**A NEW TRADITION**

**2017**

When owner April Stone decided to open Stone’s, she had one thing in mind and that was to share the highest quality steaks from the farm she owns with her brother.

Green Acres is a Black Angus Beef farm in Marathon, NY where Michael takes special care to feed and raise the best quality beef in a wholesome and humane environment. They are fed only natural products and are never given hormones.

While the farm cannot sustain all of the beef required in the restaurant, we have chosen to supplement the supply with Certified Angus Beef brand products since we feel that this brand ensures the highest quality equivalent to Green Acres farm raised beef.

A goal of Stone’s is to support local businesses and farms by using local products whenever possible in our restaurant. We wish to support our community while building friendships and alliances with other like-minded community members.

Thank you for supporting us. We look forward to making new friends of our customers and to serving you and your family for many years to come.

Your Host,
April Stone
Owner & Operator

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**SWEET THINGS**

**Grand Marnier Crème Brûlée (gf)**
Grand Mariner And Vanilla Bean With Raw Sugar Brûlée, Chocolate Covered Orange Supreme And Fresh Mint 7

**NY Cheesecake**
New York Style Cheesecake With Macerated Strawberries, Mint And Caramel Sauce 7

**S’mores**
Chocolate Pot De Crème, Graham Cracker And House Made Marshmallow With Chocolate Sauce 7

**Sabayon (gf)**
A Delicate Marsala Wine-Scented Custard Topped With Freshly Grated Cinnamon And Fresh Julienne Mint Served With Fresh Strawberries 7

**Chocolate Peanut Butter Cupcake**
Chocolate Cupcake Topped With Peanut Butter Frosting And Shaved Chocolate, Chocolate Sauce And Candied Peanuts 7

**Ice Cream Sundae (gf)**
Create Your Own Sundae With House-Made Chocolate, Vanilla And Strawberry Ice Cream And Toppings On The Side 7

*gf - Gluten Free • v - Vegetarian

For parties of 8 or more an 18% gratuity will be added.
## STARTERS

### OCEAN

- **Tuna Poke**
  - Sushi Grade Ahi Tuna, Soy, Sesame, Ginger, Jalapeno, Sesame, Toasted Macadamia Nuts 16

- **Point Judith Calamari**
  - Point Judith Calamari With Banana Peppers, Orange Glaze Over Mixed Greens With Marinara Sauce 14

- **Oysters on the Half Shell**
  - Foley’s Atlantic Coast Oysters, Cocktail Sauce, Mignonette, Hot Sauce, Grilled Lemon 18

- **Shrimp Cocktail**
  - Jumbo Gulf Shrimp, House Cocktail Sauce 16

### LAND

- **Green Acres Farm Meatballs**
  - House-Made From Our Very Own Farm, Basil Whipped Ricotta, House Marinara 11

### Pork Belly

- Cherrywood Slow Cooked, Spiced Rosemary-Maple Glaze, Cheddar And Chive Pancakes, Spiced Deviled Egg 14

- **Local Mushrooms**
  - Sautéed With Maitre D, Garlic, Shallots, English Peas, Arugula With Kuyahoora Cream Cheese 12

- **Steakhouse Greens**
  - Escarole, Cherry Peppers, Capricola, Prosciutto, Garlic, Shallots, Parmesan, Bread Crumbs And Oregano Baked In Cast Iron 15

- **Beef Carpaccio**
  - Peppercorn Beef Tenderloin With Local Micro Arugula, Fried Capers, Pickled Red Onions, Lemon Goat Cheese Fritte And Truffle 16

## FROM THE GRILL

Stone’s Steaks Are Seasoned With Our Own Steakhouse Seasoning Blend And Local Butter And Served With Local Harvest Vegetables.

Certified Angus Beef Brand (CAB) As Indicated.

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
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<tbody>
<tr>
<td><strong>Filet Mignon</strong></td>
<td>Sautéed Local Mushroom Demi-Glace, 8 oz. CAB 41</td>
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<tr>
<td><strong>NY Strip</strong></td>
<td>Center Cut, Au Poivre Sauce, Bleu Cheese, 14 oz. CAB 44</td>
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<tr>
<td><strong>Sirloin - Baseball Cut</strong></td>
<td>Stone’s Steak Sauce, Parsley, 10 oz. CAB 29</td>
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<tr>
<td><strong>Bone-In Rib Eye</strong></td>
<td>Red Wine Demi-Glace, 15 oz. CAB 56</td>
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<tr>
<td><strong>Veal Rib Chop</strong></td>
<td>Grand Mariner Tomato Sauce, Sage, 16 oz. 47</td>
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<tr>
<td><strong>Berkshire Pork Rib Chop</strong></td>
<td>Roasted Shallot, Sherry Volute, Arugula 32</td>
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**Add To One Of Your Favorite Entrees**

- Grilled Steak Skewer 10 • Shrimp (5) 10 • Chicken 7
- Ahi Tuna 14 • Scallops (3) 15 • Salmon 10 • Foie Gras 17 • Lobster Tail MP

## SALAD

### The Wedge

- Crisp Iceberg Lettuce, Local Cayuga Bleu Cheese Dressing, Bacon Lardon, Heirloom Tomatoes, Pickled Red Onion, Crumbled Cayuga Bleu 12

### Caesar Salad

- Crisp Romaine, Signature Caesar Dressing, Asiago Cheese, White Anchovy And Crostini’s 12

### Seasonal Farm Fresh Salad

- Fresh Local Field Greens (In Season) With Strawberries, Pear Tomatoes, Pickled Red Onions, Cucumbers And Strawberry Balsamic Vinaigrette 10

### Burrata Caprese

- Fresh Burrata Cheese, Ripe Heirloom Tomatoes, Fresh Basil, Accented With A Sweet Balsamic Glaze And Extra Virgin Olive Oil 14

### Watermelon Feta Salad

- Baby Arugula, Watermelon, Feta, Roasted Fennel, Red Onion And Cucumber With Our Signature House Made Tzatziki 12

## COMPOSED PLATES

### Chicken al Mattone (gf)

- Jones Family Farms Chicken, Lemon, Fresh Herb Marinade, Sautéed Spinach, Steakhouse Potato Wedges 29

### Grilled Salmon (gf)

- Fresh Foley’s Salmon, Local Smashed Salt Potatoes, Arugula, Toasted Almond, Roasted Fennel Salad, Sauce Vierge 35

- George’s Banks Scallops

- Fresh Foley’s Scallops Wrapped With Prosciutto, Smoked Tomato Sauce, Parmesan Arancini, Truffle, Arugula, Local Pea Tendrils 40

### Lobster Mac & Cheese

- Maine Lobster, Linguica Sausage, English Peas, Our Signature Three-Cheese Sauce, With Bread Crumbs In Cast Iron 36

## SIDES

- All Sides Are Gluten Free

- **Smashed Local Salt Potatoes 5**
- **Local Harvest Vegetables 6**
- **Macaroni And Cheese 7**
- **Roasted Asparagus 6**
- **Roasted Garlic, Kuyahoora Cheese Mashed Potatoes 5**
- **Baked Russet Potato 5**

- **The Wedge**
  - Crisp Iceberg Lettuce, Local Cayuga Bleu Cheese Dressing, Bacon Lardon, Heirloom Tomatoes, Pickled Red Onion, Crumbled Cayuga Bleu 12

- **Caesar Salad**
  - Crisp Romaine, Signature Caesar Dressing, Asiago Cheese, White Anchovy And Crostini’s 12

- **Seasonal Farm Fresh Salad (gf)**
  - Fresh Local Field Greens (In Season) With Strawberries, Pear Tomatoes, Pickled Red Onions, Cucumbers And Strawberry Balsamic Vinaigrette 10

- **Burrata Caprese (gf)**
  - Fresh Burrata Cheese, Ripe Heirloom Tomatoes, Fresh Basil, Accented With A Sweet Balsamic Glaze And Extra Virgin Olive Oil 14

- **Watermelon Feta Salad (gf)**
  - Baby Arugula, Watermelon, Feta, Roasted Fennel, Red Onion And Cucumber With Our Signature House Made Tzatziki 12

- **gf - Gluten Free • v - Vegetarian**