



OLD STONE
STEAKHOUSE

APPETIZERS

Crispy Braised Beef Short Rib -- 15

Marsh Hen Mill grits | Crostinis | Red Wine Reduction | Parmesan

Baked Pimento Cheese Dip -- 11 ✓

Crostinis | Jalapeno Jam

Golden Fried Pickle Chips -- 10 ✓

Cajun aioli

Shrimp Cocktail -- 15 ☹

Old Bay Spiced | Spicy Cocktail Sauce

Shrimp & Crab Dip -- 15

Toasted Pita Points

Baked Goat Cheese -- 11 ✓

Hot Honey | Toasted Pita Points

Bacon Wrapped Scallops -- 5 for 16/ 10 for 30

Spiced Cheerwine BBQ sauce

Fried Calamari -- 14

Calamari | Blistered Tomatoes | Marinated Cipollini Onions | Cajun Remoulade

Buffalo Cauliflower Bites -- 10 ✓

Ranch or Bleu Cheese Dressing

Garlic Parmesan Skillet Rolls -- 5 ✓

Whipped Butter | Garlic Herb Butter

Crab Cake -- 15

Lump Crab | Tarragon-Dijon Aioli | Mixed Greens

SALADS

Protein Add Ons (+8)

8oz Marinated Chicken | 4oz Salmon | 6 blackened shrimp | 5oz filet tips

House Wedge -- 4

Carrots | Cherry Tomatoes | Dried Cranberries | Potato Sticks

Baby Field Greens -- Small 7 | Large 9

Mixed Greens | Cherry Tomatoes | Dried Cranberries | Marinated Cipollini Onions | Candied Cinnamon Pecans | Fried Goat Cheese

Mushroom Spinach Salad -- Small 7 | Large 9 ☹

Baby Spinach | Chilled Braised Wild Mushrooms | Cherry Tomatoes | Bacon | Parmesan

Tossed Caesar -- Small 7 | Large 9

Romaine | Parmesan | Croutons | Kalamata Olives

Classic Bleu Cheese Wedge -- 7 ☹

Blue Cheese Dressing | Red Onions | Cherry Tomatoes | Blue Cheese Crumbles | Bacon | Balsamic Reduction

Dressings: Creamy Herbed Ranch -- Sherry Vinaigrette -- Buttermilk Bleu Cheese -- Honey Mustard -- Seasonal Vinaigrette

HALF-POUND BURGERS

Served on a brioche bun with your choice of a steakhouse side item

(Please No Modifications)

Tasty Burger -- 14

Steak Grind Patty | House Pimento Cheese | Fresh Jalapeno | Bacon | Mayonnaise | Lettuce | Tomato

Texas Burger -- 14

Steak Grind Patty | Pepperjack Cheese | Bacon | Onion Straws | Spiced Cheerwine BBQ | Lettuce | Tomato

Classic Cheddar Burger -- 14

Steak Grind Patty | Cheddar Cheese | Mayonnaise | Yellow Mustard | Lettuce | Tomato

Salmon Burger -- 15

Ground Salmon Patty | Cajun Remoulade | Mixed Greens | Tomato | Red Onions

Steakhouse Sides -- 4

Mashed Potatoes & Gravy | Baked Potato ☹ ✓
Steamed Broccoli ☹ ✓ | Steakhouse Fries ✓
Hot Honey & Bacon Crispy Brussels
Sweet Potato Fries ✓ | Home Fries

Family Style Signature Sides (serves 2-3) -- 10

Baked Marsh Hen Mill Pimento Cheese Grits Skillet ☹
Gruyere Potatoes Au Gratin ✓
Bacon Baked Mac & Cheese
Braised Wild Mushrooms ☹ ✓
Roast Sweet Potato Skillet ✓

- 20% Gratuity added to parties of six or more - \$10 Cake Fee (excluding cakes from Everyday Market)
- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

☹ Gluten Free. ✓ Vegetarian **Please inform your server of any allergies or sensitivities

Executive Chef -- Chris Cook | Chef de Cuisine -- Kevin Waters | Sous Chef -- Robert Sterling

DINNER MENU

Fall/Winter 2022/2023

All entrees served with a steakhouse side OR house wedge salad (upgrade to signature salad for 2)

USDA CHOICE STEAKS 🍷

With the exception of our Prime Rib, steaks are seasoned with Kosher salt, and topped with our garlic herbed butter when finished.
Please note medium well and well done filets will be butterflied.

Sirloin 8 oz 22	Ribeye 12 oz / 16 oz 28 / 33	Filet Mignon 8 oz / 10 oz 32 / 36	New York Strip 10 oz / 14 oz 28 / 32	Prime Rib (based on availability) 10 oz / 12 oz / 16 oz 28 / 30 / 34
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Steak Compliments

Blue Cheese Crusted & Fully Cajun -- 4 🍷

Cajun Seasoning | Bleu Cheese | Bacon | Red Wine Reduction

Southern -- 4 🍷

Marinated Cipollini Onions | House Pimento Cheese | Bacon
Red Wine Reduction

Bacon Wrapped Scallops -- 11

Three Scallops | Spiced Cheerwine BBQ

Old Stone Oscar-- 13

Lump Crab Cake | Wilted Spinach | Lemon Beurre Blanc

Mushroom & Asiago -- 6 🍷

Asiago Cheese Crust | Braised Wild Mushrooms

Au Poivre -- 4

Black Pepper Crust | Green Peppercorn-Mushroom Gravy

Goat Cheese Crust -- 4

Goat Cheese | Horseradish | Breadcrumbs | Parsley | Chives

Red Eye -- 4 🍷

Espresso Rub | Spiced Bourbon Compound Butter

Prime Style -- 4

Onion Straws | Au Jus

Petite Lobster Tail -- 12 🍷

Lemon Beurre Blanc

OLD STONE CLASSICS

Southern Chopped Steak -- 22 🍷

10oz Steak Grind Patty | Marinated Cipollini Onions | House Pimento Cheese | Bacon | Red Wine Reduction

Crispy Pork Shank -- 24

Marsh Hen Mill Yellow Grits | Hot Honey

Jailhouse Chicken -- 21 🍷

8oz Marinated Chicken Breast | House Pimento Cheese | Bacon | Sweet Jalapeño Jam

Old Stone Chicken -- 21 🍷

8oz Marinated Chicken Breast | Goat Cheese | Wild Mushrooms | Scallions | Asiago Cream Sauce

Filet Tips & Marsh Hen Mill Grits -- 23 🍷

House Pimento Cheese OR Blue Cheese | Marinated Cipollini Onions | Red Wine Reduction

Baby Back Ribs -- Half Rack 23 / -- Full Rack 33 🍷

Spiced Cheerwine BBQ sauce

FRESH SEAFOOD

Char Grilled Antarctic Salmon -- 27 🍷

Classic Old Stone Style -- 8oz Sixty South® Salmon | Lemon Beurre Blanc | Succotash

Mustard Glazed -- 8oz Sixty South® Salmon | Lusty Monk Whole Grain Mustard | Honey | Wilted Spinach

Seafood Cakes

Crab Cakes -- 29 -- Lump Crab | Parsley | Chives | Tarragon-Dijon Aioli

Salmon Cakes -- 24 -- Antarctic Salmon | Lemon Beurre Blanc | Pepper Sauce

Cajun Shrimp & Grits -- 24

6 Blackened Shrimp | Tasso Ham Gravy | Marsh Hen Mill Grits

Crab Loaded Trout -- 24

Crab Cake | Succotash | Lemon Beurre Blanc

Petite Lobster Tail Dinner -- 2 Tails 30 -- 3 Tails 37 🍷

Lemon Beurre Blanc

PASTA

Short Rib Fettuccini -- 25

6oz Braised Short Rib | Wild Mushrooms | Shallots | Garlic | Creamy Gravy

Tuscan Chicken Fettuccini (Spicy on Request) -- 23

8oz Marinated Grilled Chicken Breast | Wild Mushrooms | Roasted Red Peppers | Basil | Asiago Cream Sauce | Parmesan | Tomatoes | Scallions

Creamy Vegetable Fettuccini-- 19🌱

Shallots | Roasted Red Peppers | Spinach | Blistered Cherry Tomatoes | Garlic | Asiago Cream Sauce | Parmesan | Scallions

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