

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

french onion soup 7.95

braised onions, swiss cheese, crouton

new england clam chowder 8.95

local clams, root vegetables, chopped bacon, westminster crackers

stage house chili 11.95

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

mexican street corn "elote" 10.95

cotija cheese, southwest crema, chili powder

warm soft pretzel 9.95

horseradish mustard, pickled vegetables, mustard seeds, whipped cheddar spread and ancho cheese sauce

stage house nachos 14.95

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, sour cream

jalapeño popper dip 11.95

warm cheddar and cream cheeses, oven roasted jalapeños, served with corn tortilla chips

buffalo style cauliflower 12.95

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

spinach and artichoke dip 13.95

locatelli, parmesan and cream cheeses, garlic crostini *crostini is not gluten free

parmesan crusted zucchini sticks 9.95

served with buttermilk ranch dressing

pulled pork potachos 16.95

seasoned fried potato chips, bbq pulled pork, ancho cheese sauce, sour cream, scallions

chicken tenders 12.95

(buffalo or bbq)

jumbo chicken wings 15.95

(buffalo, alabama white, dry rub or bbq)

chicken chili relleno 12.95

stuffed poblanos with chicken, onions, peppers, cheddar-jack cheese, southwest crema

FROM THE OCEAN

east coast clams on the half shell 2.75

top necks, lemon, tabasco

east coast oysters on the half shell 3.5

lemon, tabasco, mignonette

tavern shrimp 18.95

shrimp, guacamole and soy caramel on tortilla chips

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

prince edward island mussels 16.95

chorizo, cherry tomato, garlic, white wine, butter

scallops and bacon 18.95

pan seared slab bacon, mango chutney, soy caramel

baked clams casino 15.95

local top necks stuffed with cracker crumbs, peppers, onions and bacon

crab stuffed mushrooms 16.95

topped with white wine butter sauce, parmesan

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

STROMBOLI

philly cheese steak 18.95

seasoned sirloin, peppers, onions, jalapeños, cheddar-jack

chicken parmesan 18.95

house parmesan crusted chicken, roasted tomato, mozzarella

SALADS

add parmesan crusted chicken, grilled chicken, grilled salmon or grilled shrimp 9.95

garden salad 9.95

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

mexican street corn salad 12.95

spinach, avocado, black beans, crispy chick peas, charred corn, cotija cheese, southwest crema, agave lime vinaigrette

chilled rare sesame crusted tuna salad 28.95

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

red beet salad 12.95

goat cheese, almonds, chives, currants, arugula, port wine vinaigrette

 gluten free items

classic caesar salad 10.95

garlic croutons, parmesan cheese

sesame glazed salmon salad 27.95

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

wedge of iceberg lettuce 11.95

chilled lettuce, bacon, tomatoes, fried onions, blue cheese dressing

kale and brussels sprout salad 12.95

toasted pine nuts, red onion, cherry tomatoes, balsamic vinaigrette

cobb salad 16.95

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

POKE BOWLS

all poke bowls are served with wakame salad, sesame, avocado, pickled ginger, sushi rice, sriracha mayo

22.95

sushi grade scottish salmon poke

sushi grade ahi yellowfin tuna poke

SANDWICHES

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

stage house turkey club 14.95

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

hot italian beef sandwich 18.95

toasted baguette, aged provolone, pepperoncini, pickled vegetables, roasted garlic aioli, pan jus

grilled vegetable sandwich 16.95

ciabatta, grilled zucchini, summer squash, tomato, portobello, goat cheese, basil pesto mayo, served with side salad

hot honey chicken sandwich 16.95

brioche bun, sliced pickle, lettuce, tomato, ranch dressing

parmesan crusted chicken sandwich 16.95

ciabatta roll, lettuce, tomato, bacon, honey mustard

alabama chicken wrap 15.95

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 16.95

brioche bun, spicy aioli, crispy slaw, sliced pickle

TACOS

all tacos are served with seasoned tortilla chips

baja fish tacos (3) 16.95

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

mahi mahi tacos (3) 18.95

soft flour tortilla, blackened mahi mahi, shredded lettuce, mango salsa, citrus crema, avocado

blackened salmon tacos (3) 18.95

soft flour tortilla, blackened salmon, shredded lettuce, mango salsa, citrus crema, avocado

beef birria tacos (3) 18.95

griddled corn tortilla, shaved slow braised beef, guajillo peppers, pan jus, pico de gallo, salsa verde, queso fresco

BURGERS

all beef burgers served with french fries
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, sriracha pickle mayo

mushroom, onion & swiss burger 15.95

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

turkey burger 15.95

brioche bun, feta cheese, pickled cucumbers, sliced red onion, tzatziki, served with a side salad

california burger 16.95

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

bourbon burger 16.95

brioche bun, candied bacon, roasted onions, cheddar cheese, bourbon glaze

black bean burger 15.95

brioche bun, avocado, red onion, garlic mayo, 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

italian hot 15.95

spicy italian sausage, italian long hot, four cheese cream sauce, mozzarella, locatelli

classic thin crust bar pie 9.95

toppings 1. each

pepperoni • mushrooms • peppers
sausage • onions

gluten free dough add 2.

hawaiian 16.95

grilled pineapple, shaved pit ham, marinara, whipped ricotta, fresh basil

pesto margherita 16.95

mozzarella cheese, ricotta, crushed plum tomatoes, parmesan, pesto

parmesan crusted chicken 17.95

mozzarella and parmesan cheeses, slow roasted roma tomatoes, vodka sauce, herbs

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

STAGE HOUSE STEAKS



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

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

- 24 oz. prime bone-in porterhouse 59.95**
- 20 oz. prime T-bone 49.**
- 16 oz. prime new york strip 44.95**
- 8 oz. prime center cut filet 44.95**

prime steak sides 8. each

white cheddar potatoes au gratin • creamed spinach
whipped potatoes • garlic butter mashed potatoes
baked potato • broccoli rabe • asparagus • broccoli

prime steak options

- au poivre 8.**
with peppercorn cream
- diane 9.**
brandied mushrooms and onions
- surf and turf 12.**
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

- penne vodka 21.95**
house-made vodka sauce, peas, roasted red peppers
add grilled chicken 4. • add grilled shrimp 6.
- rigatoni bolognese 22.95**
house-made rigatoni, braised beef, pork, root vegetables, tomatoes, whipped seasoned ricotta cheese
- linguine and clam sauce 27.95**
black pepper linguine, local clams, garlic
- shrimp and scallop pesto 28.95**
black pepper linguine, gremolata, locatelli
- seafood fra diavolo 25.95**
house-made linguine, clams, mussels, shrimp, spicy marinara, toasted bread

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
- chicken and waffles 21.95**
maple butter, vermont maple syrup, honey, powdered sugar
- parmesan crusted chicken breast 22.95**
house-made spinach linguine, vodka sauce
- teriyaki chicken stir fry 19.95**
basmati rice, broccoli, snow peas, portobello, red onion and scallions

- bacon wrapped bourbon glazed pork chop 29.95**
garlic butter mashed potatoes, broccoli rabe
- smoked baby back ribs**
half rack 27.95 full rack 39.95
house-made bbq sauce, french fries, house-made slaw

pulled pork platter
8 ounce 21.95 16 ounce 27.95
smoked carolina BBQ pulled pork, baked potato, cole slaw, spicy dill pickles, red onions, corn bread pudding

Sea

- wood fire grilled salmon 31.95**
basmati rice, pineapple pico, garlic seared green beans
- shrimp and vegetable stir fry 26.95**
basmati rice, broccoli, snow peas, portobello, red onion and scallions
- tempura fried fish 'n chips 21.95**
tempura fried cod served with french fries and house-made slaw
- crab stuffed atlantic flounder 26.95**
potato gratin, sautéed spinach, white wine butter sauce
- ahi yellowfin tuna 32.95**
seared rare, wrapped in nori, kale, red peppers, red onions, peanuts, sesame, soy, wasabi, sticky rice
- blackened mahi 32.95**
roasted potato, cipollini onions, carrots, asparagus, chimichurri

gluten free items

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

appetizer 12.95 entrée 19.95

- 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 12.95

- pineapple upside down cake**
whipped vodka, amaretto, pineapple juice
- pomegranate martini**
vodka, triple sec, pomegranate juice
- ocean breeze**
vodka, malibu, melon liqueur, pineapple juice
- watermelon cosmo**
citrus vodka, triple sec, cranberry juice, watermelon pucker
- grapefruit squeeze**
grapefruit vodka, elderflower liqueur, grapefruit, lime, brut champagne

STAGE HOUSE MULES 12.95

- blueberry mule**
blueberry vodka, blueberry purée, ginger beer, fresh lime juice
- fruit crushed mule**
pineapple, mango, or grapefruit vodka, ginger beer, fresh lime juice
- cucumber jalapeño mule**
cucumber vodka, jalapeño, 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 12.95

- blueberry pie**
whitney neil gin, coconut cream, blueberry purée
- dress to empress**
empress gin, st. germain, lemon juice, sparkling wine
- cranberry orange whiskey sour**
bulleit bourbon, lemon juice, cranberry juice, orange bitters, brown sugar
- java jive**
myers dark rum, vodka, espresso, baileys, kahlua, whip cream
- apple-jax**
jack fire whiskey, berentzen apple liquor, angry orchard
- somerset spritz**
aperol, combier apricot, lemon juice, prosecco

STAGE HOUSE MARGARITAS 12.95

- paloma**
tres agaves blanco, grapefruit soda, lime juice
- 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
- chipotle mango pineapple margarita**
tanteo chipotle tequila, mango purée, pineapple juice, lime, agave nectar, chili salt rim
- smoked grapefruit margarita**
sombra mezcal, combier pamplemousse, agave, fresh lime juice, pink peppercorn salt rim

STAGE HOUSE SANGRIAS

Glass 10. • Pitcher 28.

- white sangria**
pinot grigio, vodka, triple sec, peach schnapps, orange juice
- red sangria**
merlot, vodka, brandy, triple sec, orange juice

RUM BUCKETS

16oz - 12. 32oz - 18.

Ask your server about today's selections

FROZEN COCKTAILS

14.

Ask your server about today's selections

barrel aged manhattan 14.
journeyman bourbon, gran marnier, sweet vermouth, angostura bitters



Scan for our beer and wine menu

LEMONADE & ICED TEA STAND

12.95

- fig-give me not**
figenza vodka, pomegranate juice, lemonade
- the john daly**
titos, lemonade, iced tea
- basil strawberry lemonade**
strawberry vodka, fresh basil, strawberry purée, lemonade
- blueberry lemonade**
blueberry vodka, blue curacao, lemonade, sour, sprite

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