chive Butter, Mashed Potatoes and Vegetable | |
| <i>Fillet of Sole Francese</i> | \$70 |
| Sautéed with an egg batter in a lemon- white wine reduction, Over Spinach with Lobster Ravioli | |
| <i>Veal Chop Arribiatta</i> | \$80 |
| Sautéed Peppers, Onions and Mushrooms | |
| <i>Rack of Lamb</i> | \$81 |
| Rack of Lamb, mint pesto, Forest mushrooms, Zucchini and Fresh Mint. Mashed Potatoes | |
| <i>Surf & Turf</i> | \$82 |
| 6 oz. Filet Mignon plated with a 6oz Lobster Tail sautéed in a Scampi Sauce | |