

Appetizers

Breaded Mushrooms: Sliced, fresh mushrooms hand breaded and fried to perfection. Served with ranch dressing or creamy horseradish sauce for dipping. \$6

Loaded Potato Skins: Eight baked potato skins filled with cheese, hickory bacon, chives and a side of sour cream. \$6

Chantilly Onion Rings: Thinly sliced, lightly breaded and deep fried to perfection. \$5

Combo Platter: Can't decide - this platter includes potato skins, breaded mushroom and onion rings. \$10 Sorry no substitutions

Loaded Fries: We start with golden French fries smother them in cheese, then top the whole plate with bacon, chives and a side of sour cream. \$6

Clam Strips: A generous helping of deep fried strips, served with lemon and cocktail sauce on the side. \$4

Crab Cakes: Two Sweet Lump crab cakes fried and served with our very own crab sauce. \$5

Escargot: Six escargot broiled to perfection in garlic butter. \$8

Chicken Livers: A generous portion of livers lightly floured and pan fried. \$6

Traditional Shrimp Cocktail: Colossal shrimp cocktail served with our very own tangy cocktail sauce. \$9

Chicken Strips: Four hand battered strips with your choice of ranch, honey mustard or BBQ dipping sauce. \$6

Calamari: Steak strips hand breaded and deep fried to a golden brown, served with our own tangy cocktail sauce. \$5

Smoked Provolone Cheese Sticks: Four colossal hand battered cheese sticks served with your choice of marinara, honey mustard or ranch dipping sauce. \$7

Stoney's Adult Shrimp Cocktail: (Must be 21 to order) Five huge shrimp chopped and prepared with cocktail sauce, topped with one whole shrimp and a shot of Citron Vodka. \$11

Stoney's Oyster Shots: Six large oysters served in shot glasses with prepared horseradish and cocktail sauce. \$9

Oysters on the Half Shell: Six plump raw oysters on the half shell, served with lemon and cocktail sauce \$9

Coconut Shrimp: Three huge shrimp, dredged in panko bread crumbs and coconut, fried golden brown and served with roasted plum sauce for dipping. \$7

Oysters Rockefeller: Five plump oysters topped with spinach and cheese dressing, and then broiled to perfection. \$10

Frog Legs: A generous portion of fried or sautéed in garlic butter frog legs \$8

The Sandwich Board

All sandwiches are served with French fries or river chips

The Stoney Burger – Half-Pound: The best burger you will ever eat. Ground in our kitchen and served anyway you want it. Topped off with lettuce, tomato, red onion with your choice of Swiss or American cheese. \$7

Bleu Burger: This burger is covered in bleu cheese and hickory smoked bacon. \$9

The Prime: Our slowly roasted prime rib sliced and served open faced on Texas Toast covered with sautéed mushrooms, onions and green peppers. \$10

Ribeye Sandwich: Our six-ounce ribeye cooked to order and served on a Kaiser roll. \$10

Stoney's Kids Menu

For guests 10 and under- All kid's selections are served with French fries and applesauce

Hamburger – Corndog – Chicken Tenders – Grilled Cheese

Slice of Pizza -- Peanut Butter and Jelly Sandwich \$4

Soups and Salads

All Stoney's soups are prepared fresh daily and served piping hot.

Soup Du Jour: Cup \$2 Bowl \$5

French Onion Soup: Sautéed onions embraced by a rich beef broth with a subtle hint of wine and sherry topped with baby Swiss. Cup \$2 Bowl \$5

House Salad: A large bowl of mixed greens topped with tomato, red onion, cucumber, croutons and fresh, grated Asiago cheese. \$6

- Topped with a eight-ounce grilled chicken breast \$10
- Topped with our hand-breaded chicken strips \$10
- Topped with a eight-ounce salmon filet \$12

Stoney's Signature Salad: Slices of garden fresh tomatoes and red onion topped with crumbled blue cheese, roasted almonds, fresh chopped basil, balsamic vinegar and truffle oil. \$10

Caesar Salad: Fresh, chopped Romaine lettuce tossed with croutons and fresh, grated Asiago cheese and a zesty Caesar dressing served in a large bowl and topped with anchovy filets. \$6

- Topped with a eight-ounce grilled chicken breast \$10
- Topped with a eight-ounce salmon filet \$12

Beefeaters Salad: Our house salad topped with a sliced four-ounce filet mignon cooked to your specification with your choice of dressing. \$11

Homemade Dressing Selections

Creamy Bleu Cheese, French, Ranch, Light Ranch, Thousand Island, Olive Oil and Balsamic Vinegar.

Nauvoo Blue Cheese Crumbles \$1.50

Vegetable Du Jour: Fresh Asparagus, Green Beans or Broccoli \$2.75

Load your Baked Potato with cheese and crumbled bacon for \$1.75

Pork Selections

American Cut Pork Chop: A ten-ounce bacon wrapped boneless pork chop. \$15

Babyback Ribs: These ribs are cooked and smoked until the meat almost falls off the bone. Baked in our own sauce
Half-Rack \$15 Full-Rack \$21

Seafood

Lobster Tail: This is a 13-14 oz. North Australian lobster tail broiled to perfection and served with drawn butter and lemon. For an even sweeter treat have the chef charbroil it. \$49

Stoney's Surf and Turf: The best of both worlds. Our buttery tender six oz filet accompanying our Eight Oz Australian Lobster tail. \$41

Alaskan King Crab Legs: One pound of sweet steamed crab legs, served with drawn butter. \$27

Shrimp Scampi: Five jumbo shrimp sautéed served with crabmeat and garlic butter. \$17

Sea Scallops: Sweet and delicate bay scallops bacon wrapped and grilled. \$24

Clam Strips: A generous portion of clam strips served with lemon and our own tangy cocktail sauce. \$11

Crab Cakes: Sweet lump crab cakes fried and served with our very own crab sauce. \$15

Frog Legs: Twice as nice as the appetizer, prepared fried or sautéed in garlic butter. \$16

Fried Oysters: A generous portion of hand-breaded oysters served with lemon and our own cocktail sauce. \$16

Sweet Smoked Garlic Salmon: Eight-ounce filet dipped in our own special marinade and charbroiled to order, served with a lemon wedge. \$17

Coconut Shrimp: Five huge shrimp dredged in panko breadcrumbs and coconut, fried to a golden brown and served with roasted plum sauce. \$15

Seafood Alfredo: Three jumbo shrimp and three sea scallops atop a bed of fettuccini pasta topped with our homemade Alfredo Sauce and grated parmesan cheese. \$25

Chicken and Pasta

Chicken Oscar: Broiled eight-ounce chicken breast, butterfly and covered with crabmeat and asparagus spears, finished with our own béarnaise sauce. \$17

Chicken Breast: This eight-ounce fresh chicken breast can be prepared Plain, Lemon Herb, BBQ or Fried. \$13

Smothered Chicken: Chicken breast smothered with mushrooms, onions and Swiss cheese. \$15

Chicken Liver Dinner: A generous portion of pan-fried livers. \$12

Chicken Alfredo: This eight ounce chicken breast served with broccoli covered in our own Alfredo sauce on a bed of pasta. \$14