

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, wakame, mango, fried tortilla
- ⊗ **sautéed shrimp 12.95**
guacamole, corn tortilla chips, tamari caramel sauce
- ⊗ **chick pea hummus 10.95**
roasted red pepper jam, parsnip chips, baked pita
***pita not gluten free**
- ⊗ **jalapeño popper dip 9.95**
warm cheddar and cream cheeses with oven roasted jalapeños, served with corn tortilla chips
- fried calamari 12.95**
marinara sauce
- ⊗ **steamed little neck clams 11.95**
12 clams, garlic, herbs, white wine, butter
***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, guacamole
add chicken 4.
- ⊗ **crock of stage house chili 8.95**
made with 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, grilled baguette
***included bread is not gluten free**
- 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, side of 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
- 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
- new england clam chowder 7.5**
tender chopped clams, root vegetables, potato, cream
- soup of the day 6.**

⊗ gluten free items

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

ENTRÉES

- ⊗ **braised lamb shank 18.**
braised red cabbage, roasted red potatoes, cranberry 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, grilled asparagus, whipped potatoes, red wine demi-glace
- ⊗ **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**
braised red cabbage, whipped potatoes, red wine demi-glace, horseradish cream
- crab stuffed atlantic flounder 19.95**
white cheddar scalloped potato, sautéed spinach, white wine butter sauce
- ⊗ **teriyaki chicken 14.95**
chicken thighs, asparagus, red onion, mushrooms, basmati rice
- 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
- new england fried seafood platter 22.95**
scallops, shrimp, flounder, old bay seasoned fries, tartar sauce
- pan roasted lump crab cakes 24.95**
whipped potato, charred asparagus, bernaïse
- beef stroganoff 16.95**
slow roasted beef, button mushrooms, pan gravy, sour cream, egg noodles

bread service is available upon request

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 pomme frites, house-made steak sauce, herb butter
- ⊗ **grilled bone-in organic chicken breast 19.95**
bone-in lemon pepper organic chicken breast, basmati rice, brussel sprouts, broccoli, cipolline onions, lemon oil
- grilled salmon 26.95**
brown sugar mustard glazed salmon, potato gnocchi, garlic seared spinach, butternut squash

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 lettuce, bacon, tomato, blue cheese dressing
- ⊗ **garden salad 8.5**
shaved red onion, carrot, plum tomato, 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, carrot, onion, ginger vinaigrette
- ⊗ **cobb salad 15.5**
diced chicken, bacon, blue cheese, hard boiled egg, tomato, avocado, balsamic vinaigrette
- ⊗ **caprese salad 14.95**
mozzarella buratta, brussel sprouts, kale, roma tomato, sweet basil vinaigrette, basil oil, hazelnuts
- classic caesar salad 8.5**
garlic croûtons, parmesan cheese
- ⊗ **red beet salad 10.5**
goat cheese, almonds, chives, black currants, port wine 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

RAW BAR

- ⊗ **top neck clams 1.5**
on the half shell
- ⊗ **east coast oysters market price**
please ask your server for available oysters
- ⊗ **ahi yellowfin tuna sashimi 4. per oz**
wakame, pickled ginger, wasabi, soy
- ⊗ **#16/20 shrimp cocktail 10.95**
six shrimp, fresh lemon, cocktail sauce
- ⊗ **raw bar sampler 50.**
6 clams, 6 oysters, 6 shrimp, 4 oz sashimi

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
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

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

mac 'n cheese pizza 10.95

cheddar cheese, bacon, house-made macaroni

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 dressing, 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 and parmesan
cheeses, 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, lettuce, remoulade

turkey club 11.95

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

cheesesteak 11.95

sub roll, shaved beef, pan gravy, provolone,
chopped onions, lettuce, mayo

cuban panini 12.95

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

nashville hot chicken sandwich 11.5

brioche bun, crispy slaw, pickle chips

crab cake sandwich 15.95

buttered brioche bun, lettuce, remoulade

vegetable parmesan sandwich 12.95

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

pulled pork 11.95

sandwich roll, house-made bbq sauce

pulled beef brisket 12.95

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

tavern dip 15.95

sandwich roll, shaved roast beef, 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

garlic buttered ciabatta, vodka sauce, aged
provolone

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

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, clams, mussels,
shrimp, topped with spicy marinara, served with
toasted bread

linguine and white clam sauce 19.95

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

fettuccine bolognese 17.95

house-made fettuccine, braised beef, pork, root
vegetables, tomatoes, whipped mascarpone cheese

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

Stage House Orchard Martini

tito's vodka, berentzen pear liqueur,
orange liqueur, pomegranate and
cranberry 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

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

Rose Limonada

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

House Barrel Aged Manhattan*

12.

house recipe

* not included in Tini Tuesday promotion

MARGARITA MADNESS

Jalapeño Margarita

tanteo jalapeño tequila, organic
agave nectar, organic lime juice

Mango Elderflower

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

Kentucky Autumn Buck

bulleit bourbon, lemon, ginger beer,
pom juice, mint

Maple Old Fashioned

bulleit bourbon, amaro, maple syrup,
orange bitters

Strawberry Lemonade

stoli strasberi, strawberry puree,
lemonade

Margarita Rose

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

Spiced Cider Margarita

reposado tequila, grand marnier,
lime and lemon juices, simple syrup,
apple cider

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

combiér crème de framboise, lemon

Texas Orange Spiced Sweet Tea

grand marnier, orange



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