

STONEFORGE MARKET PRODUCTS

READY TO COOK AT YOUR CONVENIENCE

Effective May 26, 2011 - Prices Subject to Change

Please refrigerate Market Products properly.

Ready to Cook Hand-cut Steaks, aged a minimum of 28 days.

SIRLOIN STEAKS: "High Choice"

Stoneforge beef is Midwestern grain fed "high" choice. Each steak is approximately 12 ounces. **\$8.25 ea.**

RIB-EYE STEAKS: "High Choice"

Stoneforge rib-eye steaks are sold boneless. Each steak is approximately 14 ounces. **\$9.75 ea.**

CHOICE PRIME RIB

Perfectly aged, sold as a 14 lb. average. **11.00 lb.**

FILET MIGNON: Highest Quality Cut

Our hand-cut tender Filet Mignon is sold in approximately 10 ounce portions. **\$9.75 ea.**

HOUSE DELMONICO: "High Choice"

This is approximately an 14 ounce Rib-Eye steak with the eye of fat removed and replaced with 4 ounces of filet mignon. **\$13.50 ea.**

MARINATED STEAK TIPS

Order these top sirloin steak tips by the pound. **\$6.50 lb.**

ST. LOUIS RIBS

Simply heat our pork ribs on the grill or in the oven. Each rack is approx. 1 1/2 pounds. **\$6.50 rack**

IMPERIAL ANGUS BURGERS

10 ounce patties of fresh Imperial Angus ground beef sold in packages of eight. **\$19.50 pkg. of 8**

Ready to Cook Seafood, Chowder & Bisque

THICK CENTER-CUT SWORDFISH

Fresh, hand-cut swordfish is center-cut loins. Each steak is approximately 10 oz. Great with Lemon Pepper Aioli. **\$13.00 ea.**

SCALLOPS

"Dry" 20/30 sea scallops, never frozen. Order by the pound. **\$15.75 lb.**

COD FILETS

Each scrod filet is approximately 10 oz. **\$3.75 ea.**

ATLANTIC SALMON

Fresh, center-cut, Atlantic salmon filets are approximately 8 oz. each. Add extra flavor with our Tangerine Teriyaki Sauce. **\$6.50 ea.**

BAKED STUFFED SHRIMP

Jumbo shrimp, 8 to 12 per lb., one of the largest available, stuffed with jumbo lump crab stuffing. Sold in trays of six. **\$12.00 tray of 6**

RICH & CREAMY LOBSTER BISQUE

Minced lobster meat simmered in rich cream and sherry with Stoneforge secret ingredients. Order by the 12 oz. container. **\$6.00**

AWARD WINNING CLAM CHOWDER BASE

Simply heat 12 ounces of the Stoneforge chowder base with 4 oz. of heavy cream and you will have one pint of our award winning chowder in your own home. **\$2.50**

Ready to Cook Appetizers *This item is not available in Easton

SPINACH ARTICHOKE DIP

Fresh spinach, artichoke hearts, spices and cheeses make this delicious appetizer. Order by the pound. **\$4.00 lb.**

BUFFALO CHICKEN DIP

Boneless buffalo chicken, blue cheese-cream cheese dip. Order by the pound. **\$4.50 lb.**

GORGONZOLA & SHRIMP DIP

Gorgonzola cheese baked with shrimp, cream cheese-sour cream blend and spices. Order by the pound. **\$5.50 lb.**

STUFFED MUSHROOMS

Stoneforge stuffed mushrooms are portobellini mushrooms stuffed with our Florentine stuffing. Order by trays of 6 each. Serve with our Lemon Pepper Aioli. **\$10.50 tray of 6**

CRAB CAKES

Our house-made crab cakes are great pan-seared or baked. Each Crab Cake is approximately 3 oz. Order by trays of 6. **\$13.50 tray of 6**

JUMBO SHRIMP

Sold raw and ready for cooking. Try them with our cocktail sauce! *16/20 per pound - **\$12.50 lb.** 8/12 per pound - **\$16.50 lb.**

CLAMS CASINO

Stoneforge clams casino are house-made. Order by trays of 12 ea. **\$11.00 tray of 12**

SCALLOPS WRAPPED IN BACON

Stoneforge scallops and bacon are made from "dry" 20/30 sea scallops that average 3/4 of an ounce each. Order by trays of 20 each. **\$15.50 tray of 20**

Ordering Stoneforge Market Products

Corporate and employee discounts and other promotional offers, coupons and vouchers are not valid on Stoneforge Market Products. Visit either Stoneforge location or place an order by phone. Orders will be ready for pick-up at the location you desire. All major credit cards are accepted.

Stoneforge Tavern & Publick House 90 Paramount Drive, Raynham, MA 02767 • 508-977-9845/40

Stoneforge Grill 10 Roosevelt Circle, Rte. 138, South Easton, MA 02375 • 508-238-0550

Before placing your order, please inform your server if a person in your party has a food allergy.

Proper handling of any food is essential to ensure that the food is safe for consumption. In compliance with the Department of Health, please be advised that "eating of raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially the elderly, young children under the age of 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness. Consult your physician or public health official for further information."