

# Stonecroft Manor

## ENTREES

Available from 4 PM - 9 PM

**Add Ons:** Crab Oscar \$8, Seared Scallops(4) \$12, Grilled Shrimp Skewer(6) \$10, Crab Cake \$10, Sautéed Onions \$2, Sautéed Mushrooms \$2

**Available Sauces:** \$2 - Hollandaise, Bearnaise, Red Wine Demi-Glaze, Port Wine Demi-Glaze, Creamy Horseradish Sauce, Blue Cheese Crumbles

8 oz Filet | 38

12 oz Ribeye | 34

12 oz New York Strip | 36

8 oz Sirloin | 26

**Stonecroft Wellington | 40**

6oz Filet Wrapped in Pastry with Prosciutto and Duxelles, Baked and Finished with a Port Wine Demi-Glaze

**Lamb Pops | 36 \*GF**

Seasoned House-Made Rub and Grilled or Seasoned with a Spicy Chocolate and Chipotle Seasoning and Topped with Fresh Mint Syrup

**Porterhouse Pork Chop | 28 \*GF**

Chili Dusted and Grilled, Topped with Fresh Mango Salsa

**Chicken Picatta | 26**

Two 4oz Chicken Breasts Floured and Seared with Capers in a Garlic, Lemon and White Wine Sauce

**Stonecroft Chicken and Brie | 28 \*GF**

Grilled Chicken Breast Topped with Caramelized Onions and Apples, Topped with Brie and Finished in the Broiler

**Cordon Blue | 28 \*GF**

8oz Chicken Breast Stuffed with Prosciutto, Spinach and Blue Cheese Crumbles, Baked and Topped with Fresh Blue Cheese Sauce

**Seared Scallops Rice Bowl | *Market Price* \*GF**

Pan Seared in a Garlic White Wine Sauce, Served over Jasmine Rice with Roasted Garlic Oil and Tomatoes

**Seared Mahi Mahi Rice Bowl | 27 \*GF**

Blackened or Lemon Pepper Seasoned, Served over Vegetable Jasmine Rice

**Twin Crab Cakes | 34 \*GF**

Two 5 oz Maryland Crab Cakes Broiled to Perfection

**Grilled Salmon | 28 \*GF**

8 oz Salmon Seasoned and Grilled, Topped with Teriyaki Sauce

**Lobster Newberg | 32**

Lobster Meat with Mushrooms and Tomatoes in a Rich Sherry Cream Sauce; Served with Toasted Baguettes

**Chicken Marsala Pasta | 24**

8oz Chicken Breast Floured and Seared with Mushrooms in a Creamy Marsala and Beef Sauce over Linguine

**Creamy Pesto Alfredo Pasta With**

**Chicken | 24 With Shrimp | 28**

Tomatoes, Onions and Garlic in a Rich Pesto Alfredo Sauce Tossed with Cavatappi with Your Choice of Protein

**Seafood Linguine Provencal | 24**

Clams or Mussels in a Garlic and White Wine Sauce with Tomatoes, Onions and Garlic over Linguine

**Seafood Scampi | 26**

Shrimp, Lobster and Crab Sautéed in a Garlic Butter and White Wine Sauce with Tomato, Green Onion, and Fresh Basil; Served over Linguine

**Seafood and Tasso Pasta | 27**

Shrimp, Lobster and Crab Sautéed with Onions, Peppers and Celery with Tasso Ham in a Rich and Creamy Garlic Sauce

**Sesame Seared Tuna Rice Bowl | 28 \*GF**

Tuna Sprinkled with Sesame Seeds and Seared with Peppers, Snow Peas, Broccoli and Red Onions in Sesame Oil; Seasoned with 5 Spice Blend and Finished with Jasmine Rice

\*Gluten Friendly (GF)

## AVAILABLE SIDES

Fries, Onion Rings, Side House Salad, Side Caesar Salad  
Add French Onion Soup for \$4; or Cream of Crab for \$6

**Available After 4 P.M.**

Baked Potato, Garlic Whipped Potatoes, Grilled Asparagus, Brussel Sprouts, Vegetable Du Jour  
(Ask Server)

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## ALL DAY MENU

### SANDWICHES

Available Cheeses | Gluten Free Bun is Available

Smoked Gouda, Cheddar, Swiss, Mozzarella, American, Blue Cheese Crumbles, Feta, Brie

#### **Steak and Cheese | 14**

Our Famous Sirloin Topped with Grilled Onions and Mushrooms; Served on Grilled Sub Roll

#### **Stonecroft Manor Burger | 18**

8oz Hand Pressed Burger Grilled and Topped with Tomato, Onion, and Leaf Lettuce, Choice of Cheese, and Served on a Toasted Brioche Bun

#### **Black-N-Blue Burger | 15**

8oz Hand Pressed Burger Coated with Cajun Seasoning and Blackened in Cast Iron Skillet; Topped with Melted Blue Cheese Crumbles, Lettuce, Tomato and Red Onion and Served on Toasted Brioche Bun

#### **Stonecroft BBQ Burger | 16**

8oz Hand Pressed Burger Seasoned and Grilled with a House-Made BBQ Glaze; Topped with Smoked Gouda, Candied Bacon and Fresh Onion Straws; Served on Toasted Brioche Bun

#### **Apple and Brie Burger | 16**

8oz Hand Pressed Burger Seasoned and Grilled, Topped with Grilled Apples, Caramelized Onions, Melted Brie Cheese, Leaf Lettuce and Tomato, Served on Toasted Brioche Bun

#### **Stonecroft Rueben | 16**

Tender Sliced Corned Beef with Sauerkraut and Swiss Cheese with House-Made Thousand Island Dressing on Toasted Wheatberry Bread

#### **Chicken Sandwich | 14**

Either Grilled or Fried, Chicken Topped with Lettuce, Tomato, and Red Onion and Served on Toasted Brioche Bun

#### **Chicken Chesapeake Sandwich | 17**

Grilled Chicken Topped with Crab Cake, Candied Bacon and Cheddar Cheese; Served with Lettuce, Tomato and Red Onion on Toasted Brioche Bun

#### **Lobster Roll | 16**

Served Hot or Cold. Lobster Meat in a Cream Sauce with Lettuce and Tomato on a Toasted Sub Roll

#### **Crab Cake Sandwich | 18**

5 oz Crab Cake on a Toasted Bun with Lettuce, Tomato, and Onion Served with Old Bay Aioli

#### **Black Bean Quinoa Burger | 14**

House-Made Blend of Black Beans and Quinoa with Seasonings; Topped with Roasted Red Peppers and Feta Cheese

#### **Grilled Turkey and Brie | 15**

Grilled Turkey, Candied Bacon, and Brie Cheese with Lettuce and Tomato on Toasted Wheatberry Bread

#### **Mahi Tacos | 18**

Blackened Mahi Mahi Grilled and Served in a Flour Tortilla with Pickled Cabbage, Salsa Fresca and Fresh Greens; Topped with Yogurt Avocado Sauce

#### **Grilled Portobello & Gouda On Ciabatta | 12**

Marinated and Grilled Portobello Topped with Roasted Red Peppers, Gouda Cheese and Spinach

### SOUPS

#### **Cream of Crab Soup | 8**

Rich House-Made Crab Soup

#### **French Onion Soup | 6**

Sweet Onions and Beef Broth Topped with Provolone Cheese Baked to Perfection

#### **Soup Du Jour**

Ask Your Server About Our Soup Du Jour

Add Bread Bowl to Any of Our Soups | 4

### WRAPS

#### **Club Wrap | 13**

Deli Turkey and Ham Sliced and Served on a Tomato Basil Wrap with Mayo, Lettuce, Tomato, Onion and Swiss Cheese

#### **Steak and Cheese Wrap | 14**

Grilled Sirloin, Onions and Mushrooms on a Tomato Basil Wrap with Lettuce, Tomato, Mayo and Mozzarella

#### **Vegetable Wrap | 13**

Grilled Vegetable Medley in a Tomato Basil Wrap with Tomato, Onion and Spring Greens Tossed in White Balsamic Vinaigrette

#### **Greek Chicken Wrap | 14**

Grilled Chicken, Sun Dried Tomato, Artichoke Hearts, Red Onions, Feta Cheese and Fresh Spring Greens Tossed in Feta Greek Vinaigrette

#### **Chicken Caesar Wrap | 14**

Grilled Chicken Tossed with Romaine Lettuce, Shaved Parmesan Cheese and Caesar Dressing on a Tomato Basil Wrap

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## STARTERS & SMALL PLATES

### Calamari | 14

Fresh Calamari Tossed in House-Made Seasoning Blend and Fried; Served with Chipotle Aioli

### Shrimp & Tasso over Grilled Grits | 18

Sautéed Shrimp and Tasso Ham in a Creamy Cajun Sauce over Grilled Smoky Gouda Grit Cakes

### Ahi Tuna | 15 \*GF

Grilled Sesame Ahi Tuna over Fresh Greens and Seaweed Salad; Topped with a Soy and Wasabi Glaze

### Seared Scallops and Greens | 18 \*GF

Seared Sea Scallops served over a Bed of Fresh Spring Greens and Drizzled with White Balsamic Vinaigrette

### Smothered Seafood Potato Skins | 17 \*GF

Wedge Potatoes Deep Fried and Topped with Crab, Lobster, Bacon and a Smoky Gouda and Cheddar Cheese Blend

### Lobster Bruschetta | 16

Toasted Baguettes with Seasoned Lobster, Tomato, Fresh Mozzarella and Balsamic Reduction

### Lobster Avocado Toast | 17

Avocado, Seasoned Lobster Meat and Mango Salsa on Toasted Baguettes

### Button Mushroom Caps | 16 \*GF

Large Button Mushrooms Stuffed with our Famous Crab Dip, Topped with Shaved Parmesan and Toasted in the Broiler

### Steamed Mussels or Clams Provencal | 18 \*GF

Your Choice Tossed in a White Wine and Garlic Sauce with Tomatoes, Onions, Garlic and Fresh Spinach

### Baked Brie | 16

Brie Cheese Wrapped in Puff Pastry and Warmed in the Oven; Topped with a Fresh Apple Caramel Sauce; Served with Toasted Baguettes - Available without Pastry

### Crab Dip | 16

Our House-Made Crab Dip Topped with Shaved Parmesan and Served with Baguette Toast Points

### Spinach Artichoke Dip | 14

A Creamy and Cheesy House-Made Dip Topped with Shaved Parmesan and Served with Baguette Toast Points

### Brussel Sprout | 12 \*GF

Pan Fried with Bacon and Red Pepper Jelly

### Stuffed Portobello Caprese | 13 \*GF

Portobello Mushroom Stuffed with Tomato Compote and Topped with Fresh Mozzarella, Basil and Balsamic Reduction

### Charcuterie Board | 18

Assorted Meats and Cheese with Marinated Vegetables, Olives, and Artichoke Hearts, Served with Toasted Baguettes and House-Made Sauces

\*Gluten Friendly (GF)

## SALADS & BOWLS

### Add On: Available on any Salads

Sirloin Steak \$10, Grilled Shrimp \$10, Salmon \$10, Ahi Tuna \$10, Grilled Chicken \$6, Crispy Chicken \$6, or Crab Cake \$10

### Dressing Options:

Ranch, Blue Cheese, White Balsamic Vinaigrette, Honey Mustard, Italian, Feta Greek, Balsamic Vinaigrette, Caesar, French, & Thousand Island

### Garden Salad | 12

A Mix of Fresh Greens, Red Onions, Cucumbers, Julienne Carrots, Purple Cabbage, Grape Tomatoes and Croutons

### Caesar Salad | 15

Chopped Romaine, Shaved Parmesan Cheese, Hard Boiled Egg and Croutons

### Greek Salad | 14 \*GF

Tender Spinach and Kale Tossed in House-Made Feta Greek Salad Dressing and Topped with Artichoke Hearts, Sundried Tomatoes, Feta Cheese, Kalamata Olives

### Spinach & Kale Salad | 14 \*GF

Fresh Baby Spinach and Kale Topped with Cranberries, Walnuts, Apples, and Blue Cheese Crumbles

### Waldorf Chicken Salad | 16 \*GF

Available in a Bread Bowl | 20  
Chicken Salad Made in House with Grapes, Apples, and Walnuts in a Lemon Mayo; Served over Salad Greens

### Seafood Mac N Cheese | 18

Lobster and Crab Tossed in a Smoked Gouda and Cheddar Cream Sauce with Cavatappi

### Greek Quinoa Bowl | 13 \*GF

Quinoa Tossed with Feta Greek Dressing and Topped with Artichoke Hearts, Sundried Tomatoes, Kalamata Olives, and Feta Cheese

### Garden Quinoa Bowl | 12 \*GF

Quinoa Tossed in White Balsamic Vinaigrette and Served with Grape Tomatoes, Cucumbers, Carrots, Purple Cabbage, and Red Onions; Topped with Feta Cheese

### 5 Spice Quinoa Bowl | 13 \*GF

Quinoa Seasoned with 5 Spice Blend and Tossed with Sesame Oil, Garlic, Snow Peas, Carrots and Quick Pickled Red Onions

### Warmed Chicken Fabrice Salad | 16

### Available in a Bread Bowl | 20

Classic Manor Dish Made with Grilled Chicken, Carrots, and Dressing over Salad Greens

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