

SIGNATURE SALADS

GREEK SALAD • 15/22 [V]

Romaine, Greek marinated squash, Heirloom tomato, and bell peppers, feta, olives, pine nuts, preserved lemon vinaigrette

BLACK GARLIC CAESAR • 13 /18

Crisp Romaine hearts, pecorino snow, croutons, black garlic Caesar dressing

SUMMER MIXED SALAD • 13/18 [V]

Bibb and spring mix, Rogue Smokey Blue, Roma tomatoes, pickled red onion, cucumber, fingerling potatoes, balsamic vinaigrette

STOVEHOUSE SIDE SALAD • 7/14 [V]

Spring mix, cucumber, Roma tomatoes, pecorino snow, choice of dressing

MAINS

ORA KING SALMON • 44

6 oz skin-on, Israeli cous cous with, marinated artichoke hearts, snap peas, bell peppers and lemon zest, with carrot Burre Blanc and crispy capers

CIOPPINO PAPPARDELLE • 36

Cioppino inspired pasta, bay scallops, prawns, clams, pappardelle, saffron potato rouille

45 DAY AGED RIBEYE • 64

16 oz, braised leeks, asparagus, oven dried tomato, umami butter

TOMAHAWK • 99 [GF,DF]

Braised mushrooms, pearl onions, and spinach, chimichurri and mushroom mirin sauce

LAMB PORTERHOUSE • 38 [GF]

Greek marinated, Boursin whipped potatoes, Aleppo seasoned broccolini, merlot lamb demi

RAJA CHICKEN BREAST • 36 [GF]

Orange marinated bone in chicken breast, pan fried polenta cake, creamy roasted poblano raja sauce, summer squash and oven dried tomatoes

VEGAN “SCALLOPS” • 29 [VE,GF,DF]

Marinated and seared King Oyster Mushrooms, ginger lemongrass jasmine rice, baby bok choy, snap peas carrots, red pepper coulis, fried lotus

VEGETARIAN GREEN PASTA • 25

Gemelli pasta, tossed in a leek, green pea and Swiss chard sauce with lemon and pecorino.



STOVEHOUSE THROWBACKS



CELEBRATE 20 YEARS OF THE INN WITH AN ORIGINAL SPECIAL FROM OUR FIRST YEAR

8OZ FILET MIGNON • 65 [GF]

Boursin whipped potatoes, grilled asparagus, red wine demi

RAINBOW TROUT • 32 [DF]

Dijon glaze and herbed panko, green bean almondine, rice pilaf

SIDES & ADD-ONS

FRIES • 10  
PARMESAN TRUFFLE FRIES• 12  
POLENTA CAKE WITH RAJA SAUCE • 9  
ALEPPO SEASONED BROCCOLINI •10  
RICE PILAF• 7  
CHICKEN BREAST •15  
COULOTTE STEAK • 20

ASPARAGUS • 11  
BOURSIN WHIPPED POTATO• 7  
GREEN BEAN ALMONDINE • 10  
BRAISED MUSHROOMS AND PEARL ONIONS • 7  
TRUFFLE MAC AND CHEESE • 15  
GRILLED PRAWNS •22  
ORA SALMON FILET • 35