

WhiteStone

Fresh from the Garden Menu

All Entrees on Menu Are Served with Two Sides

Entrée Salads

Fried Mozzarella & Prosciutto Salad

Sliced Heirloom tomatoes topped with fried mozzarella, prosciutto ham, micro greens served with a White Balsamic Vinaigrette

Red Beet, Orange, & Grapefruit Salad*

Red Beets, sliced oranges, sliced grapefruit, goat cheese crumbs and toasted walnuts served on a bed of Arugula with a Blood Orange Vinaigrette

Fennel & Apple Duck Confit Salad

Duck Confit, julienned fennel and apples, Gorgonzola cheese, pomegranate seeds, toasted walnuts, grape tomatoes, served on a bed of Arugula with a Vanilla Vinaigrette

Caesar Salad

Fresh cut romaine hearts tossed with croutons, parmesan cheese and Caesar dressing with Chicken, Salmon, or Shrimp

Smoking off the Grill

All Entrees Served with Two Sides, Fresh Baked Bread, Beverage, and Dessert

Black Angus Beef Tenderloin Steak*

Southwestern Sirloin Steak Medallions*

Sirloin Steak Medallion dry rubbed with a Southwestern Rub grilled to your liking served with roasted corn, black bean, tomato relish, chipotle aioli topped with Tabasco onions

Wild Boar Chops

A rich pork flavor with a hint of wild flavor Boar Racks char grilled and served with an apple & cherry wild rice with a black cherry puree

BBQ Ribs

Tender Fire Roasted St. Louis Style Pork Ribs

Poultry

Chicken Francaise

A classic Italian dish a 6oz chicken breast dredge in flour and egg sautéed with fresh lemon, white wine, chicken stock, finished with butter, fresh parsley and served on a bed of angel hair pasta

Chicken Coq au Vin

A French classic chicken leg quarter braised in Burgundy wine with carrots, fresh thyme, garlic, and mushrooms severed on top of mashed potatoes

Stuffed Quail Breast

Two semi boneless Quail stuffed with pork sausage, apple, and figs, served with sweet potato puree and topped with orange honey bourbon sauce

Seafood

Bourbon Maple Glazed Filet of Salmon

A filet of Salmon char broiled and basted with bourbon maple glaze served with a bacon jam and topped Tabasco onions

Pan Seared Sea Scallops

Jumbo Sea Scallops pan seared, finished with lemon ,garlic, butter, white wine , served with wilted kale and bacon

Havarti Dill Lobster Macaroni & Cheese

Cold water lobster chopped and mixed with pasta shells with a creamy Havarti dill cheese sauce topped with bread crumbs and baked to golden brown

Sandwiches

Build Your Best Burger

7oz Ground Chuck Hamburger cooked to your liking and served on a brioche roll. Add your choice of cheese; American, Swiss, Cheddar, or Gorgonzola Cheese. Then add your favorite toppings; lettuce, tomato, onions, grilled onions, bacon, or sautéed mushrooms

Classic New Orleans Shrimp Po Boy

Fried Shrimp served on a hoagie roll with shredded Iceberg lettuce, sliced tomatoes, and pickles with a Cajun aioli

Salmon Melt

Poached salmon salad piled high on a Whole Wheat English muffin with sliced tomato, and avocado with Swiss cheese baked in the oven topped with hollandaise and micro greens

Mediterranean Ground Lamb & Feta Burger

Ground lamb with herbs and feta cheese char grilled on a brioche roll served with arugula, sliced tomato, with artichoke and olive tapenade aioli

Our foods are cooked to the required minimum temperatures. Upon request, we will cook to your specifications. However, consuming raw or undercooked Beef, Poultry, Seafood or Eggs may increase your risk of foodborne illness.

*Low Sodium <400mg per serving; Heart Healthy <10g of Fat per serving