

Stone Hill Winery's
VINTAGE RESTAURANT

GROUP DINNER MENU

ALL ENTRÉES SERVED WITH ROLLS AND BUTTER, GARDEN SALAD WITH HOUSE DRESSING, SELECTION OF ONE DESSERT, AND ICED TEA OR COFFEE.
WINE AND BEER ARE AVAILABLE FOR AN ADDITIONAL CHARGE.
GROUPS OF FEWER THAN 35 MAY OPT FOR 2 ENTRÉE SELECTIONS; GREATER THAN 35 WILL BE LIMITED TO 1 SELECTION.

ENTRÉES

GRILLED BEEF TENDERLOIN – A HAND-CUT, 8 OZ. FILLET IS GRILLED MEDIUM AND TOPPED WITH NORTON BORDELAISE AND SERVED WITH GARLIC MASHED POTATOES AND SEASONAL VEGETABLES. 31

ROAST CHICKEN – ROAST BREAST OF CHICKEN WITH CREAMY PARMESAN POLENTA, SAUTÉED MUSHROOMS AND PAN JUS. 23

GERMAN-STYLE SCHNITZEL – OUR HOUSE SPECIALTY! A BREADED PORK CUTLET, SERVED WITH A DELICIOUS SOUR CRÈME DILL SAUCE. ACCOMPANIED BY GERMAN POTATO SALAD AND BRAISED RED CABBAGE. 17

GERMAN SAMPLER PLATTER – THREE OF OUR FAVORITE GERMAN SPECIALTIES: SAUERBRATEN, GERMAN-STYLE SCHNITZEL AND BRATWURST, SERVED WITH GERMAN POTATO SALAD AND BRAISED RED CABBAGE. 19

ROAST SALMON – PAN-ROASTED ATLANTIC SALMON FILLET WITH DILL CRÈME SAUCE ON GARLIC MASHED POTATOES AND SEASONAL VEGETABLES. 25

LOBSTER EN PAPILLOTE – LOBSTER BAKED IN PARCHMENT PAPER WITH SAFFRON RICE, SHOESTRING VEGETABLES AND HERB BUTTER. 32

VEGETARIAN OR DIETARY ALTERNATIVES ARE AVAILABLE AND MUST BE ORDERED AT THE TIME OF GUARANTEE;
ADDITIONAL CHARGES MAY APPLY.

DESSERT SELECTIONS

APPLE CAKE WITH COFFEE GLAZE

CARROT CAKE

CHEESECAKE WITH MIXED BERRY COULIS

GERMAN CHOCOLATE PIE

APPLE STRUDEL

BREAD PUDDING WITH RUM CARAMEL SAUCE

ALL PRICES ARE SUBJECT TO 17% GRATUITY AND ALL LOCAL AND STATE TAXES.
PLEASE NO SEPARATE CHECKS. PRICES ARE SUBJECT TO CHANGE.

GROUP LUNCHEON MENU ALSO AVAILABLE