

Fine Dining

WhiteStone
A MASONIC & EASTERN STAR
COMMUNITY  EST. 1912
Founded on fellowship. Inspired by you.

Starters

MARY LEE SALAD

Grilled Chicken Breast on a bed of mixed greens with diced apples, bleu cheese crumbles, diced ham, sliced red onions and toasted walnuts, with poppy seed dressing

FRIED CALAMARI

Served with marinara sauce

CAESAR SALAD

Fresh-cut romaine hearts tossed with croutons, parmesan cheese, and Caesar dressing

Entrées

FREE-RANGE BALSAMIC CAPRESE CHICKEN

A 6oz chicken breast lightly dipped in season flour than sautéed with fresh garlic, grape tomatoes, fresh basil, topped with buffalo mozzarella then finished with a balsamic glaze served over risotto

SEAFOOD PLATER

Hand breaded bay scallops, shrimp, oysters deep fried and served with hushpuppies and coleslaw with a side of cocktail sauce

GRILLED APPLE BOURBON PORK CHOP

A 6oz center cut frenched pork chop charred grilled and basted with an apple bourdon glazed and served on baked apples

BUILD YOUR BEST BURGER

6oz ground chuck hamburger cooked to medium, medium well, or well done and served on a kaiser roll. Add your choice of cheese: American, Swiss, cheddar, or bleu cheese. Add your favorite toppings: lettuce, tomato, onions, grilled onions and bacon, or order it "Dewey Style," which comes "All the Way."

PAN SEARED HALIBUT

Pan seared halibut filet with fresh lemon and butter than served on a bed of sautéed zucchini noodles finished with a seafood broth.

WHITE STONE SALMON SLIDERS

Two salmon cakes pan-seared and served on yeast slider rolls with coleslaw, sliced cucumber, and chopped lettuce with a spicy remoulade; served with homemade potato chips