



813-907-MEAL (6325)

<http://www.mobilemeals.com>

Stonewood Grill Dinner

Starters

Bread (4 pcs)	\$2.95
Buffalo Shrimp Starter	\$13.20
<i>Lightly seasoned and fried, crumbled blue cheese, drizzled with blue cheese aioli and mild buffalo sauce.</i>	
Bruschetta Starter	\$10.00
<i>Vine ripe tomatoes, basil, garlic, aged parmesan atop griddled garlic bread, served with housemade balsamic dressing.</i>	
Seared Ahi Tuna Starter	\$13.90
<i>Sushi grade ahi, rolled in spices and sesame seeds, seared rare.</i>	
Bleu Cheese Chips Starter	\$9.50
<i>Fresh-cut chips, lightly baked, bleu cheese crumbles, balsamic reduction drizzle, blue cheese aioli, rosemary and thyme.</i>	
Spinach, Crab and Brie Dip Starter	\$11.00
<i>Creamy spinach, melted brie, tender lump crab, white cheddar and Parmesan cheese crust, fresh-cut chips.</i>	
House Smoked Salmon Starter	\$13.10
<i>Fresh Atlantic salmon topped with a chilled mustard dill glaze, toast points, chive aioli.</i>	
Tavern Wings Starter	\$11.50
<i>House breaded wings tossed in a mild buffalo sauce, fresh celery and carrot sticks, blue cheese dressing.</i>	

Soups & Salads

Heritage Onion Soup - Cup	\$5.50
Heritage Onion Soup - Bowl	\$6.50
House Salad - Small	\$4.50
House Salad - Large	\$9.00
Caesar Salad - Small	\$4.50
Caesar Salad - Large	\$9.00
Stonewood Salad - Small	\$7.50
<i>Fresh mixed greens, bacon, Bleu cheese crumbles, grape tomatoes, dried cranberries, red onion, blackened walnuts, croutons, Bleu cheese vinaigrette</i>	
Stonewood Salad - Entree	\$12.00
<i>Fresh mixed greens, bacon, Bleu cheese crumbles, grape tomatoes, dried cranberries, red onion, blackened walnuts, croutons, Bleu cheese vinaigrette</i>	
Bleu Cheese Wedge Salad	\$7.00
<i>Chilled iceberg, bleu cheese dressing, grape tomatoes, crispy bacon, Bleu cheese crumbles</i>	
Asian Chicken Salad	\$15.50
<i>Oak grilled ginger-lime marinated chicken, crispy wontons, sesame seeds, chilled sesame noodles, fresh mixed greens, Asian slaw & a side of sesame ginger dressing & ginger-lime dressing</i>	

Bowls

Steaks

Filet Mignon 7 oz	\$31.00
<i>Closely trimmed, tender center cut</i>	
Filet Mignon 9 oz	\$36.00
<i>Closely trimmed, tender center cut</i>	
Ribeye Steak 14 oz	\$32.50
<i>A tender, well-marbled cut of aged beef.</i>	
8 oz. Sirloin	\$23.00
Prime Rib (12 oz.)	\$28.00
<i>Slow-roasted, horseradish sauce, rosemary au jus. Limited availability</i>	
Prime Rib (16 oz.)	\$31.00
<i>Slow-roasted, horseradish sauce, rosemary au jus. Limited availability</i>	

Hand Helds

Gluten free bun available upon request. Add a House Salad or Caesar Salad for \$3.

Two Hand Chicken Club	\$12.00
<i>Oak grilled chicken breast, hardwood smoked bacon, imported Swiss, lettuce, tomato, onion, pickle, toasted brioche hoagie, basil avocado mayo, french fries.</i>	
Oak Grilled Cheeseburger	\$12.90
<i>1/2 lb USDA certified Angus beef, lettuce, tomato, onion, pickle, toasted brioche bun.</i>	
Prime Rib French Dip	\$16.90
<i>Thinly sliced slow-roasted prime rib, imported Swiss, toasted brioche hoagie. Side of horseradish, au jus for dipping.</i>	
Chicken Quesadilla	\$12.50
<i>Oak grilled chicken breast, fire roasted peppers, onions and corn, tomato salsa, Colby and pepper jack cheeses.</i>	
Veggie Quesadilla	\$11.50
<i>Oak grilled eggplant, zucchini, yellow squash, fire roasted peppers, onions and corn, Colby and pepper jack cheeses.</i>	

Sides

Side of Roasted Garlic	\$3.50
Whipped Potatoes AFTER 3PM ONLY!	
Side of Sautéed Green Beans	\$3.50
Side of Poblano Rice	\$3.50
Side of Marinated Grilled Asparagus	\$4.50
Side of French Fries	\$3.50
Side of Creamed Spinach	\$3.50
Side of Baked Potato AFTER 3PM ONLY!	\$3.50
Side of Potato Medley	\$3.50

Kids

Kids Mac & Cheese	\$6.00
Kids Cheeseburger	\$7.00
Kids Chicken Tenders	\$7.00

Chef's Selections

Cedar Plank Roasted Salmon	\$21.00
<i>Apricot mustard jalapeno glaze, sauteed green beans, poblano rice.</i>	
Tuna Steak Entree	\$22.00
<i>Oak grilled, sesame ginger marinated ahi tuna, Asian slaw, scallions, & a side of sesame ginger & Sriracha aioli</i>	
Tuscan Chicken	\$20.40
<i>Oak grilled, marinated brick chicken, goat cheese, sun-dried tomatoes, mushrooms, roasted garlic, fresh herbs, spinach, green beans, artichokes, lemon beurre blanc, potato medley.</i>	
Chicken Pot Pie	\$16.50
<i>Tender white chicken, fresh mushrooms, carrots, onions, peas in a supreme sauce, baked puff pastry.</i>	
Blackened Chicken Pasta	\$19.00
<i>Bowtie pasta, fresh spinach, sun-dried tomatoes, asparagus, tossed in a rich chardonnay cream, griddled garlic bread.</i>	
Shrimp and Scallops Entree	\$25.50
<i>Shrimp & scallops, herb butter, house seasoning, sautéed green beans & poblano rice.</i>	
Southern Fried Shrimp Platter	\$17.50
<i>Crispy, jumbo white shrimp, french fries, housemade tartar and pineapple-chili sauce. Served with a choice of one side.</i>	

Market Fresh Fish

Oak grilled with herb butter and house seasoning or blackened. Choice of 2 sides. Add a side salad or Caesar salad for \$3.

Atlantic Salmon Dinner	\$19.50
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Family Bundles

Blackened Chicken Pasta Family Bundle	\$44.00
<i>Bowtie pasta, spinach, sun-dried tomatoes, asparagus, rich chardonnay cream sauce, griddled garlic brioche rolls. Includes a family style salad, bread and butter, and fresh baked chocolate chunk cookies</i>	
Cheesesteak Pasta Family Bundle	\$45.99
<i>A mixture of marinated ribeye and tenderloin cuts, tender cavatappi pasta, caramelized onions, mushrooms and green bell peppers topped with a creamy cheese sauce. Served with griddled garlic brioche rolls. Includes a family style salad, bread and butter, and fresh baked chocolate chunk cookies</i>	
Tuscan Chicken Family Bundle	\$49.99
<i>Oak Grilled marinated brick chicken, goat cheese, sun dried tomatoes, mushrooms, roasted garlic, fresh herbs, spinach, green</i>	

Poke Bowl \$12.00

Sushi grade rare tuna poke, jasmine rice, watermelon radish, cucumber, Asian slaw, edamame, carrots, sesame seeds, fresh cilantro, sriracha aioli

Southwest Chicken Bowl \$11.00

Santa Fe style chicken breast, poblano rice, black bean and corn salsa, pico de gallo, tortilla strips, basil avocado aioli, jalapeno

Salmon Bowl \$12.00

Ponzu ginger glazed salmon, lemon oil, jasmine rice, baby kale, edamame, cucumbers, radishes, grape tomatoes, scallions, crispy shallots, basil avocado aioli

Kids Grilled Chicken Breast \$6.00

beans, artichokes, lemon beurre blanc. Served with griddled garlic brioche rolls. Includes 2 family style sides, a family style salad, bread and butter, and fresh baked chocolate chunk cookies

Desserts

House Made Key Lime Pie \$6.50

Graham cracker crust with a tart and tangy filling. A Florida favorite topped with whipped cream and lime.

Florida Orange Cake \$7.50

Sunshine State favorite, decadent four-layer cake, orange Bavarian cream, shaved white chocolate, housemade blood orange whipped cream.

Chocolate Bread Pudding \$8.50

A twist on the great classic - cradled by a warm bourbon sauce then topped with vanilla bean ice cream and a house-made chocolate cookie crisp.

Chocolate Mousse Cake \$7.90

Crepe Brulee \$7.50