

**HOURS**

Tue - Thur • 5PM - 10PM  
 Fri & Sat • 5PM - 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 & MUSHROOM** ..... 21  
 Chilled Mushroom Chawanmushi, Lobster & Herb Salad

### 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  
 Kumquat, Lemon, Tarragon

### STARTERS

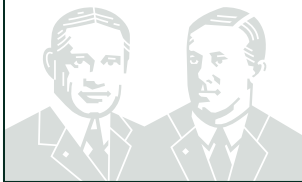
- HAND CUT STEAK TARTARE** ..... 19  
 Shallots, Capers, Cornichon, Dijon Aioli, Egg Yolk,  
 Bresaola, Rye
- PORK BELLY CONFIT** ..... 20  
 Green Garlic, Black Garlic, Farro Verde
- GRILLED OCTOPUS** ..... 21  
 Peanut, Chili, Tomato, Hericot Vert
- S&W WEDGE** ..... 15  
 Blue Cheese, Bacon, Cured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

### SIGNATURES

- 14OZ PRIME AGED NEW YORK STRIP** ..... 59
- 16OZ DELMONICO RIBEYE** ..... 69
- 8OZ 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  
 Turnip, Plum, Peppercorn, Shiso
- SMOKED DUCK BREAST** ..... 45  
 Turnip, Plum, Peppercorn, Shiso

### 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
- 34OZ ALLEN BROTHERS PRIME TOMAHAWK** ..... 175  
 Black Truffle Butter
- 16 OZ DRY AGED KC STRIP** ..... 85  
 Peppercorn Jus



*"Make it simple, but significant."*

► Charles A. Stone and Edwin S. Webster

<b>SIDES</b>	<b>WINTER SQUASH</b> Mushroom Vinaigrette ..... 12
	<b>HEIRLOOM CAULIFLOWER</b> Salsa Macha, Sunflower ..... 11
	<b>FOREST MUSHROOMS</b> Garlic Butter, Herbs, Lemon ..... 13
	<b>POMMES FRITES</b> Garlic Parmesan, Chives ..... 10
	<b>YUKON POTATO PUREE</b> Crispy Shallot, Chive, Bacon Lardon ..... 14
	<b>SPINACH GRATIN</b> Creamed Spinach, White Wine, Parmesan ..... 15
	<b>GRILLED ASPARAGUS</b> Sauce Gribiche, Seabean ..... 15

### ACCOMPANIMENTS

<b>BÉARNAISE</b> ..... 4	<b>HORSERADISH CRUST</b> ..... 5
<b>BLUE CHEESE FONDUE</b> ..... 7	<b>BLACK TRUFFLE BEEF BUTTER</b> ..... 8
	<b>STONE &amp; WEBSTER STEAK SAUCE</b> ..... 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

### B.L.-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

### PLAIN JANE 18

Buffalo Trace, St. Germain,  
Aperol, Lemon, Ginger

### NON-ALCOHOLIC

Coca-Cola Products  
Sweet & Unsweet Tea  
Bottled Still & Sparkling  
Water

### MOCKTAIL 11

Let Our Bartender Create  
Your Personal Non-Alcoholic  
Beverage From Scratch

## WINES

### SPARKLING

	GLS	CRF	BTL
Prosecco, Villa Sandi "Il Fresco", IT	11	20	44
Brut Rosé, Bugey-cerdon bottex, FR	19	36	76
Champagne, Veuve Clicquot, FR	28	50	112

### WHITE & ROSÉ

Grenache Blend, Fleurs de Prairie, FR	12	22	48
Chardonnay, Kessler, CA	13	24	48
Chardonnay, Ferrari-Carano, CA	14	27	56
Chardonnay, Cambria - "Katherine's Vineyard", CA	16	28	64
Pinot Grigio, Terlato Family Vineyards, IT	15	30	60
Riesling, Eroica, WA	14	28	56

### RED

Pinot Noir, J Vineyards, CA	15	26	50
Pinot Noir, Far Niente, CA	20	40	78
Malbec, Terrazas "RISERVA", AR	18	35	72
Zinfandel, Terra d'Oro, CA	18	36	72
Merlot, Luke, WA	18	34	68
Red Blend, Orin Swift "Abstract", CA	22	42	88
Red Blend, Conundrum, CA	16	27	64
Red Blend, Leviathan, CA	21	40	84
Petite Sirah, Caymus-Suisun, CA	25	44	100
Cabernet Sauvignon, Kessler, CA	13	24	48
Cabernet Sauvignon, Intrinsic, WA	17	32	68

### DESSERT & FORTIFIED (3oz)

Tawny Port, Broadbent, PT	9
Recioto, Recchia 'La Guardia', IT	13
Madeira, Rare Wine co, "Savannah Verdelho" PT	15
White Blend, Nickel & Nickel, "Dolce" CA 375ml	140

## TASTING FLIGHTS

3 GLASSES / 3 OZ EACH

### THE TOAST

Prosecco, Villa Sandi, IT  
Brut Rosé, Bugey-Cerdon bottex, FR  
Champagne, Veuve Clicquot, FR

35

### THE GREAT WHITE CHAMELEON

Pinot Grigio, Terlato Family Vineyards, IT  
Sauvignon Blanc, Orin Swift, "Blank Stare", CA  
Chardonnay, Cambria, "Katherine's Vineyard", CA

35

### THE RED LADDER

Cabernet Sauvignon, Kessler, CA  
Merlot, Luke, WA  
Pinot Noir, J Vineyards, CA

35

## 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, 16.9 OZ, 14.4%	32

