

# Wings

10 Jumbo Wings Breaded And Tossed In Your Favorite Sauce. 8.50

Medium, Hot, Super Hot,  
BBQ, Spicy BBQ, Thai Peanut, Orange Ginger  
Celery, Bleu Cheese, Ranch or Extra Sauce .50 each. All Drums add 2.00.

# Starters

## Mozzarella Sticks

Batter dipped in-house to order. Served with marinara sauce. 7.50

## Bavarian Pretzel Sticks

Freshly baked warm salted soft pretzels. Served with mustard dipping sauce. 7.50  
With cheddar cheese sauce, add 1.00

## Potato Skins

Cheese, bacon and scallions with sour cream on the side. 7.95

## Sampler Platter

Potato Skins, Spinach & Artichoke Dip, Mozzarella Sticks, Medium Wings served with sour cream and marinara sauce.  
No substitutions please. 14.95

## Quesadillas

Filled with a blend of cheeses and diced tomatoes. Jalapenos, scallions, lettuce, black olives, sour cream and salsa served on the side.  
With guacamole, add 1.95  
Cheese 8.25  
Grilled Steak 8.75  
Grilled Chicken 8.75

## Lettuce Wraps

Asian marinated chicken, water chestnuts, peanuts and mushrooms. Served with cool lettuce cups, Thai peanut and orange ginger sauces. 9.95

## Nachos

Crispy corn tortillas, each topped with a blend of cheeses. Served with lettuce, tomatoes, black olives, jalapenos, salsa and sour cream on the side.  
With guacamole, add 1.95  
Cheese 8.25  
Grilled Steak 8.75  
Grilled Chicken 8.75

## Spinach and Artichoke Dip

A hot cheese dip with artichoke hearts and spinach. Served with rainbow tortilla chips and salsa. 8.75

## Frickles

Sliced dill pickles batter dipped. Served with a Cajun mayo sauce. 7.25

## Crispy Chicken Tenders

Tender chicken breast slices, breaded to order with our own unique recipe.  
Served with orange ginger sauce. 8.95  
*Buffalo style also available*

## Mini Filet Mignon

Mini sandwiches served with caramelized onions, pickles, lettuce, tomato and Cajun mayo. 10.95

18% gratuity will be added to parties of 8 or more. Please no more than 4 separate checks per table.

[www.stonewoodalehouse.com](http://www.stonewoodalehouse.com)

# Soups & Salads

*Freshly Prepared Dressings:*

*Balsamic Vinaigrette, Bleu Cheese, Honey Mustard, Ranch, Creamy Italian, Thousand Island, Chipotle Ranch, Raspberry Vinaigrette, Vinegar & Oil and Greek*

## Soup of the Day

Made from the freshest ingredients.

Bowl 4.25

Cup 3.50

## Chili

Topped with cheddar cheese, sour cream and onions.

Bowl 5.25

Cup 4.25

## Baked French Onion Soup

Caramelized onions, crostini, and melted mozzarella cheese.

Bowl 5.50

Cup 4.25

## Garden Salad

Crisp mixed greens with tomato, cucumbers and seasoned croutons. Served with your choice of dressing. 4.95

## Side Caesar Salad

Crisp romaine, seasoned croutons and parmesan cheese. 4.95

## The Bleu Cheese Wedge

Crisp iceberg wedge, Danish bleu cheese crumbles, crisp Applewood smoked bacon bits, tomatoes and our creamy bleu cheese dressing. 5.95

## Soup & Garden Salad

A bowl of soup and a fresh garden salad. 8.75

## Thai Beef Salad

Warm slices of marinated skirt steak with mixed greens, cucumbers, tomatoes, cilantro and red onions. Tossed in Asian dressing. 10.95

## Grilled Chicken Caesar

Sliced wood-grilled chicken breast on crisp romaine lettuce. Tossed with Caesar dressing, seasoned croutons and parmesan cheese. 10.25

## Cajun Tuna Caesar

Cajun seasoned Ahi tuna seared rare over wood. Served on crisp romaine lettuce. Tossed with Caesar dressing, seasoned croutons and parmesan cheese. 11.50

## Crispy Caribbean

Crispy chicken served over mixed greens with fresh pineapples, mandarin oranges, candied pecans, julienne peppers and raspberry vinaigrette. 10.95

## Greek Salad

Sliced wood-grilled chicken breast, crisp lettuce, cucumbers, tomatoes, red onions, kalamata olives and pepperoncini. Topped with imported Feta cheese and tossed with our homemade Greek dressing. 10.95

## Chopped Salad

Chopped lettuce with grilled chicken, Applewood bacon, ditalini pasta, diced tomatoes, cucumbers, green onions and Danish bleu cheese crumbles. Tossed in our special creamy Italian dressing. 10.95

## BBQ Chicken Salad

Chopped lettuce, roasted sweet corn, red beans, green onions, tomatoes and cilantro tossed with chipotle ranch dressing. Topped with slices of crispy BBQ chicken and tortilla strips. 10.50  
*Buffalo style also available*

***Kitchen Open Late!***

**Full Menu available until 12 midnight Sunday thru Thursday  
And 2:00 am Friday & Saturday.**

# Wood Fired

*Add a Garden or Caesar salad for 2.95*

*Load your Mashed Potatoes with Applewood bacon, cheddar cheese and chives for 1.25*

## BBQ Pork Chops-14 oz

Two 7 oz boneless center cut pork chops wood-grilled and basted with BBQ sauce. Served with homemade Yukon Gold mashed potatoes, sautéed vegetables and BBQ sauce. 16.95

## Skirt Steak-14 oz

Marinated and wood-grilled. Served with homemade Yukon Gold mashed potatoes, sautéed vegetables and onion strings. 19.95

## NY Strip Steak-12 oz

Wood-grilled USDA Choice Center Cut NY Strip with homemade Yukon Gold mashed potatoes and sautéed vegetables. 21.95

## Grilled Chicken Bruschetta

Four boneless chicken breasts topped with tomato Bruschetta. Served with sautéed spinach, onions, bell peppers and homemade Yukon Gold mashed potatoes. 15.95

## Skewered Grilled Shrimp

Twelve marinated wood-grilled shrimp. Served on a bed of basmati rice with sautéed vegetables. 17.95

## Rib Eye Steak-14 oz

Seasoned with herbs, then grilled to perfection. Served with homemade Yukon Gold mashed potatoes and sautéed vegetables. 20.95

## BBQ Ribs

Half slab of tender pork baby back ribs, wood-grilled. Served with cole slaw and fries. 15.95

*Full slab available, add 5.00*

## BBQ Ribs & Shrimp

Six grilled BBQ shrimp and a half slab of baby back ribs. Served with cole slaw and fries. 19.95

## Beer Can Chicken & Ribs

1/4 Chicken roasted then wood fired and a half slab of tender baby back ribs. Served with cole slaw and fries. 18.95

## BBQ Chicken Breasts

Four wood-grilled boneless chicken breasts, basted in our sweet BBQ sauce. Served with homemade Yukon Gold mashed potatoes and sautéed vegetables. 15.95

# Seafood & Pasta

*Add a Garden or Caesar salad for 2.95*

## Mixed Seafood Grill

Blackened Tilapia, BBQ Salmon and Grilled Shrimp. Served with basmati rice and grilled asparagus. 19.95

## Grilled Salmon

Fresh Atlantic salmon grilled over wood and basted with orange ginger sesame sauce. Served with basmati rice and grilled asparagus. 18.95

## Blackened Tilapia

Seared blackened Tilapia served with basmati rice and sautéed vegetables. 15.95

## Jumbo Shrimp Tempura

Eight jumbo shrimp in a light crispy batter. Served with fries, cole slaw and cocktail sauce. 15.95

## Chicken Carbonara

A classic cream sauce of garlic, parmesan cheese and Applewood bacon mixed with fettuccini noodles and topped with wood-grilled chicken. 14.95

## Louisiana Chicken

Sautéed chicken breast, penne pasta, mushrooms, peppers and onions in a zesty New Orleans cream sauce. 14.95

# Ale House Favorites

Add a Garden or Caesar salad for 2.95

Load your Mashed Potatoes with Applewood bacon, cheddar cheese and chives for 1.25

## Prime Rib-12 oz

Served Wednesday thru Saturday after 4pm

Slow roasted, melt in your mouth, boneless prime rib of beef. Served with homemade Yukon Gold mashed potatoes and sautéed vegetables. Horseradish sauce served upon request. Limited quantities available. 20.95

## Beer Can Chicken

Available after 4pm

Half chicken, roasted with our StoneWood Amber Ale, fresh herbs and then wood fired. Served with homemade Yukon Gold mashed potatoes and vegetables. 14.95

## Fish & Chips

Crispy battered cod filets with tartar sauce, fries, cole slaw and malt vinegar on the side. 14.95

## Pork Chops

Two thick maple glazed boneless center cut pork chops wood-grilled. Served with homemade Yukon Gold mashed potatoes, sautéed vegetables and apple sauce. 16.95

## Pot Roast-Tender & Slow Cooked

Served with vegetables and homemade Yukon Gold mashed potatoes. 15.95

# Sandwiches

\* Served with homemade kettle potato chips and cole slaw unless otherwise noted. (Fries may be substituted for 95¢)

## Reuben

Lean corned beef, sauerkraut, Swiss cheese and thousand island dressing. Served on grilled light rye. 9.75

## BBQ Pulled Pork

Smoked pork loin, slow roasted for 17 hours. Served on a toasted sesame seed bakery bun with onion strings and our sweet BBQ sauce. 9.95

## Pot Roast Sandwich

Tender, slow cooked pot roast with melted cheddar cheese and sweet caramelized onions. Served on a toasted sesame seed bakery bun with horseradish mayonnaise on the side. 9.95

## BBQ Chicken Sandwich

Wood-grilled chicken breast smothered in our sweet BBQ sauce and topped with cheddar cheese and onion strings. Served on a toasted sesame seed bakery bun with shredded lettuce and tomato. 9.25

## Tilapia Sandwich

Seared blackened Tilapia, romaine lettuce and sliced tomato on a toasted French roll. Served with lime cilantro sauce on the side. 8.95

## Blackened Ahi Tuna

Cajun seasoned Ahi tuna seared rare over wood. Served on a toasted pretzel bun with romaine lettuce and sliced tomatoes, with lime cilantro sauce on the side. 10.95

## Santa Fe Chicken

Wood-grilled chicken breast topped with Swiss cheese, Applewood smoked bacon and fresh guacamole. Served on a toasted sesame seed bakery bun with shredded lettuce, tomato and onion. 9.95

## Buffalo Chicken Sandwich

Crispy breaded chicken breast, tossed in Buffalo sauce. Served on a toasted sesame seed bakery bun. Lettuce, tomato, red onion, and bleu cheese dressing served on the side. 9.25

## Philly Cheese Steak

Tender thinly shaved prime rib of beef lightly sautéed with green peppers, onions and mozzarella cheese. Served on a hoagie roll. 10.95

## Steak Sandwich

Rib eye steak wood-grilled. Served with shredded lettuce, tomato and Cajun mayonnaise on a toasted sesame seed bakery bun. 11.50

## Crispy Chicken Wrap

Crispy coated chicken, bacon, lettuce, tomato and honey mustard dressing. Wrapped in a tomato tortilla. \* Served with pasta salad. 9.50

## Grilled Chicken Wrap

Grilled chicken breast, lettuce, tomato and ranch dressing. Wrapped in a tomato tortilla. \* Served with pasta salad. 9.25

# Wood Grilled Burgers

Our 100% certified premium beef burgers are fresh, never frozen, hand packed from a special blend of sirloin, short rib, chuck and beef brisket. Each weighs in at a half-pound and is grilled over hard wood to any temperature you'd like. Our juicy burgers are served on a fluffy, toasted sesame seed bakery bun, with lettuce, tomato, sweet red onion, dill pickle and fries.

**Ale House Burger** 8.50

## **Cheeseburger**

Smothered in American cheese. 8.95

## **Bacon Cheeseburger**

Applewood smoked bacon and American cheese. 9.75

## **BBQ Burger**

Basted with our special sweet BBQ sauce, then topped with cheddar cheese and onion strings. 9.25

## **Spicy Crunch Burger**

Smothered in Buffalo sauce topped with our crispy homemade kettle potato chips. Served with bleu cheese dressing on the side. 9.25

## **Mushroom Burger**

Peppercorn encrusted. Topped with Marsala sautéed fresh mushrooms and Swiss cheese. 9.50

## **Elvis Burger**

Slathered with creamy peanut butter and sweet ripe bananas. 9.75

## **Bacon & Egg Burger**

Applewood smoked bacon, American cheese and a fried egg. Served with mayo on the side. 9.95

## **Stuffed Burger**

Hand-packed with diced onions and green peppers then smothered with pepper jack cheese. Cajun mayonnaise served on the side. 9.75

## **Southwestern Burger**

Guacamole and pepper jack cheese. Fresh, homemade salsa served on the side. 9.75

## **Patty Melt**

Served on grilled rye bread, American cheese and sweet onions caramelized in butter and StoneWood Amber Ale. 9.50

## **Turkey Burger**

Lean, seasoned, hand packed ground turkey, wood-grilled. Topped with Applewood smoked bacon and cheddar cheese. 9.75

## **Black & Bleu Burger**

Cajun spices, crumbled bleu cheese, bleu cheese dressing and Applewood smoked bacon. 9.95

## **Inferno Burger**

Topped with pepper jack cheese and homemade Habanero pepper relish. Very spicy. 9.50

## **Hawaiian Burger**

Glazed with Teriyaki sauce and topped with fresh chopped pineapple. 9.50

### Substitutions

**Sesame Seed Bun:** Buttery Bun (seedless), Pretzel Bun, Light Rye

**Fries:** Homemade Kettle Potato Chips, Tater Tots, Onion Strings, Cole Slaw, Yukon Gold Mashed Potatoes, Basmati Rice, Sautéed Vegetables or Pasta Salad

**Beef Burger:** If you prefer, we can substitute a ground turkey patty for any burger.

**Add cheddar cheese sauce to your fries for \$ 1.00**