

*At Stonefire American Grill we aim to make your dining experience remarkable and memorable. We create food and drink prepared with simplicity and passion, from fresh ingredients. We are dedicated to our craft and aspire to serve you with warmth and graciousness.
We hope you find us to be a “cut-above” the rest!*

Dessert

Coconut Cream Pie

In-house Crafted, Layers of Custard, Coconut Filling and Sweet Cream

\$9

Tuxedo Bomb

Chocolate Ganache Shell Filled with Vanilla and Chocolate Mousse and Chocolate Cake

\$8.50

Ghirardelli Brownie à la Mode

Triple Chocolate Brownie, Warm with Vanilla Ice Cream, Sweet Cream and Chocolate Syrup

\$8

Snickerdoodle Blondie

Brown Sugar and Cinnamon Sweet, Cinnamon Ice Cream and Sweet Cream and Caramel

\$8.50

Seasonal Dessert

Chef's Selection

(Market price)



Appetizers

- Ahi Tuna*** - Sesame Encrusted Ahi Tuna Dressed with Wasabi Aioli, Sweet Chili Sauce and Mango Salsa \$15
Firecracker Jumbo Shrimp - Juicy Jumbo Fried Shrimp, Tossed in Creamy, Sweet and Spicy Sauce \$15
Crab Cakes - Two Jumbo Lump Crab Cakes, Pan Seared and Baked, Served with Cajun Remoulade and Lemon \$16
Mozzarella Stuffed Meatball - House Made Mozzarella and Prosciutto Stuffed Meatball, Dressed with Marinara and Fresh Basil \$15
Maker's Mark Pork Belly - Bourbon Glazed Roasted Pork Belly Over Sweet Corn Polenta with Caramelized Onions and Our House Stonefire Sauce \$17
Garden Fresh Salsa and Chips - Classic Salsa Made with Fresh Ingredients, Served with Tortilla Chips \$6
Mussels Cioppino - Prince Edward Isle Mussels, Lightly Stewed in Tomatoes, Garlic, Lemon, White Wine and Fresh Herbs, Served with Sourdough Garlic Toast \$16
Mozzarella Sticks - Fried Mozzarella Sticks Served with House Made Marinara \$8
Bayou Gator Bites - Buttermilk Marinated Tail Meat, Breaded and Fried, Served with Southern Marmalade and Cajun Remoulade \$12

Salads

House Made Dressings: Garlic Ranch, White Balsamic, Bleu Cheese, 1000 Island, Honey Mustard, Green Goddess

- Caesar**- Crisp Romaine Tossed in Green Goddess Dressing with Asiago and Croutons \$5/\$10
Garden- Mixed Greens, Tomato, Cucumber, Red Onion, Matchstick Carrots, Croutons, Shredded Cheddar Jack Cheese, Choice of Dressing \$5/\$9
Steak Salad - House Cut Steak Tips Over Large Garden Salad with Crispy Onions and Gorgonzola Crumbles \$16
Harvest Salad - Grilled Chicken Breast Over Garden Salad with Shredded Cheddar, Toasted Walnuts and Dried Cranberries \$14

Add Fried or Grilled Chicken (\$6), Shrimp (\$8), Salmon (\$8) to Any Entrée Salad

Soups

Tomato Bisque- \$3.50/\$6.95

Loaded Baked Potato- \$3.50/\$6.95

Soup de Jour- Market Price

Kids' menu available upon request

Entrées*

Add Sautéed Onions \$2 - Add Sautéed Mushrooms \$2
Add Caribbean or Blackening Spice \$1 - Add Crab Cake \$8 - Add Shrimp \$8
Served with Choice of Side

(Choose a Garden or Caesar salad as your side for an additional \$3)

- Filet Mignon** - 8 ounces of Our Most Tender Cut of Lean Meyer Natural Prime Beef \$40
Petite Filet Mignon - 6 ounces of Our Most Tender Cut of Lean Meyer Natural Prime Beef \$35
Boneless Ribeye - A 12 oz Meyer Natural Prime Beef Cut, Well Marbled and Deliciously Juicy \$33
Bone-in Ribeye - An 18 oz Meyer Natural Prime Bone-In Cut That's Well Marbled and Full of Flavor \$52
New York Strip - A 10 oz Meyer Natural Prime Cut with a Slightly Firmer Texture Than a Ribeye \$30
Prime Bone-in Pork Chop - A 14oz Prime Dry Aged Duroc Bone-in Pork Chop \$26
Crispy Flounder - Full Flounder, Lightly Fried and Dressed with Apricot Chipotle Glaze \$26
Duck Breast a l'Orange - Tender Duck Breast, Pan Seared, and Served with a Cognac Sauce \$28
Citrus Salmon - Fresh Salmon Grilled to Order, Glazed with Citrus BBQ Sauce \$26
Shrimp and Grits - Jumbo Cajun Shrimp, Served Over Cheese Grits with Tasso Gravy \$24
Chicken Marsala - Grilled Boneless Chicken Breast Smothered with Marsala Wine Sauce \$20
Red Snapper - Blackened Snapper Filet Topped with Mango Salsa \$19
Chicken Parmesan - Asiago Breaded Chicken Cutlet Over Linguine Marinara \$18
Stuffed Chop - Bone-In Pork Chop, Split and Stuffed with Cranberry, Spinach and Walnut Stuffing \$30
Spaghetti and Meatball - Our Stuffed Meatball, Over Linguine with Marinara \$18

We Serve Only Fine Quality, Hand Cut

Meyer Natural Angus Brand Prime Steaks, Aged for a Minimum of 28 days

We Grill Our Steaks to the Following:

RARE - Cool Red Center

MEDIUM RARE - Warm Red Center

MEDIUM - Warm Pink Center

MEDIUM WELL - Thin Line of Pink in the Center

WELL DONE - No Pink, Cooked All the Way Through

Sides

Cheese Grits \$4

Garlic Green Beans \$4

Seasonal Vegetable Market Price

Creamed Spinach \$4

Rice Pilaf \$4

Loaded Baked Potato \$4

Southern Succotash \$4

French Fries \$4 / **Truffle Fries** \$6

20% gratuity will be added to all parties of 8 or more

Our corkage fee is \$20 per bottle

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness **