

FRESH OYSTER BAR market price

STONE ROAD SOUP \$7

FRENCH ONION SOUP \$7

SALAD \$9

BRESAOLA, PARMESAN & WILD ARUGULA with Cabernet Franc Vinaigrette
Cabernet Franc, Lailey Canadian Oak 2004

SALAD \$11

Barely Cooked Himachi TUNA with Pickled Wild Leeks, Radish, Lemon Verjus Vinaigrette
White, Stratus 2004

SMOKED SALMON \$11

Stone Road SMOKED SALMON & CUCUMBER "SUSHI" Rolls with Tempura Shrimp
Viognier, Peninsula Ridge 2006

CHARCUTERIE Plate \$14

Selection of REST's Signature CURED MEATS, PATES, SALAMIS and House PRESERVES
Riesling, Charles Baker Picone Vineyard 2006

MUSSELS \$11

Steamed with Garden Herbs and White Wine. With Frites
Sauvignon Blanc, Mike Weir Estate 2006

RISOTTO \$12

Black Summer TRUFFLE & PARMESAN CHEESE - Add Scallops \$4
Chardonnay, Lailey Vineyard Niagara River 2004

PASTA \$13

LOBSTER and RICOTTA Triangolini In Saffron Tomato Sauce
Pinot Gris, Coyote's Run 2006

REST

FISH \$25

Grilled HALIBUT "T-Bone" with Ratatouille and Rosemary Roasted Garlic Panisse
Riesling, Charles Baker Picone Vineyard 2006

DUCK \$26

Confit DUCK LEG with "Wyndym Weeds," Diablo Jus and Potato "Chips,"
Gamay, Malivoire Courtney 2005

BEEF \$25

Grilled FLAT IRON "STEAK FRITES" with Sauce Béarnaise and French Beans
Make it KOBE BEEF Flat Iron - add \$12
Cabernet Sauvignon, Pillitteri Family Reserve 2002

LAMB du JOUR \$28

Summer Bean "Cassoulet", Creamer Potatos, Preserved Lemon Rosemary Jus
Red, Stratus 2004

VEG \$22

"Corned" Crepes
Stuffed with CHANTERELLES, Summer SUCCOTASH with Corn "Chowder" Sauce
White, Stratus 2004

"Charlie Baker" CHICKEN \$24

**Roasted Supreme with Charred Corn Salsa, Roasted Summer Squash, Buttery Mash
And Smokey Paprika "Bubbly Sauce"**
Chardonnay, Lailey Vineyard Niagara River 2004

"3 Little PIGS" \$24

REST's Daily Composition From the "WHOLE HOG"

Stone Road Grille

our **dinner** menu
as of *July 21, 2007*

Cloudberry CRÈME BRULEE
With Walnut Drop Cookies

Slow Baked CHOCOLATE Mousse
With Raspberry Sorbet

BLUEBERRY "Trifle"
With Chantilly Cream and Buttery Lemon Curd

Frozen "Fruit Cocktail"
Selection of Seasonal Sorbets

Homey Roasted PEACH Clafoutis
And Basil Ice Cream
(please allow time for Baking)

Canadian Maple COTTON CANDY
The "Real Deal"

REST

REST
after dinner
with **CHEESE**

Our selection
of five
Canadian
artisanal
Cheeses

Served with
house-made
walnut currant
bread

It is our ongoing goal to provide our guests with the best possible selection of food and wine that Niagara has to offer. We continually source out the freshest available ingredients and pair them with one of Niagara's finest examples of quality wine from our award winning wine menu.

Look for the wine recommendations in *italics* under each menu item.

"Creativity is Flexibility"

Heidi & Perry Johnson, Proprietors
Ryan Crawford, Executive Chef / Sommelier
Tim Farley, Chef de Cuisine
Jesse Harnden, Resident Sommelier

REST

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www.stoneroadgrille.com