

Our Mission

We are committed to providing the highest quality food and service at a tremendous value in a beautiful setting



Stage House Tavern

Scotch Plains, New Jersey

We Care About You!
Please Don't Drink & Drive

STARTERS

- warm soft pretzel 12.95**
ancho cheese sauce, whipped cheddar spread, spicy mustard
- jalapeño popper dip 10.95**
warm cheddar and cream cheeses, oven roasted jalapeños, served with corn tortilla chips
- stacked potato skins 12.95**
broccoli, bacon, cheddar
- chicken tenders 10.95**
(buffalo or bbq)
- mozzarella sticks 9.95**
marinara sauce
- pulled pork potachos 12.95**
seasoned fried potato chips, bbq pulled pork, cheddar cheese sauce, sour cream, scallions
- fried goat cheese ravioli 12.95**
spicy tomato sauce
- garlic bread 10.5**
fresh mozzarella and parmesan cheeses, side of marinara sauce
- spinach & artichoke dip 11.95**
served with corn tortilla chips
- stage house nachos 13.95**
corn tortilla chips, ancho cheese sauce, monterey jack and cheddar cheeses, scallions, pico de gallo
add chicken 3. add chili 3.
- jumbo chicken wings 13.95**
(buffalo, alabama white, dry rub or bbq)
- loaded fries 13.95**
white cheddar queso, scallions, bacon, sour cream

gluten free items

FROM THE OCEAN

Please ask your server about our
DAILY OYSTER SELECTION

- baked clams casino 14.95**
local top necks stuffed with cracker crumbs, peppers, onions and bacon
- prince edward island mussels 13.95**
bacon, corn, tomatoes, white wine, grilled bread
**included bread is not gluten free*
- steamed little neck clams 14.95**
garlic, herbs, white wine, butter
- tavern shrimp 14.95**
tortilla chips, guacamole, soy caramel
- scallops and bacon 18.95**
pan seared pork belly, mango chutney, soy caramel
- old bay peel and eat shrimp 19.95**
seasoning, garlic, white wine, butter

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

for your convenience a 20% gratuity will be added to all parties of 6 or more

SOUP

- french onion soup 9.5**
braised onions, swiss cheese, crouton
- new england clam chowder 9.5**
local clams, root vegetables, chopped bacon, westminster crackers
- soup of the day 7.5**
chef's daily preparation. please ask your server
- stage house chili 9.95**
seasoned ground filet mignon topped with red onion and mixed cheese, served with garlic butter crouton, shredded cheeses *crouton is not gluten free

SALADS

add grilled chicken, blackened chicken or parmesan crusted chicken 6.95
shrimp 9.95 • salmon 10.95 • steak 13.95

- house salad 10.5**
onion, carrots, tomatoes, cucumbers, balsamic vinaigrette
- caesar salad 10.5**
garlic croutons, parmesan cheese
**croutons are not gluten free*
- wedge of iceberg lettuce 11.95**
chilled lettuce, bacon, tomatoes, blue cheese dressing
- arugula salad 13.5**
julienned apples, sun-dried cranberries, pine nuts, blue cheese, port wine vinaigrette
- red beet salad 12.95**
goat cheese, almonds, chives, currants, port wine vinaigrette
- cobb salad 16.95**
diced chicken, bacon, hard boiled egg, tomatoes, avocado, blue cheese, balsamic vinaigrette
- sesame glazed salmon salad 25.95**
mixed greens, almonds, mango, carrot, red onion, soy-ginger dressing
- mexican street corn salad 14.95**
spinach, avocado, black beans, crispy chickpeas, charred corn, cotija cheese, agave lime vinaigrette

SANDWICHES

all sandwiches are served with french fries (fries are not gluten free)
beer battered onion rings +2. • sweet potato fries +2.
pretzel bun +2. • gluten free bun +2.

- turkey club 14.95**
whole grain, bacon, lettuce, tomato, mayo
- parmesan crusted chicken sandwich 14.95**
ciabatta roll, bacon, lettuce, tomato, honey-mustard
- house smoked pulled pork sandwich 16.95**
ciabatta roll, cheddar, coleslaw
- alabama chicken wrap 14.95**
white or wheat wrap, house-made fried chicken, shredded monterey jack and cheddar cheeses, cherry tomatoes, red onion, mixed greens, alabama white bbq sauce
- nashville hot chicken sandwich 14.95**
brioche bun, crispy slaw, sliced pickle
- house-made pastrami sandwich 17.95**
griddled pretzel roll, spicy mustard, swiss cheese, caramelized onions
- grilled vegetable sandwich 15.95**
ciabatta, grilled zucchini, summer squash, tomato, portobello, goat cheese, served with side salad
- tavern dip sandwich 17.95**
ciabatta roll, sliced ribeye, swiss, au jus
- baja fish tacos (3) 16.95**
soft flour tortilla, tempura white fish, slaw, avocado, cheddar cheese, chipotle mayo, radish, grilled lime
- blackened shrimp tacos (3) 18.95**
soft flour tortilla, slaw, avocado, cheddar cheese, chipotle mayo, radish, grilled lime

BURGERS

all beef burgers served with french fries (fries are not gluten free)
beer battered onion rings +2. • sweet potato fries +2.
pretzel bun +2. • gluten free bun +2.
may substitute grilled chicken on any burger preparation

- bourbon bacon burger 14.95**
brioche bun, bacon, grilled onions, cheddar, bourbon sauce
- california burger 14.95**
brioche bun, guacamole, pickled onion, swiss, chipotle mayo
- jalapeño popper burger 15.95**
brioche bun, fried jalapeños, cheddar and cream cheeses
- mushroom, onion & swiss burger 14.95**
brioche bun, caramelized onions, domestic mushrooms, swiss cheese, house-made steak sauce
- black bean burger 13.95**
brioche bun, avocado, red onion, garlic mayo
- turkey burger 14.95**
brioche bun, feta cheese, pickled cucumbers, sliced red onion, tzatziki, served with a side salad

THIN CRUST PIZZA

substitute gluten free cauliflower crust +3.

- plain pie 8.95**
marinara, mozzarella
- chorizo and pepperoni pizza 14.95**
thick cut pepperoni, crumbled chorizo, marinara, confit garlic, mozzarella, locatelli
- margherita pizza 14.95**
mozzarella cheese, san marzano tomatoes, basil, olive oil

toppings 1. each
pepperoni • mushrooms • peppers
sausage • caramelized onions
jalapeños • bacon

- parmesan crusted chicken pizza 12.95**
house-made vodka sauce, parmesan crusted chicken
- bbq pizza 14.95**
house smoked pulled pork, house-made bbq sauce, scallions, red onion, jalapeño ranch
- spicy white pizza 14.95**
four cheese cream sauce, mozzarella and parmesan cheeses, pancetta, roasted long hot peppers

STAGE HOUSE STEAKS



All of our steaks are butchered in house on location by our Chef

all steaks are served with honey roasted cipolini onions, stage house steak sauce, horseradish cream, herbed butter

prime hanger steak 32.

prime new york strip 36.

prime filet mignon 38.

prime steak sides 4. each

white cheddar potatoes gratin • creamed spinach
whipped potatoes • garlic butter mashed potatoes
baked potato (loaded - +2.)
broccoli rabe • asparagus • broccoli

prime steak options

au poivre 5.

with peppercorn cream

diane 5.

brandied mushrooms and onions

surf and turf 9.

choose grilled shrimp or salmon

HOUSE-MADE PASTA

all pasta dishes are topped with a fresh herb and locatelli romano cheese garnish
whole wheat linguine is available upon request

chicken francaise 19.95

boneless chicken breast, fettuccine, lemon garlic sauce

penne vodka 17.95

house-made vodka sauce, peas, roasted red peppers
add grilled chicken 4. • add grilled shrimp 6.

rigatoni with sausage and chicken 19.95

house-made rigatoni, sweet Italian sausage,
grilled chicken, sautéed spinach, roasted tomato

STAGE HOUSE ENTRÉES

Land

tavern meatloaf 19.95

ground beef mixed with roasted vegetables,
monterey jack and cheddar cheeses, house-made
bbq glaze, seasonal vegetables, whipped potatoes

parmesan crusted chicken breast 22.95

house-made spinach linguine, vodka sauce

baby back ribs 23.95

half rack, house-made bbq sauce, french fries,
coleslaw

baked scallops au gratin 24.95

asparagus, white cheddar scalloped potatoes,
parmesan, topped with lemon butter

crab stuffed atlantic flounder 21.95

whipped potatoes, seared spinach,
champagne butter

parmesan and herb crusted cod 22.95

roasted baby yukon potatoes, broccoli rabe, locatelli,
lemon butter

oven roasted chicken savoy 21.95

parmesan, herbs, balsamic au jus, white cheddar
scalloped potatoes, brussels sprouts

chicken and waffles 18.95

maple butter, vermont maple syrup, honey,
powdered sugar

bacon wrapped bourbon glazed

pork chop 23.95
garlic butter mashed potatoes, broccoli rabe

Sea

grilled salmon 27.95

brown sugar mustard glazed, potato gnocchi,
garlic seared spinach, butternut squash

grilled jumbo shrimp 24.95

roasted baby yukon potatoes, broccoli rabe

tempura fried fish 'n chips 17.95

tempura fried cod served with house-made chips and
house-made slaw

gluten free items

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HOUSE-MADE RAVIOLI

all ravioli dishes are topped with a fresh herb and locatelli romano cheese garnish

choice of sauce: vodka • marinara • 4 cheese cream • spicy tomato • garlic + oil • basil pesto cream

appetizer 11.95

classic cheese

medium rectangle ravioli filled with ricotta, parmesan
and mozzarella cheeses

meatball

small round ravioli filled with ground beef, garlic,
parsley, parmesan cheese

goat cheese

small round ravioli filled with fine herbs, goat and
ricotta cheeses

entrée 18.95

spinach and mushroom

large half moon ravioli filled with wild mushrooms,
mushroom cream, parmesan cheese, truffle oil

chicken saltimbocca

large half moon ravioli filled with ground chicken,
prosciutto, swiss cheese, parmesan cheese, parsley,
basil, sage

luganiga sausage

medium square ravioli filled with pork,
parmesan cheese, parsley

STAGE HOUSE COCKTAILS

STAGE HOUSE CLASSICS

10.

stage house old fashioned

buffalo trace bourbon, apricot honey,
orange and angostura bitters

pomegranate martini

vodka, triple sec, lime juice,
pomegranate juice

grapefruit splash

gin, pamplemousse liquor, grapefruit
juice, lemon juice, splash of club soda

ocean breeze

vodka, malibu rum, melon liqueur,
pineapple juice

liquid sunshine

bacardi limón, amaretto, pineapple
juice, orange juice

SEASONAL SELECTIONS

11.

nice pear martini

captain morgan, tito's, berentzen pear,
pear purée, cinnamon sugar rim

cherub's cup

hendrick's, elderflower liqueur, lemon
juice, strawberry purée, sparkling wine

autumn sangria

rosé, blackberry brandy, berentzen
apple, strawberry purée, pineapple
juice

wildfire manhattan

bourbon, amaro nonnino, hellfire shrub

pumpkin spice martini

vodka, rumchata, pumpkin purée syrup,
cinnamon sugar rim

laugh now cry later

vodka, rhubarb and elderflower liquor,
lemon juice, cinnamon simple syrup

frosé all day

dry rosé, grapefruit liquor, strawberry
purée, lemon juice

barrel aged manhattan 14.

buffalo trace bourbon, gran marnier,
sweet vermouth, angostura bitters

STAGE HOUSE MULES & MARGARITAS

10.

jalapeño margarita

tanteo jalapeño tequila, tres agaves
organic margarita mix

pomegranate margarita

tres agaves blanco, triple sec,
tres agaves organic margarita mix,
pomegranate juice

passion fruit margarita

tequila, passion fruit liquor, agave,
lemon juice, lime juice

**chipotle mango pineapple
margarita**

tanteo chipotle tequila, mango purée,
pineapple juice, agave nectar, chili salt rim

stoli crushed mule

choice of grapefruit, pineapple or mango

LEMONADE & ICED TEA STAND

10.

the john daly

titos, lemonade, iced tea

basil strawberry lemonade

stoli strasberi, fresh basil,
strawberry purée, lemonade

bourbon peach tea

bulleit bourbon, peach purée,
iced tea

the councilman

absolut citron, firefly vodka, iced tea,
cranberry juice

blueberry lemonade

stoli blueberi, blue curacao,
lemonade, sour



scan for our beer list

www.stagehousetavern.com
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