STARTERS

FRENCH ONION SOUP 8.95

braised onions, swiss cheese, crouton

LOBSTER BISQUE 9.95

root vegetables, tomato, brandy, tender lobster meat

STAGE HOUSE CHILI 12.95

seasoned ground filet mignon topped with red onion and mixed cheese, served with garlic butter crouton *crouton is not gluten free

WARM SOFT PRETZELS 11.95

spicy brown mustard, ancho cheese sauce

CRISPY FRIED TOFU 12.95 W

sweet chili sauce, sesame glaze, scallions

STAGE HOUSE NACHOS 15.95 (*)

corn tortilla chips, ancho cheese sauce, monterey jack and cheddar cheeses, bacon, scallions, pico de gallo add chicken 3. add chili 3.

BLACKENED CHICKEN QUESADILLA 15.95

peppers, onions, shredded cheese, pickled jalapeños, sour cream

VEGETARIAN QUESADILLA 13.95

roasted vegetables, jack and cheddar cheeses, flour tortilla substitute vegan mozzarella +4.

BUFFALO STYLE CAULIFLOWER 13.95

tempura fried, blue cheese crumble, celery ribbons, blue cheese crumbles

SPINACH AND ARTICHOKE DIP 13.95

locatelli, parmesan and cream cheeses, house-made corn tortilla chips

CHICKEN TENDERS 12.95

(buffalo or bbg)

JUMBO CHICKEN WINGS 15.95

choose: sweet chili, buffalo, alabama white, dry rub or bbq

THE

#8/12 SHRIMP COCKTAIL 16.95 🛞 six shrimp, fresh lemon, cocktail sauce

PEI MUSSELS FRA DIAVOLO 17.95 garlic, basil, tomato, white wine, butter, crushed red pepper

TUNA TARTARE 18.95

fresh diced ahi tuna, mango, avocado, sesame, sriracha mayo, soy caramel, corn tortilla chips

STEAMED LITTLE NECK CLAMS 17.95

garlic, herbs, white wine, butter

TAVERN SHRIMP 18.95

shrimp, guacamole and soy caramel on house-made corn tortilla chips

MEDITERRANEAN OCTOPUS 18.95

romaine, radicchio, red onion, grape tomatoes, kalamata olives,

artichoke hearts, lemon pepper vinaigrette

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

SALADS

ADD: GRILLED CHICKEN 7.95 • PARMESAN CRUSTED CHICKEN 7.95 CRISPY TOFU 7.95 • GRILLED SHRIMP 9.95 • GRILLED SALMON 10.95

GARDEN SALAD 12.95

shaved red onions, carrots, plum tomatoes, cucumbers, balsamic vinaigrette

RED BEET SALAD 14.95

goat cheese, almonds, chives, currants, arugula, white balsamic vinaigrette

COBB SALAD 19.95

diced chicken, bacon, hard boiled egg, tomatoes, avocado, blue cheese, balsamic vinaigrette

SESAME GLAZED SALMON SALAD 27.95 🗷

mixed greens, almonds, mango, cucumber, carrots, onion, ginger vinaigrette

CLASSIC CAESAR SALAD 11.95

garlic croutons, parmesan cheese

WEDGE OF ICEBERG LETTUCE 12.95

chilled lettuce, bacon, tomatoes, red onions,

chopped egg, scallions, chives, blue cheese dressing

SICILIAN SALAD 14.95

baby arugula, radicchio, ciliegine mozzarella, proscuitto, grape tomatoes, cucumber, kalamata olives, fresh basil, white balsamic vinaigrette

PEAR SALAD 14.95

mixed greens, diced beets, pecans, sliced poached pears, goat cheese, ginger vinaigrette

all tacos are served with yellow rice and beans

BAJA FISH TACOS (3) 16.95

soft flour tortilla, tempura white fish, slaw, cheddar cheese, guacamole, chipotle mayo, radish, grilled lime

MAHI MAHI TACOS (3) 18.95

corn tortilla, blackened mahi mahi, shredded lettuce, mango salsa, avocado crema

CHEESESTEAK TACOS (3) 19.95

corn tortilla, slow braised beef, pickled jalapeños, ancho cheese sauce, onion straws

PULLED PORK TACOS (3) 16.95

corn tortilla, house smoked pulled pork, coleslaw, queso fresco

THIN CRUST PIZZA -

substitute vegan and gluten free cauliflower crust +3. substitute vegan mozzarella cheese +4.

HOT HONEY PIZZA 15.95

mozzarella, ricotta, pepperoni, four cheese cream sauce, hot honey drizzle

BBQ CHICKEN PIZZA 15.95

cheddar jack cheese, grilled chicken, marinara, red onion, bbq sauce, scallions

MARGHERITA 14.95

hand-made mozzarella, fresh crushed tomatoes, fresh basil

AL CRUDO PIZZA 15.95

hand-made mozzarella, fresh crushed tomatoes, fresh basil, baby arugula, prosciutto, balsamic glaze

BROCCOLI RABE AND ITALIAN SAUSAGE PIZZA 15.95

roasted broccoli rabe, crumbled italian sausage, olive oil, fresh mozzarella CHICKEN CAESAR PIZZA 16.95

mozzarella, grilled chicken, romaine, caesar dressing, parmesan cheese

PLAIN PIE 10.95 marinara, mozzarella

ADD TOPPINGS

mushrooms • peppers caramelized onions jalapeños • pineapple 1. Each

sausage • pepperoni grilled chicken • bacon prosciutto 2. Each

- SANDWICHES -

all sandwiches are served with french fries unless otherwise stated substitute sweet potato fries or onion rings +2.

PULLED PORK SANDWICH 16.95

brioche bun, bbq pulled pork, coleslaw, muenster cheese

BLACKENED MAHI MAHI SANDWICH 19.95

garlic butter brioche, lettuce, tomato, onion, jalapeño ranch, served with a side salad

LOBSTER ROLL 24.95

toasted brioche bun, fresh shucked lobster, celery, mayo

PORK MILANESE SANDWICH 15.95

ciabatta roll, fresh mozzarella, arugula, roasted red pepper, balsamic vinaigrette STAGE HOUSE TURKEY CLUB 15.95

toasted whole grain bread, house-roasted turkey, crispy bacon, romaine lettuce, tomatoes, smoked tomato aioli

PARMESAN CRUSTED CHICKEN SANDWICH 16.95

ciabatta roll, lettuce, tomato, bacon, honey mustard

CAPRESE GRILLED CHEESE 14.95

texas toast, fresh mozzarella, tomato, red onion, arugula, balsamic reduction, served with a side salad

STAGE HOUSE FILET MIGNON SANDWICH 21.95

garlic butter ciabatta, cheddar, caramelized onions, house-made steak sauce

CAJUN CHICKEN WRAP 15.95

whole wheat wrap, tomato, avocado, arugula, chipotle mayo

ALABAMA CHICKEN WRAP 15.95

white wrap, crispy chicken, cheddar and jack cheeses, mixed greens, bacon, tomato, red onion, white bbq sauce

HOT HONEY CHICKEN SANDWICH 16.95

brioche bun, house-fried chicken, sliced pickle, lettuce, coleslaw, hot honey

BURGERS

all beef burgers served with french fries unless otherwise stated substitute sweet potato fries or onion rings +2. • gluten free bun +2. may substitute grilled chicken on any burger preparation

STAGE HOUSE BURGER 15.95

brioche bun, american cheese, lettuce, tomato, onion

COWBOY BURGER 17.95 brioche bun, cheddar, bacon, bbq sauce, onion straws

CALIFORNIA BURGER 17.95

brioche bun, red onion, avocado, monterey jack cheese, chipotle mayo BLACK BEAN BURGER 15.95

brioche bun, muenster cheese, cilantro mayo, lettuce, tomato

served with a side salad CALIFORNIA TURKEY BURGER 16.95

red onion, avocado, monterey jack cheese, chipotle mayo, served with a side salad

BLACKENED SALMON BURGER 19.95

brioche bun, lettuce, tomato, cilantro mayo, served with a side salad



Please alert your server to any allergy or cross contamination concerns before you order

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

STAGE HOUSE ENTRÉES

STAGE HOUSE MEATLOAF 20.95

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

CHICKEN AND WAFFLES 22.95

house-fried chicken, maple butter, powdered sugar

PARMESAN CRUSTED CHICKEN BREAST 22.95

house-made spinach linguine, vodka sauce

PORK SCHNITZEL 24.95

braised red cabbage, whipped potatoes, lemon caper sauce

JAMAICAN JERKED CHICKEN 25.95 🛞 wild rice and red beans, sautéed cabbage, sweet plantains

BUTTERMILK FRIED CHICKEN 25.95 whipped potatoes, buttered corn, cornbread, honey butter

STAGE HOUSE RISOTTO 18.95

BEER BATTERED FISH 'N CHIPS 22.95 french fries, house-made slaw, tartar sauce

GRILLED SALMON 29.95

mushroom risotto, sautéed spinach, mushroom cream sauce

GRILLED CARIBBEAN RED SNAPPER 30.95 wild rice, broccoli rabe, roasted tomato, shallots, capers, fresh herbs

SCALLOPS NEWBURGH 30.95

tomato risotto, lobster-brandy cream sauce, gremolata

FLOUNDER FRANCAISE 26.95

wild rice, broccoli rabe, lemon beurre blanc

SUSHI GRADE YELLOWFIN TUNA POKE BOWL 24.95 wakame salad, sesame, avocado, pickled ginger, sushi rice, sriracha mayo

choice of tomato or mushroom

TERIYAKI STIR FRY 🗷

pineapple fried rice, broccoli, red pepper, portobello mushroom, red onion, snap peas, bean sprouts, soy caramel, sesame seeds chicken 23.95 shrimp 25.95 crispy tofu 22.95

STAGE HOUSE STEAKS AND CHOPS

16 OZ. PRIME NEW YORK STRIP 49.95 🔊 garlic whipped potatoes, broccoli, garlic butter, stage house steak sauce

8 OZ. CENTER CUT FILET 44.95 garlic whipped potatoes, broccoli, garlic butter, stage house steak sauce

MAKE IT SURF AND TURF! GRILLED SHRIMP +9.95 GRILLED SALMON +10.95

All of our steaks are butchered by our chef

PORK CHOP VALDOSTANO 28.95 crispy prosciutto, fontina cheese, red wine demi, whipped potato, seasonal vegetables

GRILLED 16OZ PORK PORTERHOUSE 29.95 apple-dried cranberry compote, whipped potatoes, braised red cabbage

HOUSE-MADE PASTA

all pasta dishes are topped with a fresh herb and parmesan garnish whole wheat or zucchini noodles are available upon request gluten free penne +3

PENNE VODKA 21.95

house-made vodka sauce, peas, roasted red peppers

add grilled chicken 4. • add grilled shrimp 6.

RIGATONI BOLOGNESE 24.95

house-made rigatoni, braised beef, pork, root vegetables, tomatoes, whipped seasoned ricotta cheese

SHRIMP SCAMPI 26.95

house-made spinach linguine, jumbo shrimp, basil, tomatoes, garlic white wine sauce

TAVERN BEEF STROGANOFF 24.95

house-made egg noodles, braised beef, mushrooms, stroganoff sauce

OPEN FACED CHICKEN CORDON BLEU 24.95

house-made linguine, parmesan crusted chicken breast, swiss, ham, four cheese cream sauce

SMOKED PULLED PORK MAC & CHEESE 24.95

house-made macaroni, crispy fried onions, bbq sauce, cheddar jack, toasted panko

LOBSTER MAC & CHEESE 29.95

house-made macaroni, fresh shucked lobster meat, toasted panko, shredded cheddar jack

CLASSIC BAKED MAC & CHEESE 19.95

house-made macaroni, ancho cheese sauce, cheddar jack, toasted panko

· HOUSE-MADE RAVIOLI -

all ravioli dishes are topped with a fresh herb and parmesan garnish with your choice of sauce:

marinara • vodka • mushroom cream • four cheese cream basil pesto cream • spicy tomato • bolognese +4.

APPETIZER 12.95

CLASSIC CHEESE

medium rectangle ravioli filled with ricotta, parmesan and mozzarella cheeses

SPINACH AND MUSHROOM

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

GOAT CHEESE

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

ROASTED EGGPLANT

medium rectangle ravioli filled with roasted eggplant, garlic, tomato, basil, ricotta and parmesan cheeses

ENTRÉE 19.95 LUGANIGA SAUSAGE

medium square ravioli filled with pork, parmesan cheese, parsley

MEATBALL

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

SEAFOOD

medium half moon ravioli filled with salmon, crab, shrimp, cream, sherry, cream cheese, parsley, dijon mustard

CHICKEN SALTIMBOCCA

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

SIDES

6.95 EACH

SMALL GARDEN SALAD • SMALL CAESAR SALAD

SWEET POTATO FRIES • FRENCH FRIES

MAC AND CHEESE • ONION RINGS

BAKED POTATO • WHIPPED POTATOES

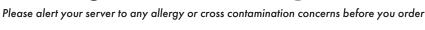
GARLIC BUTTER WHIPPED POTATOES

SEASONAL VEGETABLES • BROCCOLI

PINEAPPLE FRIED RICE • BROCCOLI RABE MUSHROOM RISOTTO • TOMATO RISOTTO

Gluten Free Ingredients





W Vegan

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



Banquet & Catering

www.stagehousetavern.com Scotch Plains, NJ 07076 366 Park Avenue 908.322.4224



The Stage House Tavern, although expanded and modified over the years, still provides the aura of an 18th-19th century hostel. The Stage House Tavern has played a prominent part in the history of Scotch Plains ever since 1737 when its first innkeeper was licensed. It served as the meeting place for local government and a rallying point for enlisting soldiers during the Revolutionary War. A Liberty Pole stood outside it where the 1920 War Memorial now stands. It also served as a way station on the Swift Sure Coach Line and served many prestigious patriots, including Lafayette, and many prominent military figures of the Revolution quartered in the area in 1777. This building is a fine example of an early tavern and has been in continuous use as such since its construction in 1737. It has played a prominent part in the government of the town where its "Long Room" was used for initial town meetings. It still plays an important role, situated across the street from the present City Hall and "Town Green". It is a fine example of the growth and adaptation to new needs and requirements in the march of progress. We are committed to providing the highest quality food and service at a tremendous value in a beautiful setting. Thank you for joining us and we hope you enjoy your experience in continuing the history of Stage House Tavern.