

**HOURS**

# STONE & WEBSTER

## CHOPHOUSE



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

**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 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**

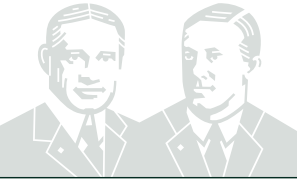
- HAND CUT STEAK TARTARE** ..... 19  
 Shallots, Capers, Cornichon, Dijon,  
 Egg Yolk, Bresaola, Rye
- PORK BELLY CONFIT** ..... 20  
 Green garlic, Black garlic, Farro verde
- GRILLED OCTOPUS** ..... 21  
 Peanuts, Peppers, Carrots, Annatto
- S & W WEDGE** ..... 15  
 Blue Cheese, Bacon, Cured Egg,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

**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  
 Beets, Mushroom, Cherry

### 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

<b>SIDES</b>	<b>FALL SQUASH</b> Mushroom Vinaigrette ..... 12
	<b>HEIRLOOM CAULIFLOWER</b> Salsa Macha, Sunflower ..... 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

### BL-TINI 20

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

### TELFAIR ORCHID 18

Stravecchio Brandy, Orgeat,  
Lemon, Orange Bitters, Soda

### BOBS YOUR UNCLE 19

Johnnie Walker Black,  
Benedictine, Madeira, Saline  
Rinse

### ABNOR-MELON 17

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

### SPEACHLESS OLD FASHIONED 18

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

### DEVILS PINEAPPLE 19

Illegal Mezcal, Chili, Lime,  
Ginger, Pineapple

### 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

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

## WINES

### SPARKLING

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

### WHITE & ROSE

Grenache Blend, <b>Fleurs de Prairie</b> , <i>FR</i>	12	22	48
Chardonnay, <b>Kessler</b> , <i>CA</i>	13	24	48
Chardonnay, <b>Ferrari-Carano</b> , <i>CA</i>	14	27	56
Moscato d'Asti, <b>Batasiolo</b> , <i>IT</i>	15	28	60
Chardonnay, <b>Cambria</b> , "Katherine's Vineyard," <i>CA</i>	16	28	64
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>	18	32	72

### RED

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

### 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>	140

## TASTING FLIGHTS

3 GLASSES / 3 OZ EACH

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

