

HOURS

# STONE & WEBSTER

## CHOPHOUSE

Tue. to Thur. - 5PM to 10PM  
Fri. & Sat. - 5PM to 11PM



### BILL OF FARE

## SHELLFISH TOWER

Served Chilled  
1/2 dozen Oysters, 1/2 lb Shrimp,  
1/2 Maine Lobster, 1/2 lb Crab Claws,  
Horseradish Cocktail, Lemon Aioli, Mignonette - 95

## FRESH SHELLFISH

- SHRIMP COCKTAIL** ..... 21  
Horseradish, Cocktail Sauce,  
Tomatoes, Shiso
- CRAB RICE** ..... 25  
Carolina gold rice grits, Blue Crab, Bell Pepper, Tomato
- MAINE LOBSTER** ..... 31  
Half Maine Lobster, Chilled Pea Bisque, Snap peas

## OYSTERS

- OYSTERS & CAVIAR** ..... 28  
Sabayon, Meyer Lemon
- 1/2 DOZEN OYSTERS ON THE HALF SHELL** ..... MKT  
Ask your server for today's selections

## STARTERS

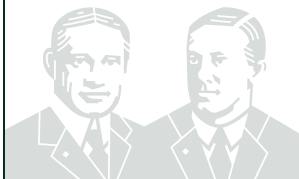
- HAND CUT STEAK TARTARE** ..... 19  
Shallots, Capers, Cornichon, Dijon,  
Egg Yolk, Bresola, Rye
- PORK BELLY CONFIT** ..... 20  
Green garlic, Black garlic, Farro verde
- GRILLED OCTOPUS** ..... 21  
Charred Carrots, Peanuts, Fermented Pepper, Onion
- S & W WEDGE** ..... 15  
Blue Cheese, Bacon, Cured Egg,  
Tomato, Shallot, Chive, Green Goddess
- KNIFE & FORK CAESAR** ..... 15  
Grilled Little Gem Lettuce, White Anchovy,  
Parmesan, Brioche
- FOIE GRAS** ..... 23  
Hazelnut, Strawberry, Cocoa

## SIGNATURES

- 14OZ PRIME AGED NEW YORK STRIP** ..... 59
- 16OZ DELMONICO RIBEYE** ..... 69
- 8OZ 45 DAY AGED FILET MIGNON** ..... 52
- BERKSHIRE PORK CHOP** ..... 42  
Black Walnuts, Field Peas, Soubise
- DIVER SEA SCALLOPS** ..... 52  
Marcona Almond, Ajo Bianco, Sorghum
- MARKET FISH** ..... MKT  
Chef Preparation
- FAROE ISLANDS SALMON** ..... 42  
Leek, Fennel, Sauce Bercy
- SMOKED DUCK BREAST** ..... 45  
Beets, Rhubarb, Seabean

## BUTCHER'S RESERVE

- 4OZ A5 JAPANESE WAGYU** ..... 110  
Tasting of Salts
- 14OZ BISON NY STRIP** ..... 65  
Smoked Bone Marrow
- SMOKED DRY AGED SHORT RIB** ..... 58  
Korean BBQ Jus, Garlic
- 34OZ ALLEN BROTHERS PRIME TOMAHAWK** ..... 175  
Black Truffle Butter



*"Make it simple, but significant."*

► Charles A. Stone and Edwin S. Webster

## SIDES

- ROASTED SUNCHOKES** Sunflower Seeds, Meyer Lemon ..... 12
- HEIRLOOM CAULIFLOWER** Chili, Lemon ..... 11
- FOREST MUSHROOMS** Garlic, Herbs, Lemon ..... 13
- POMMES FRITES** Garlic, Parmesan, Chives ..... 10
- YUKON POTATO PUREE** Crispy Shallot, Chive, Bacon Lardon ..... 14
- SPINACH GRATIN** Creamed Spinach, White Wine, Parmesan ..... 15
- GRILLED ASPARAGUS** Sauce Gribiche, Seabean ..... 15

## ACCOMPANIMENTS

- BÉARNAISE** ..... 4
- BLUE CHEESE FONDUE** ..... 7
- HORSERADISH CRUST** ..... 5
- BLACK TRUFFLE BEEF BUTTER** ..... 8
- STONE & WEBSTER STEAK SAUCE** ..... 5

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

# STONE & WEBSTER

CHOPHOUSE

## COCKTAILS

### THE ORANGE MEN 16

Jameson Orange, Lemon,  
Simple Syrup

### BOBS YOUR UNCLE 19

Johnnie Walker Black,  
Benedictine, Madeira, Saline  
Rinse

### SPEACHLESS OLD FASHIONED 17

Buffalo Trace, Peach Gomme,  
Peach Blossom, Peach Bitters

### DEVILS PINEAPPLE 18

Illegal Mezcal, Chili, Lime,  
Ginger, Pineapple

### THE LAST STRAW 17

Ford's Gin, Lime, Yellow  
Chartreuse, Strawberry  
Rhubarb, Smoked Lemongrass

### UP IN SMOKE 17

Casamigos Blanco Tequila,  
Disaronno Amaretto,  
Cointreau, Orange & Lemon

### PLANE CRASH 17

Buffalo Trace, St Germain,  
Aperol, Lemon, Ginger

### NON-ALCOHOLIC

Coco-Cola Products

Sweet & Unsweet Tea

Bottled Still & Sparkling  
Water

### MOCKTAIL 10

Let our bartender create  
your personal non alcoholic  
beverage from scratch

## WINES

### SPARKLING

|   | GLS | CRF | BTL |
|---|-----|-----|-----|
| Prosecco, <b>Villa Sandi</b> , "il Fresco," <i>IT</i> | 10  | 20  | 38  |
| Cava Rosé, <b>Poema</b> , <i>SP</i>                   | 11  | 20  | 42  |
| Champagne, <b>Veuve Clicquot</b> , <i>FR</i>          | 25  | 50  | 96  |
| Champagne, <b>Taittinger</b> , <i>FR</i>              | 27  | 54  | 106 |

### WHITE & ROSE

|  |    |    |    |
|--|----|----|----|
| Grenache Blend, <b>Fleurs de Prairie</b> , <i>FR</i>           | 11 | 22 | 42 |
| Chardonnay, <b>Cambria</b> , "Katherine's Vineyard," <i>CA</i> | 11 | 22 | 42 |
| Chardonnay, <b>Kessler</b> , <i>CA</i>                         | 12 | 24 | 44 |
| Riesling, <b>Eroica</b> , <i>WA</i>                            | 14 | 28 | 56 |
| Pinot Grigio, <b>Terlato family vineyards</b> , <i>IT</i>      | 15 | 30 | 60 |
| Sauvignon Blanc, <b>Orin Swift</b> , "Blank Stare," <i>CA</i>  | 16 | 32 | 62 |
| Chardonnay, <b>Ferrari-Carano</b> , <i>CA</i>                  | 16 | 32 | 60 |

### RED

|   |    |    |    |
|---|----|----|----|
| Red Blend, <b>Conundrum</b> , <i>CA</i>               | 12 | 24 | 44 |
| Cabernet Sauvignon, <b>Kessler</b> , <i>CA</i>        | 12 | 24 | 44 |
| Pinot Noir, <b>J Vineyards</b> , <i>CA</i>            | 13 | 26 | 50 |
| Malbec, <b>Terrazas "reserva"</b> , <i>AR</i>         | 15 | 30 | 60 |
| Cabernet Sauvignon, <b>Intrinsic</b> , <i>WA</i>      | 16 | 32 | 62 |
| Merlot, <b>Luke</b> , <i>WA</i>                       | 17 | 34 | 64 |
| Zinfandel, <b>Terra d'Oro</b> , <i>CA</i>             | 18 | 36 | 68 |
| Pinot Noir, <b>Far Niente</b> , "En route," <i>CA</i> | 20 | 40 | 78 |
| Red Blend, <b>Leviathan</b> , <i>CA</i>               | 20 | 40 | 78 |
| Red Blend, <b>Orin Swift</b> , "Abstract," <i>CA</i>  | 21 | 42 | 82 |
| Petite Sirah, <b>Caymus-Suisun</b> , <i>CA</i>        | 22 | 44 | 86 |

### DESSERT & FORTIFIED (3oz)

|  |    |
|--|----|
| Sauternes, <b>La Fleur d'Or</b> , <i>FR</i>      | 12 |
| Recioto, <b>Recchia 'La Guardia'</b> , <i>IT</i> | 13 |
| Reserve Porto, <b>Bin 27</b> ,                   | 15 |

## TASTING FLIGHTS

3 GLASSES / 3 OZ EACH

|                  |   |    |
|------------------|---|----|
| <b>THE TOAST</b> | Cava Rosé, <b>Poema</b> , <i>SP</i>                   | 25 |
|                  | Champagne, <b>Veuve Clicquot</b> , <i>FR</i>          |    |
|                  | Prosecco, <b>Villa Sandi</b> , "il Fresco," <i>IT</i> |    |

|                                  |  |    |
|----------------------------------|--|----|
| <b>THE GREAT WHITE CHAMELEON</b> | Pinot Grigio , <b>Terlato Family Vineyards</b> , <i>IT</i>     | 30 |
|                                  | Sauvignon Blanc, <b>Orin Swift</b> , "Blank Stare," <i>CA</i>  |    |
|                                  | Chardonnay, <b>Cambria</b> , "Katherine's Vineyard," <i>CA</i> |    |

|                       |   |    |
|-----------------------|---|----|
| <b>THE RED LADDER</b> | Pinot Noir, <b>J Vineyards</b> , <i>CA</i>      | 30 |
|                       | Merlot, <b>Luke wine</b> , <i>WA</i>            |    |
|                       | Cabernet Sauvignon , <b>Kessler</b> , <i>CA</i> |    |

## BEER

|   |    |
|---|----|
| <b>MICHELOB ULTRA</b> Lager, Anheuser-Busch, St. Louis, MO, 4.2%                    | 9  |
| <b>STELLA ARTOIS</b> Lager, Belgium, 5.0%   | 9  |
| <b>TROPICALIA IPA</b> IPA, Creature Comforts Brewing Co., Athens, GA, 5.0%          | 9  |
| <b>GOOSE ISLAND SOPHIE</b> Belgian Style Saison, Chicago, IL, 6.5%                  | 10 |
| <b>NEW BELGIUM TRIPPEL</b> Light & Strong Pale Ale, Fort Collins, CO, 8.5%          | 10 |
| <b>ALLAGASH WHITE</b> Belgian-Style Wheat, Allagash Brewing Co., Portland, ME, 5.2% | 10 |
| <b>GOOSE ISLAND</b> Bourbon County Stout, IL, abv 16.9oz 14.4%                      | 27 |

