

**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

### SIGNATURES

<b>14 OZ PRIME AGED NEW YORK STRIP</b>	59
<b>16 OZ DELMONICO RIBEYE</b>	69
<b>8 OZ 45 DAY AGED FILET MIGNON</b>	52
<b>BERKSHIRE PORK CHOP</b>	42
Black Walnuts, Field Peas, Soubise	
<b>DIVER SEA SCALLOPS</b>	52
Rouille, Fennel, Tomato, Sauce Bouillabaise	
<b>MARKET FISH</b>	MKT
Chef Preparation	
<b>FAROE ISLANDS SALMON</b>	42
Smoked Carrots, Vadouvan	
<b>SMOKED DUCK BREAST</b>	45
Beets, Mushroom, Blueberry	

### FRESH SHELLFISH

<b>SHRIMP COCKTAIL</b> . . . . .	21
Horseradish, Cocktail Sauce, Tomatoes, Shiso	
<b>CRAB RICE</b> . . . . .	25
Carolina gold rice, Blue Crab, Bell Pepper, Tomato	
<b>MAINE LOBSTER</b> . . . . .	31
Squash, Peppers	

### OYSTERS

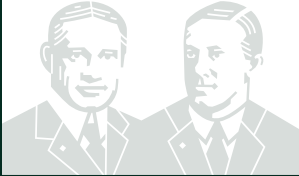
<b>OYSTERS &amp; CAVIAR</b> . . . . .	28
Sabayon, Meyer Lemon	
<b>1/2 DOZEN OYSTERS ON THE HALF SHELL</b> . . . . .	MKT
Ask your server for today's selections	
<b>DRESSED OYSTERS</b> . . . . .	21
Strawberry, Rhubarb, Tarragon	

### STARTERS

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

### BUTCHER'S RESERVE

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



*"Make it simple, but significant."*

► Charles A. Stone and Edwin S. Webster

SIDES	<b>ROASTED SQUASH</b> Sunflower Seed, Salsa Macha	12
	<b>HEIRLOOM CAULIFLOWER</b> Chili, Lemon	11
	<b>FOREST MUSHROOMS</b> Garlic, 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

### TELFAIR ORCHID 17

Stravecchio Brandy, Orgeat, Lemon, Orange Bitters, Soda

### BOBS YOUR UNCLE 19

Johnnie Walker Black, Benedictine, Madeira, Saline Rinse

### SPEACHLESS OLD FASHIONED 17

Maker's Mark, Peach Gomme, Peach Blossom, Peach Bitters

### DEVILS PINEAPPLE 18

Ilegal 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 JANE 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

## BEER

<b>MICHELOB ULTRA</b>	Lager, Anheuser-Busch, St. Louis, MO, 4.2%	9
<b>STELLA ARTOIS</b>	Lager, Belgium, 5.0%	9
<b>TROPICÁLIA 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

## WINES

### SPARKLING

	GLS	CRF	BTL
Prosecco, <b>Villa Sandi</b> , "il Fresco," <i>IT</i>	10	20	38
Brut Rosé, <b>Bugey-Cerdon Bottex</b> , <i>FR</i>	18	36	72
Champagne, <b>Veuve Clicquot</b> , <i>FR</i>	25	50	96

### WHITE & ROSE

Grenache Blend, <b>Fleurs de Prairie</b> , <i>FR</i>	11	22	44
Chardonnay, <b>Kessler</b> , <i>CA</i>	12	24	44
Chardonnay, <b>Ferrari-Carano</b> , <i>CA</i>	13	27	55
Moscato d'Asti, <b>Batatsiolo</b> , <i>IT</i>	14	28	52
Chardonnay, <b>Cambria</b> , "Katherine's Vineyard," <i>CA</i>	14	28	56
Riesling, <b>Eroica</b> , <i>WA</i>	14	28	56
Pinot Grigio, <b>Terlato Family Vineyards</b> , <i>IT</i>	15	30	56
Sauvignon Blanc, <b>Orin Swift</b> , "Blank Stare," <i>CA</i>	16	32	62

### RED

Cabernet Sauvignon, <b>Kessler</b> , <i>CA</i>	12	24	44
Pinot Noir, <b>J Vineyards</b> , <i>CA</i>	13	26	50
Red Blend, <b>Conundrum</b> , <i>CA</i>	13	27	54
Cabernet Sauvignon, <b>Intrinsic</b> , <i>WA</i>	16	32	62
Merlot, <b>Luke</b> , <i>WA</i>	17	34	64
Malbec, <b>Terrazas "Riserva"</b> , <i>AR</i>	17	35	65
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	88

### DESSERT & FORTIFIED (3oz)

Tawny Port, <b>Broadbent</b> , <i>PT</i>	9
Recioto, <b>Recchia 'La Guardia'</b> , <i>IT</i>	13
Madiera, <b>Rare Wine Co</b> , "Savannah Verdelho," <i>PT</i>	15
White Blend, <b>Nickle &amp; Nickle</b> , "Dolce," <i>CA 375ml</i>	125

## TASTING FLIGHTS

3 GLASSES / 3 OZ EACH

### THE TOAST

Prosecco, **Villa Sandi**, "il Fresco," *IT*  
 Brut Rosé, **Bugey-Cerdon Bottex**, *FR*  
 Champagne, **Veuve Clicquot**, *FR*

30

### THE GREAT WHITE CHAMELEON

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

30

### THE RED LADDER

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

30

