

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, Crab, Bell Pepper, Tomato
- LOBSTER & CORN** 21
Chilled corn chawanmushi, Lobster corn relish, Corn
truffle crème

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

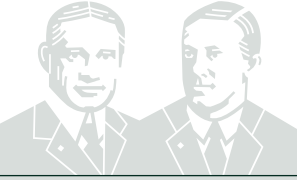
- HAND CUT STEAK TARTARE** 19
Shallots, Capers, Cornichon, Dijon,
Egg Yolk, Bresaola, Rye
- PORK BELLY CONFIT** 20
Green garlic, Black garlic, Farro verde
- GRILLED OCTOPUS** 21
Peanuts, Peppers, Carrots, Annatto
- S & W WEDGE** 15
Blue Cheese, Bacon, Cured Egg,
Tomato, Shallot, Chive, Green Goddess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

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
- MARKET FISH** MKT
Chef Preparation
- FAROE ISLANDS SALMON** 42
Smoked Carrots, Vadouvan, Roe
- SMOKED DUCK BREAST** 45
Beets, Mushroom, Blueberry

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, Garlic
- 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	ROASTED 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, Seabeau	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

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

TELFAIR ORCHID 17

Stravecchio Brandy, Orgeat,
Lemon, Orange Bitters, Soda

BOBS YOUR UNCLE 19

Johnnie Walker Black,
Benedictine, Madeira, Saline
Rinse

ABNOR-MELON 16

Bacardi 8, Watermelon Puree,
Lemon, Simple, Pickled
Watermelon

SPEACHLESS OLD FASHIONED 17

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

DEVILS PINEAPPLE 18

Illegal Mezcal, Chili, Lime,
Ginger, Pineapple

DOUBLE PLUMMED 17

Plum Infused Ford's Gin,
Plum Bitters, Tonic Water,
Hickory Smoke

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

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

WINES

SPARKLING

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

WHITE & ROSE

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

RED

Cabernet Sauvignon, Kessler , <i>CA</i>	12	24	44
Pinot Noir, J Vineyards , <i>CA</i>	13	26	50
Red Blend, Conundrum , <i>CA</i>	13	27	54
Cabernet Sauvignon, Intrinsic , <i>WA</i>	16	32	62
Merlot, Luke , <i>WA</i>	17	34	64
Malbec, Terrazas "Riserva" , <i>AR</i>	17	35	65
Zinfandel, Terra d'Oro , <i>CA</i>	18	36	68
Pinot Noir, Far Niente , "En route," <i>CA</i>	20	40	78
Red Blend, Leviathan , <i>CA</i>	20	40	78
Red Blend, Orin Swift , "Abstract," <i>CA</i>	21	42	82
Petite Sirah, Caymus-Suisun , <i>CA</i>	22	44	88

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>	125

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