

T.J. STONE'S

2025 New Year

FIRST COURSE

Creamy lobster Bisque \$8

Our chef's recipe, cream of crab bisque with a hint of sherry

Beer Pairing Suggestion: Old Ox Hazy IPA

Wine Pairing Suggestion: Clean Slate Riesling

Winter Walnut Salad \$9

Mixed greens with sliced pears, crumbled blue cheese, herb roasted walnut, red onion and chopped smoked bacon with a side of balsamic vinaigrette

Beer Pairing Suggestion: Yuengling Lager

Wine Pairing Suggestion: Lake Chalice Sauvignon Blanc

SECOND COURSE

Seafood Linguini \$28

House steamed Maine lobster, shrimp, crab, herb roasted tomato, shallots and garlic in a light sherry cream sauce, tossed with linguini and finished with parmesan cheese

Beer Pairing Suggestion: Parkway Triple Amber Ale

Wine Pairing Suggestion: J. Lohr Chardonnay

New York Strip with Lump Crab \$30

10oz strip steak seasoned with our steak rub and grilled, topped with lump blue crab in a creamy buttery Old Bay sauce, and plated with grilled asparagus and smoked gouda scalloped potatoes

Beer Pairing Suggestion: Stone IPA

Wine Pairing Suggestion: J. Lohr Cabernet

Chicken & Wild Mushroom Scallopini \$20

Chicken breast dusted with seasoned flour and pan seared, finished with a shallot & caper lemon butter sauce and topped with herb wild mushrooms, plated with mashed potatoes and grilled asparagus

Beer Pairing Suggestion: Right Proper Raised by Wolves Pale Ale

Wine Pairing Suggestion: Broadbent Vinho Verde

DESSERT COURSE

Triple Chocolate Mousse Cake with Raspberry Purée \$8

Beer Pairing Suggestion: Guinness Stout

Wine Pairing Suggestion: Belleruche Granche Syrah