

First Course - Choice of:

Small Stonewood Salad

fresh mixed greens, crispy bacon, bleu cheese crumbles, grape tomatoes, dried cranberries, red onions, blackened walnuts, croutons, bleu cheese vinaigrette

New England Clam Chowder

house made, oyster crackers

Main Course - Choice of:

Salmon Bowl

ponzu, ginger-glazed salmon, lemon oil dressed 5-grain medley & baby kale, edamame, cucumbers, radishes, grape tomatoes, scallions, fried shallots, avocado crema drizzle

Poke Bowl

sushi grade tuna, jasmine rice, watermelon radish, cucumber, asian slaw, edamame, carrots, cilantro, sriracha aioli

Paris Turkey

tender turkey breast, creamy brie, fuji apple slices baby spinach, apple cider vinegar aioli. served on griddled sourdough

Dessert - Choice of:

Creme Brulee

traditional vanilla bean custard with a caramelized sugar topping and a fresh strawberry garnish

Key Lime Pie

graham cracker crust with a tangy tart filling. Topped with whipped cream and a lime



\$16 Per Person

Price does not include tax and gratuity. No splits or substitutions.