STONES THROW

APPETIZERS

TUNA WONTONS 21
Fried Wontons, Ahi Tuna, Avocados, Cucumbers, Scallion, Sriracha Aioli, Jalapeños, Wasabi Creme Fraiche

CHILLED JUMBO SHRIMP GF 20
Jumbo Shrimp, Old Bay Seasoning, House Cocktail Sauce, Grilled Lemon

OYSTERS BIENVILLE 18
Baked Oysters, Bechamel Sauce, Bacon, Shrimp, and Mushrooms, Topped With Bread Crumbs and Fresh Herbs

CRAB CAKES 25
Pan Seared, Jumbo Lump Crab, Panko Crusted & Whole Grain Mustard Aioli

FRIED CALAMARI 18
Sweet Chili, Sweetie Drop Peppers, Scallion

SMOKED FISH DIP GF 18
Fresh Salmon & Swordfish, Creamed with Herbes De Provence, Spices, Crudités

FIRE ROASTED BURRATA 19
Charred Tomato Chutney, Fried Artichoke Hearts, Basil Pesto, Parmesan Bread Rusk

FRIED BRIE 18
Caramelized Onions, Candied Pecans, Strawberry Jalapeño Jam, Toast Points

SIGNATURE BRUSSELS SPROUTS 16
Candied Pecans, Smoked Bacon, Dried Cranberries, Honey Mustard

SOUP & SALADS
Add On: Chicken 8 | Salmon 15 | Shrimp 18 | 4oz Filet Mignon 25

FRENCH ONION SOUP 12
Caramelized Sweet Onions, Savory Broth, Holland Rusk, Gruyere

HOUSE SALAD GF 12
Mixed Greens, Cherry Tomato, Cucumber, Shaved Red Onion, Avocado, White Balsamic Vinaigrette, Hard-boiled Egg

CHARRED CAESAR 16
Charred Baby Artisan Romaine Lettuce, Aged Pecorino, Crispy Pancetta, Croutons, Caesar Dressing (served classic style upon request)

BEET SALAD GF 18
Arugula, Red Onion, Roasted Beets, Candied Pecans, Citrus Vinaigrette

STONES THROW SALAD GF 18
Mixed Greens, Dried Cherries, Red Onion, Goat Cheese, Toasted Pumpkin Seeds, Roasted Sweet Potatoes, Maple Bourbon Vinaigrette

SIDES

Baked Potato 5 (Loaded +3)	Smoked Gouda Grits 8
Frites 9 (Truffle Parmesan +4)	Creamed Spinach 9
Whipped Garlic Potatoes 9	Chili Garlic Green Beans 9
Whipped Sweet Potatoes 9	Roasted Carrots 9
Roasted Fingerling Potatoes 9	Seasonal Vegetables 9

STEAKS
All steaks come with a choice of side and herbed compound butter

8 OZ. FILET GF 59

14 OZ. PRIME NEW YORK STRIP GF 54

16 OZ. PRIME RIBEYE GF 62

12 OZ. AUSTRALIAN WAGYU NEW YORK STRIP GF MP
(subject to availability)

ADD ONS: Bella Mushrooms 5 | Gorgonzola 5
Oscar 18 | Colossal Shrimp 10 | Cold Water Lobster 33

SAUCES: Port Wine Glace, Cognac Jus, Bearnaise, Chimichurri 5

Rare | Medium Rare | Medium | Medium Well | Well

ENTREES
Add a Side House or Caesar 7

STEAK DIANE GF 64
14oz Prime NY Strip, Sautéed Mushrooms, Onions, Cognac Jus, Whipped Garlic Potatoes, Seasonal Vegetables

RED WINE BRAISED SHORT RIB 48
Whipped Garlic Potatoes, Seasonal Vegetables, Red Wine Demi-Glace, Fried Leeks

STEAK FRITES 40
Peppercorn-Crusted 8oz Sirloin, Béarnaise, French Fries, Arugula, Citrus Vinaigrette

FRENCHED ELK RACK GF MP (subject to availability)
Smoked Gouda Grits, Chili Garlic Green Beans, Berry Sage Gastrique

CHESHIRE PORK TOMAHAWK GF 40
Bone-In 14oz Heritage Pork Chop, Roasted Carrots, Whipped Garlic Potatoes, Whole Grain Mustard Cream Sauce

CHICKEN MILANESE 32
Parmesan-Crusted Free Range Chicken Breast, Topped With Baby Arugula, Marinated Cherry Tomatoes, Shaved Parmesan, Over Pesto Bucatini

BRAISED SHORT RIB PAPPARDELLE 42
Red Wine Braised Short Rib, Mushrooms, Shaved Parmesan, Pappardelle

CHEF'S SIGNATURE SHRIMP PRIMAVERA 36
Gulf Shrimp, Andouille Sausage, Rigatoni, Sautéed Vegetables, Garlic, Olive Oil

TWIN LOBSTER TAILS GF 64
Two 6oz Cold Water Lobster Tails, Drawn Butter, Smoked Gouda Grits, Seasonal Vegetables

SEARED SEA SCALLOPS GF 50
Whipped Sweet Potatoes, Creamed Spinach, Bacon Jam, Hot Honey Glaze

SUNSET SWORDFISH GF 38
Grilled or Blackened, Whipped Sweet Potatoes, Seasonal Vegetables, Peach Salsa, Smoked Tomato Vinaigrette

CHEF'S SALMON GF 36
Grilled or Blackened, Chili Garlic Green Beans, Fingerling Potatoes, Cucumber Dill Cream Sauce

STONES THROW BURGER 26
8oz Wagyu Beef, Balsamic Bacon Jam, Garlic Tarragon Aioli, Tomato, Arugula, Stout Fried Onions, Gruyere, Brioche, French Fries

GF = Gluten Free

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, or shellfish. While we take steps to minimize risk, cross-contamination may occur as our facility processes shared items. We cannot guarantee that any product is completely free from traces of allergens.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Parties of 8 or more will be charged a 20% automatic gratuity

