

## Stoneforge Sides

Creamy Mashed Potatoes ~ Baked Potato  
Baked Sweet Potato Wedge ~ Delmonico Potatoes  
Parmesan Steak Fries ~ Seasonal Risotto  
Broccoli Au Gratin ~ Asparagus Hollandaise  
Sautéed Mushrooms ~ Sautéed Garlic Spinach

### Children's Menu

*Children 12 years old and under.  
All children's entrées include ice cream and a small drink.*

Prime Rib 8 oz. ~ 12  
*with potato & vegetable*

Cheese Ravioli ~ 6  
*cheese filled ravioli with tomato sauce*

Pasta ~ 6  
*penne or linguini with butter or tomato sauce*

Chicken Fingers ~ 6  
*served with fries and your choice of dipping sauce*

Fish & Chips ~ 6  
*fried cod served with fries*

### Public House Information:

90 Paramount Drive, Raynham, MA 02767 • 508-977-9840  
[www.stoneforge.net](http://www.stoneforge.net)

Reservations accepted every night starting at 5pm.

### Gift Certificates

Certificates come in any denomination with no expiration date and can be redeemed at our Raynham or Easton location. Gift certificates are available on-line at [www.stoneforge.net](http://www.stoneforge.net) or just ask your server.

In compliance with the Department of Public Health, please be advised that: "The Department of Public Health advises 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 animal foods reduces the risk of illness. Consult your physician or public health official for further information."

## STONEFORGE TAVERN & PUBLIC HOUSE

### Thanksgiving

Accepting reservations for *Thanksgiving Dinner* in the Tavern & Public House from 11:30am to 5:00pm. Offering a special Thanksgiving menu.

Accepting reservations for *Thanksgiving Buffet* in the Stoneforge Ballroom from 11:30am to 4:00pm.  
*Adults \$22.95 / Children 6-12 yrs. \$13.95 / Children 5 yrs. & under \$5.95*

### "Triple M Fridays"

Every Friday night starting at 6pm in the Public House join us for Music, Martinis and Manhattans!

### Stoneforge Public House Holiday Lunch

*Celebrate the holidays with friends, family or coworkers.*

Stoneforge Public House is open for lunch from December 12th –23rd. Select one dish from each course: Starter, Salad, Entrée, Dessert all for \$19\*. Groups of all sizes are welcome and reservations are recommended. Call for reservations: 508-977-9840

\*\$19 per person, tax & gratuity not included. Dine-in only. Cannot be combined with other promotional offers, vouchers, coupons, corporate or employee discounts.

### Celebrate this Holiday Season at Stoneforge

Stoneforge Ballroom accommodates up to 175 people. Our chefs will provide you with a specialized menu or we will create a menu to fit your Holiday event. Smaller functions can be held in our Public House or Tavern. Call our Function Directors for details: 508-977-9840

land ~ ocean ~ ranch ~ farm



## STONEFORGE PUBLIC HOUSE

Signature Steaks

Quality Seafood

Inventive Sauté

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

# Appetizers

## Raw Bar

Littleneck Clams  
1.95 per pc.

Oysters on Half Shell  
2.95 per pc.

Jumbo Shrimp Cocktail  
2.95 per pc.

Sesame Seared Tuna  
seared rare, Ponzu sauce ~ 9

## Other Favorites



Scallops & Bacon ~ 10

sea scallops, apple wood bacon, blackberry apple cider glaze

Tuscan Calamari ~ 9

fried, tossed in tomato sauce, capers, roasted tomatoes, kalamata olives



Stoneforge Clams Casino ~ 8

littleneck clams, garlic butter, bacon, parmesan cheese

Oysters Rockefeller ~ 12

fresh shucked oysters, cream spinach, herb cheese sauce

Belgium Frites ~ 6

hand-cut fries, curry ketchup, roasted garlic mayo, sweet horseradish sauce

Butternut Ravioli ~ 7

sautéed house-made ravioli, sage cream sauce, balsamic drizzle, parmesan cheese

Stuffed Mushrooms ~ 9

mushroom caps with Florentine stuffing

Publick House Sampler ~ 10

mushroom, clams casino, scallops and bacon

Spinach Artichoke Dip ~ 7

spinach, artichokes, tomatoes, cream cheese, mozzarella cheese, spices, toasted pita bread, nacho chips

Crab Cakes ~ 9

pan-seared, served with lemon pepper aioli

Traditional Dinner Turkey Cakes ~ 7

ground turkey and stuffing cakes, cranberry-onion chutney, maple drizzle

## Soups & Salads



French Onion Soup

cup 4 / bowl 7

Lobster Bisque

cup 6 / bowl 9

New England Clam Chowder

cup 4 / bowl 5

Roasted Tomato Soup

cup 4 / bowl 6

Stoneforge Signature Caesar Salad *no charge with entrée*

center-cut romaine, house-made croutons, Parmigianino Reggiano cheese, Signature Caesar dressing



Signature House Salad *no charge with entrée*

Stoneforge blend of greens wrapped in English cucumber

Warm Asparagus Salad \$3 with entree

spinach, dried cranberries, blue cheese, onions, tomatoes, balsamic vinaigrette

Salad Dressings:

Stoneforge Vinaigrette, Balsamic Vinaigrette, Blue Cheese, Parmesan Peppercorn

# Entrees

Entrees include choice of two: Stoneforge salad, Caesar salad, starch or vegetable (excludes Stoneforge Grilled Cheese, Gourmet Burger & Lobster Pizza).

\*Entrees include your choice of Signature house or Caesar salad.

# Prime Rib

Stoneforge prime rib is Mid-Western corn-fed "High" choice rib eye aged a minimum of 21 days and slow roasted with our secret spices for the most tender, juicy and flavorful beef available. **Customize your Prime Rib \$3.00 for each additional ounce.**

**English Cut** 10 oz. ~ 18  
cut for smaller appetites

**Forge Cut** 14 oz. ~ 24  
generous portion, juicy and tender

**Stoneforge King Cut** 22 oz. ~ 29  
extra generous, thick cut for king sized appetites

## Other Entrees from the Land

Filet Mignon 10 oz. ~ 25

aged tenderloin seasoned with kosher salt and cracked black pepper

Rib-Eye Steak 12 oz. ~ 24

juicy and flavorful seasoned with kosher salt, cracked black pepper

Beef Espetar ~ 22

skewered sirloin tenderloins marinated in maple vinaigrette with fresh fennel, red bell peppers, mushrooms, leeks, Churrasco sauce



House Delmonico 18 oz. ~ 32

rib-eye with filet mignon, Gorgonzola cheese, red wine demi-glace

N. Y. Sirloin Steak 12 oz. ~ 24

seasoned with kosher salt and cracked black pepper

Beef Wellington ~ 22

filet mignon in a puff pastry, mushroom duxelle, demi-glace

Rack of Lamb ~ 32 / 20

New Zealand rack roasted with red wine demi-glace, raspberry sauce

Sauces Available for all Steaks:

Béarnaise • Red Wine Demi-Glace • Gorgonzola Sauce • Au Poivre

How to Order your Steak: **Rare** cold raw center; **Medium-Rare** red warm center;

**Medium** pink center; **Medium-Well** slightly pink center; **Well** no color, somewhat dry

## Seafood

Tuscan Swordfish 10 oz. ~ 26

sun-dried tomatoes, spinach, artichokes, capers, feta, portobello mushrooms, tarragon butter

Honey Mustard Salmon ~ 21

roasted fresh salmon filet, whole grain honey mustard glaze

Baked Cod ~ 22 / 14

seasoned breadcrumbs, lemon garlic butter

Baked Stuffed Jumbo Shrimp ~ 24 / 15

seafood stuffed jumbo shrimp, white wine and butter

Chef's Seafood Selection ~ market price

Enjoy our chef's special creation of the finest seasonal seafood

Pan-Roasted Scallops Florentine ~ 26 / 15

sea scallops over baby spinach, bacon-feta cheese stuffing, lemon pepper aioli

## Poultry & Pasta

Chicken Milanese ~ 18 / 11

chicken breast dusted in flour and seasoned crumbs, lemon butter caper sauce, julienne vegetables

Chicken Espetar ~ 17

apple-cider vinaigrette marinated chicken breast skewered with onions, mushrooms, red bell peppers, Granny smith apples, house made maple vinaigrette

Panko Parmesan Chicken ~ 19 / 12

pan-fried, roasted tomatoes, Parmesan cheese, lemon basil cream sauce

\*Butternut Ravioli ~ 21

sautéed house-made ravioli, sage cream sauce, balsamic drizzle, parmesan cheese

\*Pappardelle Al Fresco ~ 19

pasta, fresh roasted butternut sage, onions, asiago cheese, basil, olive oil

\*Open-Faced Lobster & Shrimp Ravioli ~ 28

Pasta sheets, loaded with sautéed lobster and shrimp, fresh roasted tomato, basil, Parmigianino Reggiano cream sauce

## Hearty Comforting Foods

Roasted Stuffed Pork Loin ~ 19

stuffed with apple and bread stuffing, wrapped with bacon

\*Braised Prime Rib ~ 20 / 12

Signature Chianti braised eye of the rib, creamy mashed potatoes, roasted vegetables, beef tomato reduction

\*Harvest Turkey Pot Pie ~ 15

cast iron turkey pot pie, layered with creamy mashed potatoes, roasted butternut squash, caramelized onions gravy, puff pastry

Stoneforge Grilled Cheese & Roasted Tomato-Basil Soup ~ 10

country buttermilk bread, Gouda cheese, aged cheddar

Gourmet Burger ~ 11

chopped beef, spices, shitake mushrooms, brioche bun with fries includes 3 dipping sauces: rosemary mayo, savory mustard, spicy ketchup

Lobster Pizza ~ 15

lobster, caramelized onion, cream sauce, chilled gingered greens



Stoneforge Specialties