

Appetizers

Pulled Pork Nachos / \$21.50

Pulled Pork, Shredded Cheddar Jack, Lettuce, Tomato, Jalapenos, Black Beans, Beer Cheese Sauce, Corn Salsa, Guacamole & Sour Cream

Quesadilla / S13.50

Grilled Chicken, Tomato, Green Onion, Cheddar Jack Cheese, Cilantro Lime Creme

Cheese Curds / \$10.50

Fried to golden perfection with Marinara Dipping

Golden Boneless Wings / \$13.50

Buffalo, Thai Peanut Sauce or BBQ Served with Celery and Ranch or Bleu Cheese

Pub Pretzels / \$9.50

Salted pretzel sticks with Beer Cheese

Divots / \$16.50

Whiskey Marinated Beef Tips on a skillet, Red Onion, Peppers, Served with Horseradish and Tennessee Dipping Sauce

Maryland Crab Cakes / \$15.50

Crab Cakes pan-fried golden brown topped with Jumbo Lump Crab & Roasted Red Pepper Remoulade

BBQ Pulled Pork Flatbread / \$15

Pulled Pork, Bacon, Onions, Pepper Jack Cheese, BBQ Sauce on a crispy Flatbread Crust

Salads

Served with a pretzel stick

Caesar Salad / S10.50

Romaine, Parmesan, Herb Croutons Crispy Chicken / \$5 Grilled Chicken / \$6 Divots / \$8

Chicken Apple Pecan / \$16.50

Mixed Greens, Grilled Chicken, sliced Granny Smith Apples, Candied Pecans, Craisins, Bleu Cheese Crumbles, Maple Balsamic Vinaigrette

Asian Shrimp / \$17

Romaine, Grilled Shrimp, Toasted Almonds, Shredded Napa Cabbage, Carrots, Pickled Cucumbers, Crispy Wonton Strips, Sesame Seeds, Soy Vinaigrette

Stonebrooke Chef / \$16.50

Mixed Greens, julienned Ham and Turkey, chopped Bacon, Red Onions, Tomatoes, Cucumbers, Hardboiled Egg, Cheddar Cheese, House Dressing

Soups

Chicken Wild Rice

Cup \$5 / Bowl \$7

Beef Chili

Topped with Ceddar Cheese Cup \$5 / Bowl \$7

Entrees

Add a House or Caesar Salad / \$5

Shrimp NOLA* / \$19.50

Sauteed Shrimp tossed in Cajun Beer Cream Sauce with Herbed Oil Grilled Bread for dipping

Blackened Salmon* / \$21.50

Pan Seared Atlantic Salmon, House Blackened Seasoning. Choice of Garlic Mashed Potatoes or Stonebrooke Potatoes. Served with Vegetable Du Jour

Freshwater Walleye / \$23.50

Panko Crispy Walleye with Lemon Aioli Choice of Garlic Mashed Potatoes or Stonebrooke Potatoes. Served with Vegetable Du Jour

Chicken Bacon Penne / S17.50

Grilled Chicken, Bacon, Onions, Peas, Penne Pasta tossed in Garlic Cream Sauce Served with Parmesan Garlic Bread

Spaghetti & Meatballs / \$16.50

Jumbo Meatballs, Spaghetti and Marinara Sauce Served with Parmesan Garlic Bread

New York Strip* / \$22.50

10oz New York Strip grilled to your preference brushed with House Steak Butter Choice of Garlic Mashed Potatoes or Stonebrooke Potatoes. Served with Vegetable Du Jour

Stonebrooke reserves the right to add 18% gratuity to parties of 6+ *Consuming raw or undercooked foods may increase your risk for foodborne illness*



Sandwiches

Served with French Fries or Kettle Chips / Upgrade to Tater Tots or Onion Rings \$2

Reuben / \$14.50

Shaved Corned Beef, Swiss Cheese, Sauerkraut, House 1000 Island Dressing Served on grilled Rye Bread

Three Little Pigs / S14.50

BBQ Pulled Pork, Shaved Ham, Applewood Smoked Bacon topped with crispy Fried Onion Served on grilled a Brioche Bun

California Chicken / \$15.50

Grilled Chicken, Swiss Cheese, Bacon, Guacamole, Sautéed Onions, Lettuce, Tomato Served on a Brioche Bun

New York Strip Sandwich* / \$15.50

Grilled New York Strip Steak, Sautéed Onions and Mushrooms, Provolone Cheese Served on a grilled Hoagie

Build Your Own Burger* / \$14.50

Half Pound ground chuck patty cooked to your liking with Lettuce and Tomato on a brioche bun Your Choice of: Swiss, Cheddar, American, Pepper Jack, Cheddar Jack, Bleu Cheese Jalapenos, Sautéed Onions, Sautéed Mushrooms Add Smoked Bacon \$2

Hearth Baked Pizzas

Substitute Cauliflower Crust / \$5

The Mike / \$20.00

Double Pepperoni, Green Olives, Onions, Marinara Sauce

The Birdie / \$20.00

Chicken, Bacon, Onions Buffalo Sauce or Alfredo Sauce

The Hole in One / \$23.00

Pepperoni, Sausage, Onions, Tomatoes, Mushrooms Peppers, Marinara Sauce

Build your Own / \$12.50

Sauces: Marinara, Alfredo, Buffalo

Meats: \$2.50 each

Pepperoni, Sausage, Bacon, Ham, Chicken

Veggies: \$1.50 each

Black Olives, Green Olives, Mushrooms, Tomatoes,

Onions, Jalapenos, Bell Peppers

Desserts

Chocolate Molten Lava Cake (Gluten Friendly) / S9 Salted Caramel Lava Cake Ala Mode / S10 Apple Crisp Ala Mode / S7 Vanilla Ice Cream w. Chocolate Sauce / S4

Signature Drinks

Spiced Sangria / S12

Cabernet Sauvignon, Bourbon, Apple Cider, Sprite, Dash of Cinnamon

Buttered Toffee Dreamsicle / S14

Armaretto, Kaluha, Bailey's, Cream, Served Up

Cranberry Moscow Mule / \$10

Vodka or Gin, Ginger Beer, Cranberry Juice, Wedge of Lime

Pumpkin Pie Martini / \$14

Titos Vodka, Rum Chata

Bootleg / 10

Hendricks Gin or Titos Vodka

Beer & Wine List - Located on a Separate Menu

Kids Menu / \$8

Includes a drink & ice cream sandwich Sides: French Fries or Applesauce

Chicken Tenders

Cheeseburger

Hamburger

Mini Corn Dogs