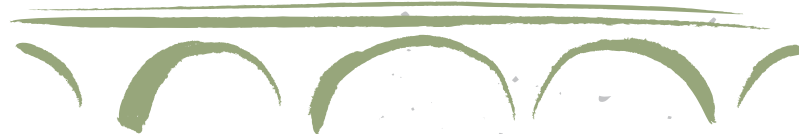


# STONEARCH



FOOD CRAFT BEER

## SMALL PLATES/APPETIZERS

### BAVARIAN PRETZEL

Large Bavarian pretzel served w/Shakopee Brewery Mad Butcher brown mustard and Finnegan's Helles jalapeño cheese dip 12

### FRIED PICKLES

w/ sriracha ranch 8

### GRILLED CHICKEN WINGS

Chipotle-lime sauce w/choice of Ranch or blue cheese 15

### ELLSWORTH CHEESE CURDS

w/house made ketchup 11

NEW HOUSE FAV

### CLASSIC POUTINE

House made fries, tender steak strips and Ellsworth cheese curds smothered in beef gravy topped with green onions 13

### SMOKED TROUT DIP

w/ fresh lemon and shallots and served with everything crackers, celery, carrots and radishes 15

## SALADS

All dressings\* made in-house

Add on to any salad, grilled chicken...4 | grilled salmon...8

### COBB

w/avocado, olives, egg, bacon, cucumber, bleu cheese, chicken and tomatoes 16

### CAESAR

w/romaine, parmesan, herbed baguette croutons 11

### HARVEST

w/spring mix, candied pecans, apples, pumpkin seeds, bleu cheese, herb vinaigrette 12

NEW SUMMER ITEM

### STRAWBERRY POPPY SEED

spinach, bleu cheese, crushed almonds, red onion tossed in strawberry-poppy seed vinaigrette 12

add chicken 4 | add Salmon 8

## SOUP BOWL 8

A SOTA CLASSIC

### CREAMY CHICKEN & WILD RICE

Smoked bacon, mushrooms and grilled baguette

### MEXICAN CHICKEN CHILI

herby and smoky with a slow heat and loaded with black beans, corn, tomatoes and green chilies

### CREAMY HERBED TOMATO

fresh and light with garlic and basil.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

A 4% hospitality charge is added to all guest checks to cover mandated cost increases in excess of State requirements.

This surcharge is not a gratuity payable directly to staff.

# SANDWICHES

Served with fries or home-made slaw  
Start with a House Salad 4

## FRIED EGG AND BACON SANDWICH

Two eggs\* w/ two strips of smoked bacon, white cheddar, arugula and spicy mayo on an English muffin 13

## RACHEL

Roasted turkey w/swiss cheese, cranberry-coleslaw and thousand island on toasted pumpernickel 14

A SOTA CLASSIC

## WALLEYE SANDWICH

Walleye fillet seasoned with Old Bay on French roll with lettuce, tomato and garlic basil aioli 17

## BLONDE ALE CHICKEN SANDWICH

Beer brined chicken, lettuce, pico de gallo, pepper-jack cheese and cilantro-lime aioli 15

## GRILLED CHEESE & TOMATO SOUP

grilled sourdough with white cheddar, gouda, American and herbed cream cheese served with a cup of Creamy Herbed Tomato Soup (no fries) 14

Order it Stone Arch Style - add turkey and avocado 5  
or Minnesota Style - add bacon and tomato 3

## CHICKEN CORDON BLEU

parmesan crusted sourdough with chicken, ham, Swiss and our beer mustard 16

## FRENCH PORTOBELLO DIP

grilled mushroom caps with sautéed onions on a hoagie with vegetarian au jus for dipping 14

# BURGERS\*

We take them **SERIOUSLY**. USDA Choice ground chuck and brisket hand-pattied burgers.  
We bake our buns fresh all day in our bakery. Fresh toppings, house-made sauces and fresh cut fries.

Served with fries or home-made slaw | Start with a House Salad 4

## STONE ARCH CHEESEBURGER

Bacon-onion jam, REAL American cheese, Stone Sauce and pickles on a house-made bun 15

FRESH & LOCAL

## STICKY WHISKEY

Local Douglas and Todd Whiskey glazed burger with aged cheddar and bacon 16

## BLUE & BACON

Bleu cheese, trio of marinated mushrooms, bacon, pickles and mayo 15

## JUICY LUCY

Beef patty stuffed and topped with REAL American cheese and fried or raw onion 15

## THE KING

bacon, peanut butter, bananas and whiskey grape jam 16

## JALAPEÑO “POPPER”

roasted jalapeño, cream cheese aioli, bacon, arugula, tomato 15

# ENTREES

Start with a House Salad 4

## STONE ARCH MEATLOAF

Ground beef, ground pork and bacon meatloaf w/spicy house made ketchup and mashed red potato, gravy and today's vegetable 17

## PAN-SEARED SALMON

Salmon topped with white wine-lemon-butter sauce over a bed of wild and white rice and today's fresh vegetables 23

## CHICKEN & RICE

Lightly pan-fried chicken over a bed of wild rice and white rice with crimini & shiitake mushrooms and scallions in an aromatic mushroom sauce. Served with today's vegetables 17

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness  
A 4% hospitality charge is added to all guest checks to cover mandated cost increases in excess of State requirements.  
This surcharge is not a gratuity payable directly to staff.