

HOME MADE SOUPS

Soup Du Jour.....Cup....2.99 Bowl....3.99

Chowder......Cup...3.25 Bowl....4.25

French Onion....4.25

APPETIZERS

Fried Calamari	9.25	Baked Stuffed Mushroom	7.99
Served with hot cherry peppers and marinara sau		Crabmeat, cheese and fresh dill stuffing.	
Fried Eggplant Fingers	7.99	Fresh Baked Clams Casino	7.99
Seasoned, breaded and deep fried, erved with ma		Baked little clam necks topped with casino stuff	fing and bacon.
Sea Scallops wrapped in Bacon	9.99	Baked Garlic Bread	7.99
Fresh oven baked. Served with lemon.		With olive oil, fresh basil, garlic and mozzarel	la cheese.
Nachos	7.99	Quesadilla	6.99
Topped with melted cheese, scallions, tomato and olives.		Grilled tortilla melted jack cheese, scallions, tomato, black olive	
Served with salsa and sour cream.		Served with salsa and sour cream.	
Add chicken or beef	3.00	Add chicken or beef	3.00
Boneless Wings	7.99	Buffalo Wings	9.99
Fried chicken tenders tossed in our special spicy sauce. Served		Fried crispy wings. Served with celery, carrots and blue cheese	
with celery, carrots and blue cheese dressing.		dressing.	
Potato Skins	6.99	Grilled Eggplant	7.99
Baked and fried topped with melted cheese and bacon.		Breaded and grilled then topped with light cheese, ground	
Served with sour cream and salsa.		tomatoe basil sauce and broiled with mozzarell	a cheese.
Shrimp Cocktail	9.99	Shrimp Medi	9.99
Four jumbo chilled shrimp, served with		Sautéed in butter with white wine garlic, fresh basil, kalamata	
a horseradish cocktail sauce.		olives, capers and tomato. Topped with feta che	ese.
Fresh Fruit Salad	7.99	Fresh Mozzarella Rolls	7.99
Seasonal fresh fruit with walnuts, fresh chopped mint and		Rolled with prosciutto and fresh basil, served with olives an	
havarti dill cheese in an olive oil balsamic a		pepperoncinis. Drizzled with olive oil balse	
Spinach Artichoke Dip	8.50	Stuffed Shrimp Dumplings	8.99
Served with grilled wheat pita wedges.	0.00	Pan fried in butter served with a Bayou dip	
Mussels Alla Ouzo	9.50	Fried Mozzarella	7.99
Steamed in butter, leeks, fresh tomatoes, gar		Seasoned, breaded and deep fried. Served with	
white wine and ouzo. Sprinkled with parmes		beasoned, or educa and deep fried berved with	The first of Control
write wine and ouzo. Sprinkled with parmes	an cheese.		

"Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs Reduces the Risk of Food borne Illness"

STONEWELL PASTA Penne Mediterranean____ Seafood Florentine Sautéed tomatoes, onions, scallions, black olives, pimentos, fresh Sauteed scallops and shrimp in butter and sherry wine with onions, sundried tomatoes, spinach, mushrooms and celery. Finished with basil, butter and garlic, topped with Roma ground tomatoes a light creamy Newburg sauce over angel hair. feta and parmesan cheese served with mini penne. Sunshine Chicken 14.99 15.99 Pasta Corfu Sautéed in olive oil with mushrooms, scallions, sun dried Sun dried tomatoes, mushrooms, scallions and tomatoes in a cream tomatoes, black olives and tomatoes. Served over bow ties. sauce with Madeira wine and fresh basil. Served with mini penne. White or Red Clam Sauce_ Shrimp and Chicken Mu-Sau_ 17.99 Whole and chopped clams with sautéed scallions, celery, pimentos Sautéed in garlic, ginger, soy and teriyaki sauce with in olive oil, garlic with a touch of lemon juice pimentos, mushrooms, celery, peppers, shredded purple and white wine. Served over linguine. cabbage, onions and tomatoes. Served over angel hair. Harbor Net Catch_ Shrimp Scampi 19.99 Six sautéed shrimp in a garlic butter sauce with capers and Shrimp, scallops, assorted fish and mussels sautéed with broccoli, scallions, sparked with sherry wine over linguine. tomatoes, scallions, onions, mushrooms and garlic, sparked with sherry wine. Served with linguine. STONEWELL SEAFOOD Baked Stuffed Shrimp_____ 21.99 Fresh Sea Scallops____ 22.99 Four tender shrimp with seafood stuffing, seasoned with Broiled with white wine, scallions and a butter lemon lobster roux in a mixture of scallions, celery, pimentos and tarragon sauce dusted with cracker crumbs. Served cracker crumbs. Served with potato and fresh vegetable. with mashed potatoes and fresh spinach. Hawaiian Delight_ 22.99 Broiled Shellfish Sampler_ 24.99 Half a pineapple shell, sautéed shrimp, scallops, chardonay wine, Stuffed shrimp, scallops, mushrooms with crab meat stuffing, and chunks of pineapples served with fresh fruit and a potato. clams casino, served with butter, vegetable and potato. Fresh Broiled Salmon Fresh Broiled Scrod 19.99 19.99 In a tarragon butter white wine broth, dusted with In a tarragon butter white wine broth topped with a cracker crumbs. Served with rice and fresh spinach. creamy dill sauce. Served with rice and fresh spinach. LANDLOVERS Rack Of Ribs Roast Turkey_ 17.75 16.50 Pork baby back ribs smothered in barbecue sauce, broiled Just like Thanksgiving: stuffing, mashed potatoes, gravy, cranberry sauce and fresh vegetables. and served with steak fries. Grilled Chicken 15.99 15.99 Chicken Parmagiana_ Sautéed breast of chicken covered with marinara sauce. Topped Grilled breast of chicken, brushed with honey with mozzarella cheese and baked. Served with linguine. mustard served with steak fries and vegetables. Chicken Santorini Chicken Marsala 15.99 16.99 Sautéed with onions, mushrooms, tomatoes, fresh basil, Sautéed chicken breast mushrooms and scallions, flamed with marsala wine. Served with potato and vegetable. artichoke hearts, scallions and capers sparked with sherry wine and lemon juice. Served with rice and fresh vegetable. Veal Jerusalem Stonewell Veal 20.99 20.99 Sautéed with tomatoes, pimentos, green peppers, mushrooms Sautéed veal with artichoke hearts, mushrooms, tomatoes and scallions, sparked with sherry wine. Served with onions and scallions, flamed with marsala wine. Served with potato and fresh vegetable. mashed potatoes and fresh vegetable.

21.99

23.99

Grilled Lamb Chops

Served with potato and fresh vegetable.

Topped with fresh rosemary, lavender provencal olive salsa.

22.99

Black Angus Steak

16 oz. Angus Sirloin. Served with potato and vegetable.

Topped with Roquefort mushroom sauce.

STONEWELL POPULAR COMBINATION

Fin And Feather	th Two stuffed shrimp with a 12 oz. Angus Sirloin charcoal grilled. Served with potatoe and vegietable.
9	BALADS
Caesar Salad 9.75	Tossed House Salad 4.50
Romaine lettuce, parmesan cheese in our own Caesars dressing. Topped with a choice of chicken, anchovies or shrimp.	Assorted lettuce greens, tomatoes, onions, shredded carrots and croutons. Choice of dressing.
California Chicken Salad9.75	Chef's Salad9.75
Grilled breast of chicken, Jack cheese and black olives with assorted lettuce greens, tomatoes, onions, shredded carrots and croutons. Choice of dressing.	Assorted greens, sliced roast beef, turkey, ham, cheese garbanzo beans, egg, tomatoes, onions and celery. Choice of dressing.
Greek Salad 8.75	Spinach Salad
Assorted lettuce greens, tomatoes, onions, feta cheese, cucumbers, pepperoncinis, garbanzo beans and	Grilled chicken, tomatoes, onions, shredded carrots, mushrooms, cucumbers, egg and croutons. Topped with
Kalamata olives. Tossed in special Greek olive oil vinaigrette.	Asiago cheese and bacon bits with a honey mustard dressing.
Grilled Salad 11.99	Taco Salad 7.99
Grilled scallops, shrimp, chicken, assorted greens, tomatoes, onions, mushrooms, celery wth a olive oil balsamic vinaigrette.	Assorted greens, taco chips, cheddar cheese, black olives, garbanzo beans, tomatoes, onions, celery, peppers with a tomato balsamic salsa dressing. Add chicken or beef3.00
PIZZ	AS FOR TWO
TOPPINGS: bacon, ham, sausage, hamburge	Choice of topping ranging from
	allions, pepper, onions, olive oil and garlic, topped with mozzarella9.25
Cheeseburger Pizza: Ground beef, cheddar cheese, tomatoes,	onions and garlic, topped with mozzarella cheese
Florentine Pizza: Spinach, feta cheese, scallions, sun dried	tomatoes, olive oil and garlic, topped with mozzarella cheese9.25
Sun Dried Tomatoes Pizza: Sun dried tomatoes, green pepp	pers, onions, mushrooms, olive oil and garlic, topped with mozzarella9.25
Santa Fe Pizza: Chicken, bacon, hot peppers, tomatoes and sc	allions, topped with mozzarella cheese
Sunshine Pizza: Broccoli tomatoes mushrooms scallions an	d olive oil, topped with mozzarella cheese
	PLERS (A ALA CARTE)
Grilled Shrimp and Chicken	
Platter Sampler14.99	Jambalaya
Assortment of clams casino, stuffed mushrooms, potato skins, wings, baby back ribs served with celery, carrots, blue cheese and marinara sauce.	Sautéed sausage, chicken, shrimp with diced onions, tomatoes, green peppers and scallions, spiced with thyme, cloves, curry, cayenne, chili, garlic and cumin. Served over rice.
Burger In The Well9.99	Chicken In The Well9.99
Charcoal grilled 8oz. Angus burger topped with eggplant, asiago sautéed onions, roasted peppers and mushrooms with steak fries.	cheese, Charcoal grilled chicken breast topped with eggplant, asiago cheese sautéed onions, roasted peppers and mushrooms with steak. fries.

DESSERTS

DESSERT DU JOUR5.99				
TIRAMISU	CREME' BRULEE			
WARM APPLE TORTE & ICE CREAMS.75 SPICED SLICED APPLES BAKED IN A PLIFF PASTRY COMPLEMENTED WITH VANILLA ICE CREAM.	NEW YORK STYLE CHEESECAKE. 5.99 MOIST HOME MADE VANILLA SUPREME CHEESE CAKE TOPPED WITH A CHOCE OF FRUIT PRESERVES. STRAWBERRIES, CHERRY OR BLUEBERRY.			
WILD BERRY SHERBET5.75	RICE PUDDING			
DECADENT STONEWELL	VANILLA OR CHOCOLATE WITH HOT CHOCOLATE FUDGE OR CARAMEL TOPPED WITH WHIPPED CREAM.			
DOW'S 10YR. OLD PORT WINE				
AFTER DINNER COFFEES				
CAFFE KEOKE KAHLUA	BRANDY AND DARK CREME DE CACAO.			
CAFFE IRISTA				
CAFFE SPANISH WITH KAH	ILUA AND BRANDY.			
CAFFE BAILEY'S WITH BAIL	LEY'S.			
CAFFE ITALIANAWITH SAM	IBUCA.			
CAFFE JAMAICAWITH TIA	MARIA.			
CAFFE ORANGE				
CAFFE MEXICANA				
CAFFE CASABLANCAWITH AMA				
CAFFE AFTER DINNERDARK CRI				
All coffees topped with whipped cream	6.50			
ESPRESSO ITALIA				
ESPRESSO	CAPPUCCINO4.50 ICED CAPPUCCINO4.50			
PLANNING A PARTY OR CELEBRATING AN OCCASION ?				

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WE CATER TO ALL FUNCTION'S WITH THE UTMOST CARE
AND PLANNING. WE WANT TO MAKE SURE YOUR
PARTY OR EVENT BECOMES A SUCCESS.
FOR MORE INFORMATION PLEASE GIVE US A CALL

JOIN US EVERY SUNDAY AND FEAST ON OUR FABULOUS BRUNCH