

Fall Winter Breakfast Menu

8AM - 10:45AM Except Sunday

OMELETS

Choice of Home Fries, Hashbrown Casserole, Tater Tots, Fruit Cup

SOUTHWEST (GF) Sausage, Cheddar Jack, Tomatoes, Peppers, Onions Side of Salsa & Sour Cream	9
VEGGIE (GF) (V) Spinach, Mushrooms, Tomatoes, Onions, Feta	9
THREE MEAT (GF) Bacon, Sausage, Ham, Cheddar Jack	10
CHEESE (GF) Shredded Cheese, Swiss or Pepper Jack	6

PLATES

*Meat Sides: Bacon, Sausage Links or Patty, Ham Steak, Corned Beef Hash
Sides: Home Fries, Hashbrown Casserole, Sliced Tomatoes, Fruit Cup*

EYE OPENER Two Eggs your way, Toast or Gluten-Free Toast, Choice of One Meat & One Side	9
BACK NINE Two Pancakes, Two Eggs your way, One Side	11
CADDY BENEDICT Two Eggs, Poached, One Side	11
SAND TRAP SAMPLER Biscuits & Gravy, Two Eggs your way, One Side	12
THE MULLIGAN French Toast, Powdered Sugar, Syrup, One Side	10

HANDHELD

THE BIRDIE SANDWICH Choice of Bread, English Muffin, or Croissant Choice of Meat, Egg, and Cheese	8
BREAKFAST BURRITO Scrambled Egg, Sausage, Potatoes, Cheddar Jack Pico de Gallo	9
SAUSAGE BISCUIT Add Cheese +1	3

BOWLS

BREAKFAST PARFAIT Fresh Berries, Vanilla Low-Fat Yogurt, Honey and Granola	8
OATMEAL Brown Sugar, Walnuts and Dried Cranberries	4

A LA CARTE

AVOCADO TOAST Mashed Avocado, diced Tomatoes, shaved Red Onion, Micro Greens, Extra Virgin Olive Oil	8	BREAKFAST MEATS 3 Slices Bacon, 2 Sausage Links, 1 Sausage Patty or 1 Ham Steak	3
BISCUIT & GRAVY	4	FRUIT CUP, HASHBROWN CASSEROLE OR HOME FRIES	2
BAGEL & CREAM CHEESE	4	2 SLICES TOAST, 1 SLICE GLUTEN-FREE TOAST	2
ONE EGG	2	BISCUIT OR CROISSANT	2

GRATUITY MAY BE INCLUDED FOR PARTIES OF 8 OR MORE • RESERVATIONS ONLY ACCEPTED FOR PARTIES OF 5 OR MORE
*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness, especially if you have certain medical conditions.
Please make us aware of any food allergies or dietary requirements and we will make every effort to accommodate your request. (GF) Gluten-Free (V) Vegetarian

Fall Winter Menu

APPETIZERS

BAUHAUS PRETZEL (V) 11
Choice of Cinnamon Butter, Stone Ground Mustard or Queso

JUMBO WINGS 6 for 12 | 12 for 20
Honey BBQ, Buffalo, Garlic Parmesan or Sweet Chili

QUESADILLA (V) 9
Corn Relish, Black Beans, Chipotle Ranch served with sides of Sour Cream, Guacamole, and Pico de Gallo
Add Chicken +6, Steak +8, Shrimp +9

GARLIC CHEESE CURDS (V) 11
Served with Marinara

COCONUT SHRIMP 13
Tossed in Coconut Syrup, Cabbage Slaw, with choice of Coconut Lime or Putt Putt Sauce

LOADED NACHOS (V) 9
Queso, Sour Cream, Guacamole, Pico de Gallo, Cilantro, Queso Fresco
Add Chicken +6, Steak +8, Shrimp +9

SPINACH-ARTICHOKE DIP (V) 11
Spinach, Artichoke, topped with Goat Cheese and Tortilla Chips
Substitute Carrot Sticks & Celery to make Gluten-Free

STEAK TACOS 13
Grilled Sirloin, Chipotle Ranch, Cabbage Slaw, Queso Fresco and Pico de Gallo

SOUP DU JOUR Cup 5 | Bowl 8

FRENCH ONION Bowl 8

SALADS

STRAWBERRY FIELDS SALAD (GF) 11|14
Artisan Mix, Grilled Chicken, Fresh Strawberries, Candied Pecans and Bleu Cheese served with Raspberry Vinaigrette

BLACKENED CHICKEN SALAD 11|14
Romaine Lettuce, Blackened Chicken, Bacon, Guacamole, Tortilla Strips, Tomato, Pepperjack Croutons served with House-made Ranch Dressing

Add: 6 oz. Chicken +6, 6 oz. Steak +8, 5 Shrimp +9, Ahi Tuna +9, or 6 oz. Salmon +11 to any of the following:

CLASSIC CAESAR 6|8
Romaine Lettuce, Grana Padano Parmesan Crisps, and Croutons served with Caesar Dressing
Add Anchovies +1

BLUEBERRY HARVEST SALAD (V) (GF) 8|12
Spinach, Arugula, Fresh Blueberries, Granny Smith Apples, Candied Pecans, Red Onion and Goat Cheese

STONEHENGE GREEK SALAD (V) 8|12
Artisan Mix, Feta, Tomato, Red Onion, Cucumber, Carrots, Croutons and Pepperoncini

STONEHENGE SIGNATURES

CHICKEN TENDER BASKET 13
3 Piece White Meat Hand Breaded Chicken Tenders served with French Fries

FISH N CHIPS 15|18
Beer Battered Cod, French Fries, Cole Slaw and Lemon

GENERAL TSO CHICKEN 18
Tempura Battered Chicken, Broccoli and Garlic-Ginger Rice

Fall Winter Menu

HANDHELDS

Gluten-Free Buns or Wraps Available Upon Request

COMES WITH CHOICE OF 1 SIDE:

FRENCH FRIES, TATER TOTS, ONION RINGS,
SWEET POTATO WAFFLE FRIES,
COLE SLAW, OR FRUIT CUP

Side Salad, Caesar Salad, or French Onion Bowl + 2.50

STONEHENGE BURGER 14

8oz. Ground Short Rib-Brisket Patty served with Lettuce, Tomato, Red Onion, Pickles and choice of Cheese on a Brioche Bun
Pretzel Bun +1 Beyond Burger Available

GRAND SLAM CHICKEN SANDWICH 14

Southern Fried Chicken Breast served with Dill Pickle Aioli, Lettuce, Tomato, Red Onion, and Pickles on a Pretzel Bun.
Also Available Grilled Add Cheese +1

COUNTRY CLUB 14

Turkey, Bacon, Swiss, Ham, Lettuce, Tomato, Herb Aioli served on choice of Bread

FRENCH DIP 16

Smoked Prime Rib, Provolone, Caramelized Onions served on a French Roll with Au Jus

REUBEN 14

Corned Beef Brisket, Swiss, Grilled Sauerkraut and 1000 Island served on Toasted Rye

FRIED TERIYAKI SALMON BURGER 15

6 oz. Salmon Patty, Cucumber Slaw, Teriyaki, Lettuce, Tomato and Herbed Aioli served on a Brioche Bun

SPINACH-ARTICHOKE GRILLED CHEESE (V) 11

Spinach-Artichoke Dip, Tomato, Swiss and Provolone served on Rustic Sourdough

BBQ CHICKEN WRAP 13

Crispy Chicken Tenders, BBQ Ranch Sauce, Cheese Blend, Lettuce, Tomato and Red Onion

1/2 SANDWICH & SOUP DU JOUR 10

Chicken Salad, Tuna Salad, Ham, Turkey, Grilled Cheese or BLT

ENTREES

Available After 4pm

COMES WITH CHOICE OF SOUP OR SALAD

French Onion Bowl + 2.50

Meat Temperatures: RARE-Cool Red Center
MEDIUM RARE-Warm Red Center MEDIUM-Hot Pink Center
MEDIUM WELL-Hot Slightly Pink Center WELL-No Pink

FILET MIGNON 38

8 oz. Black Angus Filet, Mushroom Demi-Glaze served with Mashed Potatoes, Asparagus and Crispy Fried Leeks

RIBEYE (GF) 43

14 oz. Black Angus Ribeye topped with Cowboy Butter served with Mashed Potatoes and Broccoli

NEW YORK STRIP 33

12 oz. Black Angus New York Strip served with Mac & Cheese and Asparagus

CHICKEN MADEIRA (GF) 23

Two 6 oz. Chicken Breasts covered in Mushroom Madeira Sauce served with Mashed Potatoes and Asparagus

BLACKENED SALMON (GF) 26

Blackened 6 oz. Antarctic Salmon with Corn Relish, Chimichurri and Micro Greens served with Garlic-Ginger Rice and Broccoli

BERKSHIRE PORK CHOP (GF) 27

Allow 25+ Minute Cook Time
Apricot Ginger Glazed Bone-In Pork Chop served with a Baked Potato and Glazed Carrots

RIGATONI ARRABBIATA 22

Rigatoni tossed in Arrabbiata Sauce with Italian Sausage, Tomatoes and Parmesan topped with Burrata, Calabrian Tapenade and Fresh Basil

TUSCAN CHICKEN ORZO 22

Parmesan Crusted Chicken on bed of Creamy Orzo made with Grape Tomato, Spinach, Artichokes, and White Cream Sauce

FRIDAY & SATURDAY

Available After 4pm While Supplies Last

SMOKED PRIME RIB

House Blend Rub, Hardwood Smoked Prime Rib served with Baked Potato and Asparagus

8 oz. 31 | 12 oz. 34

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Fall Winter Happy Hour Menu

BUY ONE, GET ONE OF EQUAL OR LESSER VALUE FOR 50% OFF

"Dine -In Only"

TUESDAY - SATURDAY

APPETIZERS • 2PM - 4PM

BAUHAUS PRETZEL (V)	11
Choice of Cinnamon Butter, Stone Ground Mustard or Queso	
JUMBO WINGS	6 for 12 12 for 20
Honey BBQ, Buffalo, Garlic Parmesan or Sweet Chili	
QUESADILLA (V)	9
Corn Relish, Black Beans, Chipotle Ranch served with sides of Sour Cream, Guacamole, and Pico de Gallo	
<i>Add Chicken +6, Steak +8, Shrimp +9</i>	
GARLIC CHEESE CURDS (V) Served with Marinara	11
COCONUT SHRIMP	13
Tossed in Coconut Syrup, Cabbage Slaw, with choice of Coconut Lime or Putt Putt Sauce	
LOADED NACHOS (V)	9
Queso, Sour Cream, Guacamole, Pico de Gallo, Cilantro, Queso Fresco	
<i>Add Chicken +7, Steak +8, Shrimp +9</i>	
SPINACH-ARTICHOKE DIP (V)	11
Spinach, Artichoke, topped with Goat Cheese and Tortilla Chips	
<i>Substitute Carrot Sticks & Celery to make Gluten-Free</i>	
STEAK TACOS	13
Grilled Sirloin, Chipotle Ranch, Cabbage Slaw, Queso Fresco and Pico de Gallo	

DRINK SPECIALS • 2PM - 6PM

16 OZ. DRAFT PINTS	4	WELL BRAND MIXED DRINKS	6
Coors Light	Miller Lite	Smirnoff Vodka	
Michelob Ultra	Yuengling	Deep Eddy Lemon Vodka	
CRAFT BEER	6	New Amsterdam Gin	
HOUSE WINES	5	Aristocrat Rum	
Chardonnay		Blue Chair Coconut Rum	
Pinot Grigio		Jose Tequila	
White Zinfandel		Black Velvet Whiskey	
Cabernet		Jim Beam Whiskey	
Merlot		Peach Schnapps	
Pinot Noir		House Amaretto	
		Ryan's Irish Cream Liqueur	

Fall **STONEHENGE** Grille Winter

Wine Menu

CHARDONNAY

Rodney Strong, CA	7 / 22
A to Z Wineworks, OR	7 / 25
Sonoma Cutrer, CA	13 / 42

PINOT GRIGIO

Zentato, Del Venize, IT	8 / 25
Coppola, CA	7 / 22

SAUVIGNON BLANC

The Crossings, NZ	8 / 25
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RIESLING

August Kessler, GER	8 / 25
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HOUSE WINE 6 / 17

Canyon Road, Ca
Pinot Grigio
White Zinfandel
Pinot Noir

CABERNET SAUVIGNON

Robert Mondavi -	
Bourbon Barrel, CA	7 / 22
Joel Gott 815, CA	13 / 39

PINOT NIOB

Le Creme, CA	10 / 31
Root: 1, Chili	10 / 31

RED BLEND

Pur Paso, J Lohr, CA	14 / 41
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SPARKLING

Wycliff Brut	6 / 20
Zonin Prosecco, Split	9

Chardonnay
Moscato
Cabernet
Merlot

Fall Winter

Sunday Brunch Menu

SUNDAY 8AM - 2PM

OMELETS

Served with Toast or Gluten-free Toast

Choice of Home Fries, Hashbrown Casserole, Tater Tots, Fruit Cup,

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| SOUTHWEST (GF) | 9 |
| Sausage, Cheddar Jack, Tomatoes, Peppers, Onions
Side of Salsa & Sour Cream | |
| VEGGIE (GF) (V) | 9 |
| Spinach, Mushrooms, Tomatoes, Onions, Feta | |
| THREE MEAT (GF) | 10 |
| Bacon, Sausage, Ham, Cheddar Jack | |
| CHEESE (GF) | 6 |
| Shredded Cheese, Swiss or Pepper Jack | |

BREAKFAST PLATES

Meat Sides: Bacon, Sausage Links or Patty, Ham Steak, Corned Beef Hash

Sides: Home Fries, Hashbrown Casserole, Sliced Tomatoes, Fruit Cup

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|---|----|
| EYE OPENER | 9 |
| Two Eggs your way, Toast or Gluten-Free Toast,
Choice of One Meat & One Side | |
| BACK NINE | 11 |
| Two Pancakes, Two Eggs your way, One Side | |
| CADDY BENEDICT | 11 |
| Two Eggs, Poached, One Side | |

BREAKFAST HANDHELD

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| THE BIRDIE SANDWICH | 8 |
| Choice of Bread, English Muffin or Croissant
Choice of Meat, Egg, and Cheese | |
| BREAKFAST BURRITO | 9 |
| Scrambled Egg, Sausage, Potatoes, Cheddar Jack
Pico de Gallo | |

BREAKFAST BOWLS

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| BREAKFAST PARFAIT | 8 |
| Fresh Berries, Vanilla Low Fat Yogurt, Honey, Granola | |
| OATMEAL | 4 |
| Brown Sugar, Walnuts, Dried Cranberries | |

A LA CARTE

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|---|---|---------------------------------|---|
| AVOCADO TOAST | 8 | BAGEL & CREAM CHEESE | 4 |
| Mashed Avocado, Diced Tomatoes, Shaved Red Onion,
Micro Greens, Extra Virgin Olive Oil | | | |

LUNCH

Lunch Sides: French Fries, Tater Tots, Sweet Potato Fries, Cole Slaw, Fruit, Onion Rings

HANDHELD

Gluten Free Bun or Bread Available Upon Request
Handhelds Include Choice of One Lunch Side

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|---|----|
| STONEHENGE BURGER | 14 |
| 8oz. Short Rib-Brisket Patty, Lettuce, Tomato, Red Onion,
Pickles, Cheese of Choice, Brioche Bun.
Pretzel Bun +1 Beyond Burger Patty Available | |
| GRAND SLAM CHICKEN SANDWICH | 14 |
| Southern Fried Chicken Breast served with Dill Pickle Aioli,
Lettuce, Tomato, Red Onion, and Pickles on a Pretzel Bun.
Also Available Grilled Add Cheese +1 | |
| COUNTRY CLUB | 15 |
| Turkey, Bacon, Swiss, Ham, Lettuce, Tomato, Herb Aioli | |
| DELI SANDWICH | 10 |
| Chicken Salad, Tuna Salad, BLT, Ham & Cheese,
Turkey & Cheese Available on a Bed of Lettuce | |

SALADS

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|---|---------|
| CLASSIC CAESAR | 6 8 |
| Romaine Lettuce, Grana Padano Parmesan Crisps,
and Croutons served with Caesar Dressing
Add Anchovies +1 Add Chicken +6 | |
| STRAWBERRY FIELDS SALAD (GF) | 11 14 |
| Artisan Mix, Grilled Chicken, Fresh Strawberries,
Candied Pecans and Bleu Cheese served with
Raspberry Vinaigrette | |
| BLUEBERRY HARVEST SALAD (V) (GF) | 8 12 |
| Spinach, Arugula, Fresh Blueberries, Granny Smith
Apples, Candied Pecans, Red Onion and Goat Cheese
Add Chicken +6 | |

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