

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

SNACKS AND SIDES

- ⊗ **baked cheddar crab dip 12.95**
mascarpone, cheddar and monterey jack cheeses, old bay chips
- ⊗ **chick pea hummus 10.95**
roasted red pepper jam, fried parsnip chips, baked pita
***pita not gluten free**
- stage house calamari 12.95**
fried calamari, sweet chili, siracha mayo, sliced jalapeños
- ⊗ **steamed little neck clams 11.95**
12 clams, garlic, herbs, white wine, butter, served with breads
***included bread is not gluten free**
- ⊗ **prince edward island mussels**
garlic, herbs, white wine, butter, served with breads
***included bread is not gluten free**
1 lb. 12.95 2 lbs. 19.95
- vegetable quesadilla 10.95**
mixed vegetables, black beans, tomato, monterey jack and cheddar cheeses, served with sour cream
add chicken 4. add shrimp 6.
- ⊗ **crock of stage house chili 8.95**
ground filet mignon, topped with red onion, monterey jack and cheddar cheeses
- garlic bread 6.**
fresh mozzarella and parmesan cheeses, side of marinara sauce
- ⊗ **roasted san marzano tomatoes 9.95**
goat cheese, roasted garlic, garlic crostini
***included bread is not gluten free**
- disco fries 10.95**
pan gravy, mozzarella curd
- ⊗ **jalapeño popper dip 9.95**
warm cheddar and cream cheeses with oven roasted jalapeños, served with corn tortilla chips
- ⊗ **loaded nachos 12.95**
corn tortilla chips, ancho cheese sauce, monterey jack and cheddar cheeses, bacon, scallions, pico de gallo
- ⊗ **guacamole 10.95**
avocado, lemon, onion, tomato, shaved jalapeño and cilantro, served with corn tortilla chips
- pulled pork potachos 12.95**
seasoned fried potato chips, bbq pulled pork, cheddar cheese sauce, sour cream, scallions
- sesame sweet and sour shrimp 12.95**
tempura fried baby shrimp, house sweet and sour sauce, sesame seeds
- spinach and artichoke dip 10.95**
locatelli, parmesan and cream cheeses, garlic
- chicken tenders 8.95**
(buffalo or bbq)
- jumbo chicken wings 12.**
(buffalo, teriyaki, bbq or dry rub)
- mozzarella sticks 8.95**
marinara sauce

SOUPS

- french onion soup 7.5**
braised onions, swiss cheese, crouton
- soup of the day 6.5**

ENTRÉES

- ⊗ **braised lamb shank 18.**
roasted carrots, parsnips, cipollini onions, fingerling potatoes, demi-glace
- southern fried chicken and waffles 17.95**
whipped butter, vermont maple syrup, powdered sugar
- lobster and crab mac and cheese 22.**
bacon and herb crumb topping
- stage house meatloaf 16.95**
ground beef mixed with roasted vegetables, monterey jack and cheddar cheeses, house bbq glaze, grilled asparagus, whipped potatoes
- ⊗ **smoked baby back ribs half rack 19.95 full rack 29.95**
house-made bbq sauce, french fries, cole slaw
***fries not gluten free**
- ⊗ **braised boneless short ribs 24.95**
roasted carrots, parsnips, cipollini onions, fingerling potatoes, demi-glace
- parmesan crusted chicken breast 18.95**
house-made spinach linguine, vodka sauce
- crab stuffed atlantic flounder 19.95**
white cheddar scalloped potato, sautéed spinach, white wine butter sauce
- ⊗ **teriyaki chicken 14.95**
chicken thighs, red onion, mushrooms, basmati rice, asparagus
- ⊗ **bacon wrapped bourbon glazed pork tenderloin 19.95**
honey mustard roasted fingerling potatoes, brussel sprouts, chopped bacon
- fried seafood platter 22.95**
scallops, shrimp, flounder, old bay seasoned fries, tartar sauce
- beef stroganoff 16.95**
slow roasted beef, button mushrooms, pan gravy, sour cream, egg noodles
- pan roasted lump crab cakes 24.95**
whipped potato, charred asparagus, remoulade

⊗ gluten free items

WOOD FIRE GRILLED ENTRÉES

all steaks are USDA choice

- ⊗ **grilled 8 oz. center cut filet mignon 32.95**
white cheddar scalloped potato, seasonal vegetables, herb butter
add crab cake 7.
- grilled 10 oz. tavern steak 26.95**
sirloin, white cheddar scalloped potato, seasonal vegetables, crispy fried onions
- ⊗ **grilled 14 oz. ny sirloin 31.95**
garlic pommes frites, house-made steak sauce, herb butter
- ⊗ **grilled bone-in organic chicken breast 19.95**
bone-in lemon pepper organic chicken breast, basmati rice, seasonal vegetables, lemon oil
- grilled salmon 26.95**
brown sugar mustard glazed salmon, potato gnocchi, garlic seared spinach, butternut squash
- carolina bbq grilled pork rib eye 22.95**
brussel sprouts, potato gaufrettes

SALADS

**add grilled chicken 6.5 parmesan crusted chicken 7.5
grilled salmon, grilled shrimp or grilled steak 9.95**

- ⊗ **chopped greek salad 13.95**
romaine, banana peppers, olives, cucumbers, tomatoes, red onion, feta cheese, lemon pepper vinaigrette
- ⊗ **wedge of iceberg lettuce 8.95**
chilled lettuce, bacon, tomato, blue cheese dressing
- ⊗ **garden salad 8.5**
shaved red onion, carrot, plum tomato, cucumber balsamic vinaigrette
- ⊗ **arugula salad 12.5**
julienned apples, sun-dried cranberries, pine nuts, blue cheese, port wine dressing
- ⊗ **sesame glazed salmon salad 20.95**
mixed greens, almonds, mango, cucumber, carrots, onion, ginger vinaigrette
- ⊗ **cobb salad 15.5**
diced chicken, bacon, hard boiled egg, tomato, avocado, blue cheese, balsamic vinaigrette
- classic caesar salad 8.5**
garlic croutons, parmesan cheese
- ⊗ **red beet salad 10.5**
almonds, chives, black currants, goat cheese, port wine vinaigrette
- ⊗ **chilled rare sesame crusted tuna salad 19.5**
mixed greens, almonds, mango, carrot, cucumber, onion, ginger vinaigrette
- ⊗ **pear salad 11.95**
mixed greens, diced beets, pecans, sliced poached pears, goat cheese, ginger vinaigrette
- ⊗ **warm pecan crusted goat cheese salad 14.95**
mixed greens, grape tomatoes, bacon, balsamic vinaigrette

bread service is available upon request

for your convenience a 20% gratuity will be added to all parties of 7 or more

RAW BAR

- ⊗ **top neck clams 1.5**
on the half shell
- ⊗ **ahi yellowfin tuna sashimi 4. per oz**
wakame, pickled ginger, wasabi, soy
- ⊗ **#16/20 shrimp cocktail 10.95**
six shrimp, fresh lemon, cocktail sauce
- rice crusted tuna poppers 15.95**
ahi yellow fin tuna pieces crusted in puffed rice and fried rare, served with sweet chili
- hawaiian tuna poke 15.95**
sesame, avocado, wakame, mango, fried tortilla

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

BURGERS

all burgers are served with a side of french fries and cole slaw unless otherwise stated
grilled chicken breast may be substituted on any burger preparation beyond burger - add 2.

stage house burger 13.95

brioche bun, dry rubbed, boursin cheese, caramelized onions

bbq burger 11.95

brioche bun, roasted sweet onion, cheddar cheese, house-made bbq sauce

california burger 13.95

brioche bun, red onion, avocado, monterey jack cheese, chipotle mayo

mushroom, onions & swiss burger 12.95

brioche bun, caramelized onions, domestic mushrooms, swiss cheese, house-made steak sauce

turkey burger 13.95

brioche bun, balsamic caramelized onions, arugula, monterey jack cheese, side salad

smoke house burger 12.95

brioche bun, charred tomato, bacon, smoked tomato horseradish mayo

southwest veggie burger 13.95

brioche bun, pico de gallo, avocado, pepper jack cheese, chipotle mayo, side salad

INDIVIDUAL CIABATTA PIZZA

plain 10" pie 7.25

toppings 1. each

pepperoni • mushrooms • peppers
sausage • caramelized onions

parmesan crusted chicken pizza 9.95

mozzarella and parmesan cheeses, vodka sauce, herbs

prosciutto and arugula pizza 10.95

mozzarella and parmesan cheeses, garlic, arugula, prosciutto, olive oil, lemon, cherry tomatoes

buffalo chicken pizza 9.95

four cheese cream sauce, mozzarella cheese, buffalo sauce, crumbled blue cheese, shredded celery

margherita pizza 10.95

mozzarella cheese, fresh ground tomatoes, basil, olive oil

spicy white pizza 9.95

four cheese cream sauce, mozzarella and parmesan cheeses, italian bacon, roasted long hot peppers

bbq chicken pizza 9.95

cheddar jack cheese, shaved red onion, bacon, jalapeño ranch dressing

SANDWICHES

all sandwiches are served with a side of french fries and cole slaw unless otherwise stated

fried flounder po boy 12.95

baguette, lettuce, remoulade

turkey club 11.95

toasted whole grain bread, house roasted turkey breast, bacon, lettuce, tomato, mayo

french onion cheesesteak 11.95

garlic buttered ciabatta, shaved beef, swiss cheese, caramelized onions, mushrooms

cuban panini 12.95

pressed ciabatta roll, smoked pork, shaved ham, swiss, yellow mustard, mayo, pickles

nashville hot chicken sandwich 12.5

brioche bun, crispy slaw, sliced pickle

fried soft shell crab sandwich 15.95

brioche bun, crispy slaw, sliced pickles, remoulade

pulled pork sandwich 11.95

brioche bun, house-smoked pulled pork, pepper jack cheese, caramelized onions, smoked tomato mayo

vegetable rueben 13.95

whole grain toast, white bean and cauliflower fritter, swiss cheese, cole slaw, russian dressing

pulled beef brisket 12.95

sandwich roll, house-made bbq sauce, cheddar cheese, sliced pickle

tavern dip 15.95

sandwich roll, shaved prime rib, fresh mozzarella, au jus

chicken caesar wrap 11.95

white or wheat wrap, sliced hard boiled egg, grilled or parmesan crusted chicken

parmesan crusted chicken sandwich 11.95

garlic buttered ciabatta, arugula, vodka sauce, aged provolone

alabama chicken wrap 11.95

white or wheat wrap, house fried chicken, shredded monterey jack and cheddar cheeses, cherry tomatoes, red onion, mixed greens, alabama white bbq sauce

HOUSE-MADE RAVIOLI

all ravioli dishes are topped with a fresh herb and parmesan cheese garnish
with your choice of sauce: marinara • vodka • mushroom cream • four cheese cream • basil pesto cream

appetizer 9.95

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

seafood

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

meatball

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

entrée 16.95

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

goat cheese

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

HOUSE-MADE PASTA

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

seafood fra diavolo 24.95

house-made linguine, clams, mussels, shrimp, spicy marinara, toasted breads

linguine and white clam sauce 19.95

clams, italian bacon, italian long hot peppers, garlic parmesan cream

garden vegetable fettucini 16.95

zucchini, carrots, asparagus, white wine, garlic, parmesan

penne vodka 15.95

house-made vodka sauce, peas, roasted red peppers

braised short rib pappardelle 17.95

house-made pappardelle, slow roasted tomato, marsala wine

shrimp pappardelle aglio e olio 21.95

house-made pappardelle pasta, garlic, oil, grilled shrimp, whipped ricotta, asparagus ribbons

STAGE HOUSE COCKTAILS 10. each

STAGE HOUSE MARTINIS

Pineapple Upside Down Cake

pinnacle cake vodka, amaretto, pineapple juice

Liquid Sunshine

bacardi limon, amaretto, sour, orange and pineapple juices

Pomegranate Martini

vodka, triple sec, pomegranate juice

Watermelon Cosmo

absolut citron, triple sec, cranberry juice, watermelon pucker

Ocean Breeze

vodka, malibu, midori, pineapple juice

Devil's Honey

spring 44 honey vodka, jim beam devil's cut bourbon, house made honey syrup, fresh lemon juice

Grapefruit Squeeze

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

House Barrel Aged Manhattan 12.

house recipe

* not included in Tini Tuesday promotion

Fresh Squeeze

bulleit rye, honey syrup, lemon juice, grapefruit juice

Crushed Mule

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

Blueberry Lemonade

stoli blueberi, blue curacao, lemonade, sour, sprite

Tres Agaves Margarita

tres agaves blanco, organic agave nectar, organic lime juice

Pomegranate Margarita

jose cuervo gold, triple sec, lime juice, pomegranate juice

SPECIALTY COCKTAILS

Sun Kiss

figenza vodka, club soda, pressed orange

Rosé Limonada

three olives rosé vodka, lemonade, cranberry, mint, lemon

Rosé & Rhubarb

whitley niell rhubarb ginger gin, lemon, strawberry, rosé wine

Maple Old Fashioned

bulleit bourbon, amaro, maple syrup, orange bitters

Strawberry Lemonade

stoli strasberi, strawberry puree, lemonade

Aperol Spritz

aperol, prosecco, soda

MARGARITA MADNESS

Jalapeño Margarita

tanteo jalapeño tequila, organic agave nectar, organic lime juice

Mango Elderflower

casamigos tequila, triple sec, elderflower liqueur, lime, mango puree

Margarita Rosé

tequila blanco, three olives rosé vodka, lime, strawberry puree

Smoke Grapefruit Paloma

sombra mezcacal, combier pamplemousse, lime, ruby red grapefruit, soda, chili, salt

Tito's On Tap Adult Beverages

LEMONADE STAND

Cherry Lemonade

fee brothers cherry bitters

Radical Raspberry

raspberry liqueur, bitter truth peach bitters

Blackberry Zinger

blackberry liqueur, hella lemon ginger bitters

SWEET TEAS

Half-n-Half

½ tea, ½ lemonade, lemon garnish

Mint to be Sweet Tea

pressed mint

Raspberry Sweet Tea

combiér crème de framboise, lemon

Texas Orange Spiced Sweet Tea

grand marnier, orange



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