

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

- ⊗ **hawaiian tuna poke 15.95**
sesame, avocado, sticky rice, wakame, sriracha
- ⊗ **pineapple scallop ceviche 14.**
with warm tortilla, sriracha
- ⊗ **sautéed shrimp 12.95**
guacamole, corn tortilla chips, tamari caramel sauce
- ⊗ **chick pea hummus 9.95**
roasted red pepper jam, parsnip chips, baked pita
***pita not gluten free**
- fried calamari 12.95**
marinara sauce
- ⊗ **steamed little neck clams 11.95**
garlic, herbs, white wine, butter
***included bread is not gluten free**
- ⊗ **prince edward island mussels**
garlic, herbs, white wine, butter
***included bread is not gluten free**
1 lb. 11.95 2 lbs. 18.95
- vegetable quesadilla 9.95**
black beans, tomato, jalapeño, monterey jack and cheddar cheeses, served with sour cream, guacamole
add chicken 4.
- ⊗ **crock of stage house chili 8.5**
made with ground filet mignon, topped with red onion, monterey jack and cheddar cheeses
- garlic bread 6.**
fresh mozzarella and parmesan cheeses
- beer battered onion rings 8.**
- ⊗ **roasted san marzano tomatoes 9.95**
goat cheese, roasted garlic, grilled baguette
- loaded tavern fries 10.95**
cheddar cheese sauce, shredded jack cheese, scallions, bacon, sour cream
- ⊗ **loaded nachos 11.95**
corn tortilla chips, ancho cheese sauce, monterey jack and cheddar cheeses, bacon, scallions, pico de gallo
- ⊗ **guacamole 10.95**
avocado, lemon, onion, cilantro, jalapeño, tomato, served with corn tortilla chips
- 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 or bbq)
- mozzarella sticks 7.95**
marinara sauce
- ⊗ **jalapeño popper dip 9.95**
warm cheddar and cream cheeses with oven roasted jalapeños, served with corn tortilla chips

SOUPS

- soup of the day 6.** **classic onion soup 7.5**

RAW BAR

served with sherry mignonette or cocktail sauce

- ⊗ **top neck clams on the half shell 1.4 each**
- ⊗ **east coast oysters on the half shell 2.75 each**
ask your server about available types
- ⊗ **# 16-20 shrimp out of the shell 1.75 each**

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

ENTRÉES

- ⊗ **braised lamb shank 18.**
seasonal vegetables, roasted red potatoes, cranberry demi-glace
- ⊗ **braised short ribs 24.95**
whipped potatoes, broccoli rabe, red wine demi-glace, horseradish cream
- 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, chipotle bbq, grilled asparagus, whipped potatoes, red wine demi-glace
- open faced chicken cordon bleu 19.95**
parmesan crusted chicken breast, swiss, ham, house made linguine, four cheese cream sauce
- ⊗ **smoked baby back ribs (half rack) 19.95**
chipotle bbq sauce, french fries, cole slaw
***fries not gluten free**
- crab stuffed atlantic flounder 19.95**
garlic seared spinach, whipped potatoes, white wine butter sauce
- ⊗ **teriyaki chicken skewers 14.95**
chicken thighs skewered with red onion, mushrooms, served with brown rice, asparagus
- tempura battered basa 'fish & chips' 18.5**
french fries, house made tartar sauce
- parmesan crusted chicken breast 18.95**
house made spinach linguine, vodka sauce
- ⊗ **carolina bbq pork shank 22.95**
seasonal vegetables, roasted red potatoes, carolina bbq sauce

WOOD FIRE GRILLED ENTRÉES

all steaks are USDA choice

- ⊗ **grilled 8 oz. center cut filet mignon 32.95**
garlic seared spinach, whipped potatoes, red wine demi-glace, herbed butter
- grilled 10 oz. tavern steak 25.95**
roasted red potato, broccoli rabe, red wine demi-glace, crispy shallots
- ⊗ **grilled 14 oz. ny sirloin 31.95**
seasonal vegetables, potato gratin, house made steak sauce
- ⊗ **half roasted chicken 18.95**
grilled asparagus, whipped potatoes, red wine demi-glace
- grilled salmon 26.95**
brown sugar mustard glazed salmon, potato gnocchi, garlic seared spinach, butternut squash
- stage house prime rib 29.95** *available after 5:00 pm*
potato gratin, broccoli rabe, horseradish cream

⊗ gluten free items

bread service is available upon request

SALADS

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

- ⊗ **wedge of iceberg lettuce 8.95**
chilled or grilled
bacon, tomato, blue cheese dressing
- ⊗ **garden salad 7.5**
shaved red onion, carrot, plum tomato, balsamic vinaigrette
- ⊗ **arugula salad 11.5**
juliened apples, sun-dried cranberries, pine nuts, blue cheese, port wine dressing
- ⊗ **sesame glazed salmon salad 20.95**
mixed greens, almonds, mango, carrot, onion, ginger vinaigrette
- ⊗ **cobb salad 15.5**
diced chicken, bacon, blue cheese, hard boiled egg, tomato, avocado, balsamic vinaigrette
- classic caesar salad 7.5**
garlic croûtons, parmesan cheese
- ⊗ **red beet salad 9.75**
goat cheese, almonds, chives, black currants, port wine vinaigrette
- ⊗ **roquefort salad 11.95**
boston bibb lettuce, walnuts, pears, avocado, red onion, blue cheese, mustard vinaigrette
- ⊗ **chilled rare sesame crusted tuna salad 19.5**
mixed greens, almonds, mango, carrot, 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

Sunday Brunch
11am to 2pm
Includes unlimited
visits to our buffet

Tini Tuesday
On Tuesdays,
any martini or cocktail
on our list is
only \$5

Live Entertainment
See our music schedule
at the host stand
or on our website
stagehousetavern.com
No Cover Charge

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

www.stagehousetavern.com
1719 amwell rd somerset, nj 732.873.3990

BURGERS

all burgers are served with a side of french fries and cole slaw
grilled chicken breast or the beyond burger
may be substituted on any burger preparation

bbq burger 11.95

brioche bun, roasted sweet onion, cheddar cheese, chipotle bbq sauce

california burger 13.95

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

mushroom onion swiss burger 12.95

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

blue and brew burger 13.95

brioche bun, beer battered onion rings, crumbled blue cheese

smoke house burger 12.95

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

veggie falafel burger 11.95

brioche bun, feta cheese, tzatziki, pickled cucumbers

INDIVIDUAL CIABATTA PIZZA

plain 10" pie 6.25

toppings 1. each

pepperoni • mushrooms • peppers
sausage • caramelized onions

pizza with the works 9.75

grilled chicken caesar pizza 8.95

mozzarella cheese, romaine, parmesan cheese

bbq chicken pizza 8.95

green onions, chipotle bbq sauce, monterey jack and cheddar cheeses

parmesan crusted chicken pizza 8.95

mozzarella cheese, vodka sauce, parmesan cheese, herbs

buffalo chicken pizza 8.95

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

goat cheese pizza 9.5

artichoke, roasted red peppers, herbs, romesco sauce*
*romesco sauce contains pine nuts

margherita pizza 9.95

mozzarella cheese, fresh ground tomatoes, basil, olive oil

prosciutto and arugula pizza 10.95

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

SANDWICHES

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

fried flounder po boy 12.95

baguette, bibb lettuce, remoulade

turkey club 11.95

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

P.B.L.T. 11.95

crisp pork belly, lettuce, tomato, mayo, served on texas toast

crispy fried soft shell crab 16.95

brioche bun, crispy slaw, pickle chips, remoulade

cuban panini 12.95

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

nashville hot chicken sandwich 11.5

brioche bun, crispy slaw, pickle chips

steak tacos 11.95

two tacos, enchilada sauce, pico de gallo, sriracha slaw, lime crema, cilantro rice, black beans

add a third taco for 3.

vegetable sandwich 11.95

sandwich roll, fried eggplant, grilled tomato, broccoli rabe, mozzarella, roasted garlic ricotta, served with a side salad

pulled pork 11.95

sandwich roll, chipotle bbq sauce

pulled beef brisket 12.95

sandwich roll, chipotle bbq sauce, cheddar cheese, pickle

tavern dip 15.95

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

chicken caesar wrap 10.5

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

parmesan crusted chicken sandwich 11.5

sandwich roll, lettuce, tomato, bacon, honey mustard

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

entrée 16.95

classic cheese

medium rectangle ravioli filled with ricotta, parmesan and mozzarella cheeses

goat cheese

small round ravioli filled with fine herbs, goat and ricotta 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

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

ask your server about house made pasta and boxed ravioli to go

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, soft shell crab, mussels, shrimp, topped with spicy marinara, served with toasted bread

fettuccine bolognese 16.95

house made fettuccine, braised beef, pork, root vegetables, tomatoes, whipped ricotta

penne vodka 13.95

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

SPECIALTY COCKTAILS

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

Sun Kiss

figenza vodka, club soda, pressed orange

Rose Limonada

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

House Barrel Aged Manhattan*

house recipe

* not included in Tini Tuesday promotion

MARGARITA MADNESS

Tres Agaves Margarita

tres agaves blanco, organic agave nectar, organic lime juice

Pomegranate Margarita

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

Jalapeño Margarita

tanteo jalapeño tequila, organic agave nectar, organic lime juice

Mango Elderflower

casamigos tequila, st. germain triple sec, elderflower liqueur, lime, mango puree

Margarita Rose

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

STAGE HOUSE MARTINIS

Pomegranate Martini

vodka, triple sec, pomegranate juice

Watermelon Cosmo

absolut citron, triple sec, cranberry juice, watermelon pucker

Ocean Breeze

vodka, malibu, midori, pineapple juice

Strawberry Lemonade

stoli strasberi, strawberry puree, lemonade

Devil's Honey

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

Pineapple Upside Down Cake

pinnacle cake vodka, amaretto, pineapple juic

Liquid Sunshine

bacardi limon, amaretto, sour, orange and pineapple juices

Filthy Hot

grey goose, olive juice, filthy bleu cheese, piri piri pepper stuffed olives

Grapefruit Squeeze

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

Berry Southside

brockmans gin, mint syrup, combier creme de mure, lime

Tito's On Tap Adult Beverages

LEMONADE STAND

Chili Peach

peach liqueur, hella smoked chili 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

combier crème de framboise, lemon

Texas Orange Spiced Sweet Tea

grand marnier, orange



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www.stagehousetavern.com

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