

# STONE PORCH

## Plates to Share

### Seared Ahi Tuna Lettuce Wraps GF \$15.75

Sesame seared ahi tuna, pickled vegetables, fresh herbs with house ginger sesame for dipping

### Brisket Poutine \$16.75

Crispy fries topped with house smoked brisket, fried cheese curds, rich brown gravy, cheddar, and fresh scallions

### Calamari Fries \$14.75

Hand-breaded Calamari steak fries & sweet chili sauce

### Coconut Shrimp \$13.25

Golden coconut-crust gulf shrimp, fried crisp and served with a sweet chili sauce

### Smoked & Fried Wings \$14

Ten wings and drumsticks, slow-smoked then fried to crispy perfection, tossed in BBQ or Buffalo, served with ranch or blue cheese

### Twice Baked Potato Bites \$10.5

Crispy twice-baked potato bites loaded with cheddar, bacon, and scallions, served with ranch

### Loaded Nachos \$13

Tortilla chips, homemade queso, cheddar cheese, pico, green onion and sour cream. Choose from chicken, pulled pork, smoked Brisket +\$2

### Fried Cheese Curds \$9.75

### Crispy Fried Cauliflower \$10.5

## ALEHOUSE

### SAUCES

BBQ GF

Buffalo GF

Creole Remoulade GF

Garlic Aioli

Ranch GF

Bleu Cheese GF

### RUBS

Cajun

Savory

### DRESSINGS

Ranch GF

Bleu Cheese GF

Citrus Vinaigrette GF

French GF

Honey Mustard GF

Lemon Basil

Vinaigrette GF

## Soups & Salads

Add six shrimp \$7, 6 oz. salmon filet \$11  
smoked chicken thigh or grilled chicken breast \$4  
Vegan Fried Tofu \$5

### Homemade Soup of the Day

\$4.75 cup | \$7.5 bowl

### French Onion Soup \$8

Baked and topped with Swiss cheese, scallions & house-made croutons

### Soup & Salad \$8

Side salad with a cup of our soup of the day

Substitute French Onion Soup +\$2.5

### Wedge Salad \$14

Bacon, hard-boiled egg, tomato, cucumber, croutons, blue cheese & French dressing

### Roasted Beet Salad GF \$14.75

Slow roasted red and golden beets, goat cheese, pistachios, pepitas & citrus vinaigrette dressing

### Chef's Seasonal Salad

A rotating mix of fresh greens, seasonal vegetables, house-made toppings, and our chef's featured dressing. Built around what's best right now.

## Homestyle Fried Chicken

### Fried Chicken Dinner

2 pc. \$14 | 4 pc. \$17.50

Hand-breaded, seasoned and fried. Includes two sides. Allow for extra time.

### Fried Chicken & Waffles

\$18

Boneless chicken thigh, homemade waffle, whipped honey butter, peppered gravy, Martin & Sons maple syrup

### Hand-Dipped Chicken Tenders

\$14.75

Chicken tenders dipped in house batter, your choice of sauce & one side

## Handhelds

Served with house chips, fruit, cornbread or coleslaw.  
Upgrade to a premium side for \$2.5 | Gluten-free bun \$2

### Shrimp Po Boy \$15

Fried gulf shrimp, creole remoulade, lettuce, tomato & scallions on a french roll

### Perch Po Boy \$15

Beer-battered lake perch, tartar sauce, lettuce, tomato & pickles on a french roll.

### Pulled Pork Sandwich \$13.75

House-smoked pork, coleslaw, BBQ sauce, crispy fried onions & scallions on a french roll

### Cuban Sandwich \$13.75

House-smoked pulled pork, ham, Swiss, red onion, pickles & yellow mustard on a pressed roll

### Chicken Bacon Wrap \$13.75

Grilled chicken breast, bacon, mixed greens, cheddar, tomato & ranch on a flour tortilla

### Chicken Sandwich \$13.75

Grilled (GF) or fried chicken thigh, lettuce, tomato & garlic aioli on a pretzel bun

Substitute chicken tenders

### Nashville Hot Chicken

#### Sandwich \$13.75

Fried chicken thigh, our Nashville hot seasoning blend, lettuce, tomato, pickles & garlic aioli on a pretzel bun

### Prime Rib Sandwich \$16

Shaved prime rib, creamy horseradish & crispy fried onions and scallions on a French roll

### Smoked Gouda Cheesesteak \$16

Thin sliced prime rib on a toasted french roll, sautéed onions, mushroom, garlic aioli and melted smoked gouda.

## HOUSE SIDES

### Fresh Fruit GF

### Cornbread

### Coleslaw GF

### House Chips

French onion dip +\$1

### Jasmine Rice GF

## PREMIUM SIDES

### Sweet Potato Waffle Fries

### Seasoned Fries

### Mashed Potatoes GF

### Seasonal Vegetable GF

### Mac N' Cheese

### Side Salad

## Drinkables

### Baumeister Old Fashioned Root Beer on Tap \$4

### Hot Tea \$3

Ask for current selections

### Iced Tea \$3

free refills

Unsweetened & Sweet

### Milk

\$4 Regular | \$1 Kids

White or Chocolate

### Coffee \$2.5

### Soda \$3

free refills

Coca-Cola, Coke Zero,

Diet Coke, Sprite, Sprite Zero, Fanta

Orange,

Mellow Yellow & Mr. Pibb

### Juice \$3

Apple, Orange, Cranberry, Lemonade & Hi-C Fruit Punch

## House Specialties

### Alehouse Poke Bowl <sup>GF</sup>

Fried Tofu \$15 | Ahi Tuna \$15.75

Jasmine rice, ginger sesame vegetables, avocado & sriracha mayo with a sprinkle of sesame and lime

### Backyard Mac & Cheese \$11

Creamy, delicious and made to order  
Chicken +\$4 | Broccoli +\$2 | Bacon +\$2

### Shrimp & Andouille Sausage Linguini \$18.5

Shrimp, andouille sausage, mushrooms, and linguine tossed in red pepper pesto cream served with garlic parmesan bread

### Garlic Parmesan Risotto \$14

Creamy garlic parmesan risotto with cherry tomatoes and spinach.

Shrimp +7 | Chicken +\$4 | Salmon +\$11

### Linguini Primavera \$15.5

Broccoli, carrot, cherry tomato and mushrooms tossed in an alfredo sauce served with garlic parmesan bread

Shrimp +7 | Chicken +\$4 | Salmon +\$11

### Steak & Frites \$21.5

Pan Roasted 8oz choice sirloin served over our crispy fries finished with a bourbon peppercorn cream sauce and scallions

## Seafood

Served with your choice of two sides

### Shrimp Dinner <sup>GF</sup> \$20.5

Ten grilled or fried large gulf shrimp & cocktail sauce or butter

### Almond Crusted Walleye \$20.5

Panko and almond crusted walleye baked and drizzled with lemon basil vinaigrette

### Alaskan Cod Dinner

Two piece fried with tartar sauce \$17  
8oz Baked filet with butter \$18

### Ginger Sesame Salmon \$20.5

6 oz salmon filet & house-made ginger sesame sauce

### Fried Perch or Bluegill \$19

1-2oz filets lightly battered and fried

## Locally Sourced & Delicious Burgers

Served with house chips, fruit, cornbread or coleslaw. Burgers served on a brioche bun unless specified  
Upgrade to a premium side for \$2.5 | Gluten-free bun \$2 | Pretzel bun \$1 | Add a second patty \$4

### BYO Burger \$11

Want lettuce, tomato, pickles or onion? We've got you -- no upcharge, no judgement, just deliciousness

#### Sauces

BBQ, bleu cheese, buffalo, Creole remoulade, garlic aioli, ranch

#### Toppings \$1.50 ea.

Avocado, bacon, coleslaw, crispy egg, crispy fried onions, red pepper pesto sautéed mushrooms

#### Cheese \$1 ea.

Blue cheese crumbles, cheddar, Gouda, Swiss

### Gouda Pub Burger \$14.5

Bacon, gouda, crispy fried onions & house BBQ sauce on a pretzel bun

### Mushroom Swiss Burger <sup>GF</sup> \$13.5\*

Sautéed mushrooms, Swiss, & garlic aioli

### Bacon Blue Burger <sup>GF</sup> \$13.5

Bacon, blue cheese & roasted garlic aioli

## Stone Fire Oven Flatbreads

Gluten-free crust available \$4

### Pickled Pepper & Pepperoni \$14

Red sauce, Silver Lewis cheese, Ezzo pepperoni, sweet and spicy pickled peppers

### Margarita \$13.50

Red sauce, fresh mozzarella, basil, tomatoes, herb seasoning & balsamic reduction

### Apricot & Sausage \$13.50

Apricot preserves, Silver Lewis cheese, Fraboni's Sausage & New Life sunflower microgreens

### Bacon & Butternut Squash \$15

Silver Lewis Cheese, bacon, rosemary roasted butternut squash, goat cheese & hot honey

### Veggies & Pesto \$14.50

Red pepper pesto, Silver Lewis cheese, mushrooms, broccoli, tomato & onion

### Pepperoni & Hot Honey \$14.50

Red sauce, fresh mozzarella, pepperoni, red onion, hot honey

### BBQ Brisket \$14.50

Homemade BBQ, Silver Lewis cheese, cheddar, house smoked brisket, bacon, pickled onions and scallions

### Steak & Blue Cheese \$15

Steak sauce, shaved ribeye, Silver Lewis cheese, topped with mixed greens, bruschetta and blue cheese

### Craft Your Creation: Build Your Own \$11

#### Sauces

Homemade Red, Red Pepper Pesto, Apricot Preserves

#### Cheeses

Local Silver Lewis Cheese blend, fresh mozzarella, goat cheese, blue cheese

#### Meats \$2

Pepperoni, Fraboni's sausage, bacon

#### Veggies \$1

fresh basil, broccoli, tomatoes, onions, mushrooms, pickled peppers

Add a swirl of hot honey or balsamic reduction!

## For the Little Ones

Includes side of fries, sweet potato waffle fries, chips, cornbread or fruit

### Cheeseburger \$9 <sup>GF</sup>

Mac & Cheese \$8

Chicken Tenders \$8

### Grilled Cheese \$7.5

1 piece Fried Cod \$7.5

5 Gulf Shrimp \$9.5

## Weekly Specials

### FRIDAY FISH FRY

Available all day Friday

Thick rye, coleslaw & choice of fries, mashed potatoes or mac and cheese

Fried Cod Dinner 2 Piece: \$16 | 3 Piece: \$19

Baked Cod Dinner 8 oz filet \$18

Shrimp Dinner \$19

Fried Bluegill \$18

Fried Lake Perch \$18

### SATURDAY PRIME RIB

Available after 4 pm.  
Includes soup or salad & choice of potato

Slow Roasted  
Angus Prime Rib  
14 oz \$32

\$3  
STONE FIRE LOADED  
BAKED POTATO!  
Cheese sauce,  
bacon, broccoli  
& more cheese  
SATURDAYS AFTER  
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