

HOURS

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

STONE & WEBSTER

CHOPHOUSE



B I L L O F F A R E

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, Crab, Bell Pepper, Tomato
- LOBSTER & CORN** 21
 Chilled Corn Chawanmushi, Lobster & Herb Salad, Mushrooms

OYSTERS

- OYSTERS & CAVIAR** 28
 Sabayon, Meyer Lemon
- 1/2 DOZEN OYSTERS ON THE HALF SHELL** MKT
 Ask your server for today's selections
- DRESSED OYSTERS** 21
 Strawberry, Rhubarb, Tarragon

STARTERS

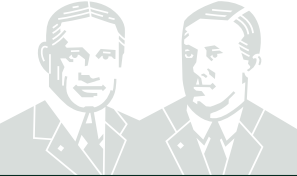
- HAND CUT STEAK TARTARE** 19
 Shallots, Capers, Cornichon, Dijon,
 Egg Yolk, Bresaola, Rye
- PORK BELLY CONFIT** 20
 Green garlic, Black garlic, Farro Verde
- GRILLED OCTOPUS** 21
 Peanut, Onion, Garlic, Sorghum, Green Pepper Vinaigrette
- S & W WEDGE** 15
 Blue Cheese, Bacon, Cured Egg,
 Tomato, Shallot, Chive, Green Goddess
- KNIFE & FORK CAESAR** 15
 Grilled Little Gem Lettuce, White Anchovy,
 Parmesan, Brioche
- FOIE GRAS** 23
 Hazelnut, Persimmon, Cocoa, Apple

SIGNATURES

- 14 OZ PRIME AGED NEW YORK STRIP** 59
- 16 OZ DELMONICO RIBEYE** 69
- 8 OZ 45 DAY AGED FILET MIGNON** 52
- BERKSHIRE PORK CHOP** 45
 Black Walnuts, Mushroom, Field Peas,
 Soubise
- DIVER SEA SCALLOPS** 52
 Rouille, Fennel, Tomato, Sauce
 Bouillabaise
- FAROE ISLANDS SALMON** 42
 Smoked Carrots, Vadouvan, Roe
- SMOKED DUCK BREAST** 45
 Turnip, Plum, Peppercorn, Shiso

BUTCHER'S RESERVE

- 4 OZ A5 JAPANESE WAGYU** 110
 Tasting of Salts
- 14 OZ BISON NY STRIP** 65
 Smoked Bone Marrow
- SMOKED DRY AGED SHORT RIB** 58
 Korean BBQ Jus
- 34 OZ ALLEN BROTHERS PRIME TOMAHAWK** 175
 Black Truffle Butter
- 16 OZ DRY AGED KC STRIP** 85
 30 Day Aged Bone-in Strip



"Make it simple, but significant."

► Charles A. Stone and Edwin S. Webster

SIDES	FALL SQUASH Mushroom Vinaigrette 12
	HEIRLOOM CAULIFLOWER Salsa Macha, Sunflower 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	HORSERADISH CRUST 5
BLUE CHEESE FONDUE 7	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

BL-TINI 20

Smoked Bacon Infused Grey
Goose, Carpano Dry Vermouth,
Smoked Tomato, Saline,
Seabean

AFTERNOON AT THE ORCHARD 19

Herradura Añejo, Cider,
Spiced Simple Syrup,
Amaretto, Apple Shrub, Tajin

BOBS YOUR UNCLE 19

Johnnie Walker Black,
Benedictine, Madeira

BACKFIRE 18

Ford's Gin, Antica, Lemon,
Campari, Yellow Chartreuse,
Hickory Smoke

SALTED PECAN OLD FASHIONED 19

Kessler "Private Select"
Maker's Mark, Rivulet Pecan,
Lemon, Demarara Syrup,
Saline

PLANE JANE 18

Buffalo Trace, St Germain,
Aperol, Lemon, Ginger

NON-ALCOHOLIC

Coco-Cola Products

Sweet & Unsweet Tea

Bottled Still & Sparkling
Water

MOCKTAIL 11

Let our bartender create
your personal non alcoholic
beverage from scratch

BEER

TROPICÁLIA IPA	IPA, Creature Comforts Brewing Co., Athens, GA, 5.0%	9
MICHELOB ULTRA	Lager, Anheuser-Busch, St. Louis, MO, 4.2%	10
STELLA ARTOIS	Lager, Belgium, 5.0%	10
GOOSE ISLAND SOFIE	Belgian Style Saison, Chicago, IL, 6.5%	10
ALLAGASH WHITE	Belgian-Style Wheat, Allagash Brewing Co., Portland, ME, 5.2%	10
NEW BELGIUM TRIPPEL	Light & Strong Pale Ale, Fort Collins, CO, 8.5%	12
GOOSE ISLAND	Bourbon County Stout, IL, abv 16.9oz 14.4%	32

WINES

SPARKLING

	GLS	CRF	BTL
Prosecco, Villa Sandi , "il Fresco," <i>IT</i>	11	20	44
Brut Rosé, Bugey-Cerdon Bottex , <i>FR</i>	19	36	76
Champagne, Veuve Clicquot , <i>FR</i>	28	50	112

WHITE & ROSE

Grenache Blend, Fleurs de Prairie , <i>FR</i>	12	22	48
Chardonnay, Kessler , <i>CA</i>	13	24	48
Chardonnay, Ferrari-Carano , <i>CA</i>	14	27	56
Moscato d'Asti, Batasiolo , <i>IT</i>	15	28	60
Chardonnay, Cambria , "Katherine's Vineyard," <i>CA</i>	16	28	64
Riesling, Eroica , <i>WA</i>	14	28	56
Pinot Grigio, Terlato Family Vineyards , <i>IT</i>	15	30	60
Sauvignon Blanc, Orin Swift , "Blank Stare," <i>CA</i>	18	32	72

RED

Cabernet Sauvignon, Kessler , <i>CA</i>	13	24	48
Pinot Noir, J Vineyards , <i>CA</i>	15	26	60
Red Blend, Conundrum , <i>CA</i>	16	27	64
Cabernet Sauvignon, Intrinsic , <i>WA</i>	17	32	68
Merlot, Luke , <i>WA</i>	18	34	68
Malbec, Terrazas "Riserva" , <i>AR</i>	18	35	72
Zinfandel, Terra d'Oro , <i>CA</i>	18	36	72
Pinot Noir, Far Niente , "En route," <i>CA</i>	20	40	78
Red Blend, Leviathan , <i>CA</i>	21	40	84
Red Blend, Orin Swift , "Abstract," <i>CA</i>	22	42	88
Petite Sirah, Caymus-Suisun , <i>CA</i>	25	44	100
Cabernet Sauvignon, Arrowood , <i>CA</i>	30	120	

DESSERT & FORTIFIED (3oz)

Tawny Port, Broadbent , <i>PT</i>	9
Recioto, Recchia 'La Guardia' , <i>IT</i>	13
Madiera, Rare Wine Co , "Savannah Verdelho," <i>PT</i>	15
White Blend, Nickle & Nickle , "Dolce," <i>CA 375ml</i>	140

TASTING FLIGHTS

3 GLASSES / 3 OZ EACH

THE TOAST	Prosecco, Villa Sandi , "il Fresco," <i>IT</i> Brut Rosé, Bugey-Cerdon Bottex , <i>FR</i> Champagne, Veuve Clicquot , <i>FR</i>	35
THE GREAT WHITE CHAMELEON	Pinot Grigio, Terlato Family Vineyards , <i>IT</i> Sauvignon Blanc, Orin Swift , "Blank Stare," <i>CA</i> Chardonnay, Cambria , "Katherine's Vineyard," <i>CA</i>	35
THE RED LADDER	Cabernet Sauvignon, Kessler , <i>CA</i> Merlot, Luke , <i>WA</i> Pinot Noir, J Vineyards , <i>CA</i>	35

