

Our Mission

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



Stage House Tavern

Somerset, New Jersey

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

STARTERS

- warm soft pretzel 11.95**
horseradish mustard, pickled vegetables, mustard seeds, whipped cheddar spread and ancho cheese sauce
- stage house nachos 13.95**
corn tortilla chips, ancho cheese sauce, monterey jack and cheddar cheeses, bacon, scallions, pico de gallo
add chicken 3. add chili 3.
- jalapeño popper dip 10.95**
warm cheddar and cream cheeses, oven roasted jalapeños, served with corn tortilla chips
- pulled pork potachos 12.95**
seasoned fried potato chips, bbq pulled pork, cheddar cheese sauce, sour cream, scallions
- stacked potato skins 12.95**
broccoli, bacon, cheddar, jack and ancho cheeses, scallions, sour cream
- buffalo style cauliflower 11.95**
tempura fried, bleu cheese crumble, celery ribbons, buffalo aioli, blue cheese dressing
- crab stuffed mushrooms 12.95**
topped with white wine butter sauce, parmesan
- spinach and artichoke dip 11.95**
locatelli, parmesan and cream cheeses, garlic crostini
- stage house calamari 12.95**
fried calamari, sweet chili, sriracha mayo, sliced jalapeños
- coconut shrimp 12.95**
grilled pineapple, toasted almonds, scallion
- chicken tenders 10.95**
(buffalo or bbq)
- jumbo chicken wings 12.95**
(buffalo, alabama white, dry rub or bbq)
- mozzarella sticks 9.95**
marinara sauce
- garlic bread 10.5**
fresh mozzarella and parmesan cheeses, side of marinara sauce
- vegetable quesadilla 13.95**
mixed vegetables, black beans, tomato, monterey jack and cheddar cheeses, shredded lettuce, avocado, served with sour cream
add chicken 4. add shrimp 6.

FROM THE OCEAN

Please ask your server about our
DAILY OYSTER SELECTION

- #8/12 shrimp cocktail 12.95**
six shrimp, fresh lemon, cocktail sauce
- steamed little neck clams 14.95**
garlic, herbs, white wine, butter
- prince edward island mussels 13.95**
chorizo, cherry tomato, garlic, white wine, butter
- 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.

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

SALADS

**add grilled chicken 6.95 parmesan crusted chicken 7.95
grilled salmon, shrimp or steak 9.95**

- garden salad 10.5**
shaved red onions, carrots, plum tomatoes, cucumbers, balsamic vinaigrette
- chopped greek salad 14.95**
romaine, banana peppers, olives, cucumbers, tomatoes, red onions, feta cheese, lemon pepper vinaigrette
- arugula salad 13.5**
juliened apples, sun-dried cranberries, pine nuts, blue cheese, port wine vinaigrette
- mexican street corn salad 21.95**
blackened shrimp, spinach, avocado, black beans, crispy chick peas, charred corn, cotija cheese, agave lime vinaigrette
- red beet salad 12.95**
almonds, chives, black currants, goat cheese, port wine vinaigrette
- classic caesar salad 10.5**
garlic croutons, parmesan cheese
- sesame glazed salmon salad 23.95**
mixed greens, almonds, mango, cucumber, carrots, onion, ginger vinaigrette
- wedge of iceberg lettuce 11.95**
chilled lettuce, bacon, tomatoes, blue cheese dressing
- pear salad 13.95**
mixed greens, diced beets, pecans, sliced poached pears, goat cheese, ginger vinaigrette
- cobb salad 16.95**
diced chicken, bacon, hard boiled egg, tomatoes, avocado, blue cheese, balsamic vinaigrette
- grilled steak 22.95**
chili lime flank steak, mixed greens, avocado, red onion, cucumber, almonds, carrots, cotija cheese, agave lime vinaigrette

gluten free items

SANDWICHES

all sandwiches are served with a choice of french fries or mixed greens and a pickle
substitute sweet potato fries or onion rings - add 2.

- stage house club 14.95**
house-roasted turkey, toasted whole grain bread, crispy bacon, romaine lettuce, tomatoes, smoked tomato aioli
- tavern dip sliders 17.95**
slider rolls, shaved prime rib, fresh mozzarella, horseradish cream, au jus
- house-made pastrami sandwich 15.95**
griddled pretzel roll, spicy mustard, swiss cheese, caramelized onions
- nashville hot chicken sandwich 14.95**
brioche bun, crispy slaw, sliced pickle
- baja fish tacos (3) 16.95**
soft flour tortilla, tempura white fish, slaw, avocado, cheddar cheese, chipotle mayo, radish, grilled lime
- parmesan crusted chicken sandwich 14.95**
ciabatta roll, lettuce, tomato, bacon, honey mustard
- alabama chicken wrap 13.95**
white or wheat wrap, house-made fried chicken, shredded monterey jack and cheddar cheeses, cherry tomatoes, red onion, mixed greens, alabama white bbq sauce

BURGERS

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

- stage house burger 14.95**
brioche bun, dry rub, boursin cheese, caramelized onions
- bbq burger 15.95**
brioche bun, onion rings, bacon, cheddar cheese, pickles, alabama white bbq sauce
- mushroom, onion & swiss burger 14.95**
brioche bun, caramelized onions, domestic mushrooms, swiss cheese, house-made steak sauce
- california burger 14.95**
brioche bun, red onion, avocado, monterey jack cheese, chipotle mayo
- tavern burger 15.95**
pretzel roll, double griddled burger patties, seasonings, american cheese, bacon, sriracha and pickle mayo, lettuce, tomato
- bourbon burger 15.95**
brioche bun, candied bacon, roasted onions, cheddar cheese, bourbon glaze
- turkey burger 14.95**
brioche bun, feta cheese, pickled cucumbers, sliced red onion, tzatziki, served with a side salad

HAND TOSSED NEAPOLITAN PIZZA

- rustico americana 14.95**
marinara, mozzarella, basil, reggiano
- chorizo and pepperoni 15.95**
thick cut pepperoni, crumbled chorizo, marinara, confit garlic, mozzarella, locatelli
- roasted garden vegetable 15.95**
fig jam, brussels sprouts, confit garlic, braised leeks, parsnips, rosemary oil, ricotta

- margherita pizza 14.95**
mozzarella cheese, san marzano tomatoes, basil, olive oil

- classic thin crust bar pie 9.95**
toppings 1. each
pepperoni • mushrooms • peppers
sausage • onions
gluten free dough add 2.

- spicy tandoori chicken 14.95**
pulled chicken, mango chutney, spinach, red onion, mozzarella, herbs, lemon crema
- chimichurri steak and jalapeño 17.95**
filet mignon, roasted jalapeños, avocado tomatillo sauce, cheddar cheese, pickled onions, queso fresco
- spicy white 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

24 oz. prime bone-in porterhouse 49.

16 oz. prime T-bone 39.

16 oz. prime new york strip 29.

8 oz. prime center cut filet 38.

prime steak sides 4. each

white cheddar potatoes gratin • whipped potatoes
garlic butter mashed potatoes • baked potato (loaded - add 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 parmesan garnish
whole wheat linguine is available upon request

parpadelle bolognese 20.95

roasted pork, beef, grated cheese, ricotta,
roasted plum tomatoes

rigatoni with sausage and chicken 19.95

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

chicken francaise 19.95

boneless chicken breast, fettuccine, charred asparagus,
lemon garlic sauce

penne vodka 17.95

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

STAGE HOUSE ENTRÉES

Land

stage house meatloaf 19.95

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

oven roasted chicken savoy 21.95

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

chicken parmigiana 24.95

house-breaded parmesan crusted chicken,
tomato basil and sage sauce, fettuccine, sharp
provologne, extra virgin olive oil, roasted garlic

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

smoked baby back ribs

half rack 23.95 full rack 32.95

house-made bbq sauce, french fries, house-made slaw

Sea

tempura fried fish 'n chips 17.95

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

wood fire grilled jumbo shrimp 21.95

roasted baby yukon potatoes, broccoli rabe

crab stuffed atlantic flounder 21.95

white cheddar scalloped potatoes, sautéed spinach,
white wine butter sauce

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

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

appetizer 11.95

entrée 18.95

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

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

luganiga sausage

medium square ravioli filled with pork,
parmesan cheese, parsley

meatball

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

STAGE HOUSE COCKTAILS

STAGE HOUSE CLASSICS 10.

pineapple upside down cake

pinnacle whipped vodka,
amaretto, pineapple juice

pomegranate martini

vodka, triple sec,
pomegranate juice

ocean breeze

vodka, malibu, midori,
pineapple juice

watermelon cosmo

absolut citron, triple sec, cranberry
juice, watermelon pucker

grapefruit squeeze

stoli crushed ruby red grapefruit vodka,
elderflower liqueur, grapefruit, lime,
brut champagne

barrel aged manhattan 14.

journeyman bourbon, gran marnier,
sweet vermouth, angostura bitters

STAGE HOUSE MULES 10.

stoli crushed mule

choice of stoli crushed pineapple,
ruby red grapefruit or mango vodka,
ginger beer, fresh lime juice

cucumber jalapeño mule

stoli cucumber, jalapeño,
ginger beer, fresh lime juice

matcha matcha mule

matcha infused vodka,
ginger beer, fresh lime juice

light and breezy

myers dark rum, pineapple juice,
ginger beer, fresh lime juice

kentucky mule

bulleit bourbon, grapefruit,
ginger beer, fresh lime juice

SEASONAL SELECTIONS 11.

strawberry rhubarb smash

whitley neill rhubarb ginger gin,
strawberry puree, simple syrup,
lemon juice, mint

smoked old fashioned

bulleit bourbon, simple syrup,
orange bitters, angostura bitters

paper plane

bulleit bourbon, amaro, aperol,
lemon juice

somerset spritz

aperol, combier apricot, lemon juice,
prosecco

sunset on the patio

figenza vodka, combier framboise,
pineapple, club soda

science fiction

brockman's gin, combier
pamplemousse, amaro, lemon juice

STAGE HOUSE MARGARITAS 10.

tres agaves margarita

your choice of traditional, mango chili,
or pineapple ginger

pomegranate margarita

tres agaves blanco, triple sec,
lime juice, pomegranate juice

jalapeño margarita

tanteo jalapeño tequila,
agave nectar, lime juice

blood orange elderflower

tres agaves blanco, elderflower liqueur,
blood orange puree, lime juice

**chipotle mango pineapple
margarita**

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

smoked grapefruit margarita

sombra mezcal, combier
pamplemousse, agave, fresh lime juice,
pink peppercorn salt rim

LEMONADE & ICED TEA STAND

10.

the john daly

fitos, lemonade, iced tea

basil strawberry lemonade

stoli strasberi, fresh basil,
strawberry puree, lemonade

better thyme ahead

hendricks gin, combier mure,
lemonade, thyme

blueberry lemonade

stoli blueberi, blue curacao,
lemonade, sour

bourbon peach tea

bulleit bourbon, peach puree,
iced tea



Scan for our beer and wine menu

STAGE HOUSE SANGRIAS

Glass 10. • Pitcher 28.

red sangria

merlot, vodka, brandy,
triple sec, orange juice

white sangria

pinot grigio, vodka, brandy, peach
schnapps, orange juice

blueberry lemonade sangria

riesling, stoli blueberi, lemonade,
blueberry puree

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