

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 10.95
braised onions, swiss cheese, crouton
- NEW ENGLAND CLAM CHOWDER 10.95
local clams, root vegetables, chopped bacon, westminster crackers
- STAGE HOUSE CHILI 14.95 
seasoned ground filet mignon topped with red onion and mixed cheese, served with garlic butter crouton *crouton is not gluten free
- WARM SOFT PRETZELS 13.95 
horseradish mustard, whipped house cheddar, ancho cheese sauce
- STAGE HOUSE NACHOS 15.95 
corn tortilla chips, ancho cheese sauce, monterey jack and cheddar cheeses, bacon, scallions, pico de gallo **add chicken 3. add chili 3.**
- HOUSE-MADE MOZZARELLA FRITTERS 13.95
fresh mozzarella, ricotta, herbs, rustic red gravy

JUMBO CHICKEN WINGS 16.95
(buffalo, alabama white, dry rub or bbq)

- PULLED PORK POTACHOS 18.95 
house-fried potato chips, smoked pulled pork, carolina bbq sauce, sour cream
- BLACKENED CHICKEN QUESADILLA 16.95
peppers, onions, shredded cheese, pickled jalapeños, sour cream
- BUFFALO STYLE CAULIFLOWER 14.95 
tempura fried, blue cheese dressing
- FRIED PICKLE CHIPS 14.95 
jalapeño ranch dressing
- SPINACH AND ARTICHOKE DIP 15.95 
locatelli, parmesan and cream cheeses, garlic crostini
*crostini is not gluten free
- JALAPEÑO POPPER DIP 15.95 
warm cheddar and cream cheeses, oven roasted jalapeños, served with corn tortilla chips
- PARMESAN CRUSTED ZUCCHINI STICKS 14.95 
buttermilk ranch dressing
- CHICKEN TENDERS 14.95
(buffalo or bbq)

FROM THE OCEAN

- SPICY TUNA NACHOS 21.95 
ahi yellowfin tuna, spicy mayo, wakame, soy caramel, avocado, sesame
- TUNA TARTARE 24.95 
diced ahi tuna, avocado, spicy cucumbers, pineapple, soy caramel, sesame, crispy wonton, wakame, corn tortilla chips
- STEAMED LITTLE NECK CLAMS 19.95 
garlic, herbs, white wine, butter, served with grilled breads
*grilled breads are not gluten free
- MUSSELS MARINARA 18.95 
rustic marinara, fennel, crumbled sausage, roasted garlic, served with grilled breads *grilled breads are not gluten free
- FRIED CALAMARI 18.95
choose marinara or sweet chili
- BAKED STUFFED CLAMS 18.95
bacon, garden peppers, onion, ritz crackers

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

BURGERS

all beef burgers served with french fries unless otherwise stated
substitute sweet potato fries +2. • gluten free bun +2.
may substitute grilled chicken on any burger preparation

- STAGE HOUSE BURGER 17.95
brioche bun, american cheese, lettuce, tomato, sriracha pickle mayo
- BIRRIA BURGER 18.95
brioche bun, queso de freir, crispy fried onions, roasted poblano peppers, birria broth
- TURKEY BURGER 16.95
brioche bun, feta cheese, pickled cucumbers, red onion, tzatziki, served with a side salad
- CALIFORNIA BURGER 17.95
brioche bun, red onion, avocado, monterey jack cheese, chipotle mayo
- BOURBON BURGER 18.95
brioche bun, candied bacon, roasted onions, cheddar cheese, bourbon glaze
- BACON BRIE AND FIG BURGER 18.95
brioche bun, fresh fig jam, brie cheese, romaine lettuce, crispy bacon
- MUSHROOM ONION BURGER 18.95
brioche bun, sautéed button mushrooms, swiss cheese, romaine lettuce, house steak sauce
- WOOD-FIRE GRILLED CHICKEN BLT BURGER 17.95
brioche bun, house-made chicken burger patty, candied bacon, lettuce, tomato, pickles, smoked tomato mayo

SALADS

ADD: GRILLED CHICKEN or PARMESAN CRUSTED CHICKEN 7.95
GRILLED SALMON, GRILLED SHRIMP or TOFU 10.95

- PECAN CRUSTED GOAT CHEESE SALAD 16.95 
mixed greens, grape tomatoes, chopped bacon, balsamic vinaigrette
- GARDEN SALAD 13.95 
mixed greens, cherry tomatoes, red onions, cucumbers, carrot, balsamic vinaigrette
- SPINACH SALAD 15.95 
baby spinach, butternut squash, dried cranberries, avocado, walnuts, sunflower seeds, feta cheese, red wine vinaigrette
- RED BEET SALAD 15.95 
goat cheese, toasted almonds, chives, currants, arugula, lemon, port wine vinaigrette
- COBB SALAD 19.95 
diced chicken, bacon, hard boiled egg, tomatoes, avocado, blue cheese, balsamic vinaigrette
- APPLE AND FIELD GREEN SALAD 15.95 
granny smith apples, goat cheese, cherry tomatoes, candied pecans, dried cranberries, red onion, apple cider vinaigrette
- SESAME GLAZED SALMON SALAD 27.95 
mixed greens, almonds, mango, cucumber, carrots, onion, ginger vinaigrette
- CAPRESE SALAD 16.95 
arugula, mozzarella burrata, garden tomatoes, roasted red peppers, lemon, olive oil, balsamic reduction
- POACHED PEAR SALAD 15.95 
mixed greens, diced beets, gorgonzola blue cheese, candied pecans, ginger vinaigrette
- CLASSIC CAESAR SALAD 13.95
romaine, garlic croutons, parmesan cheese

SANDWICHES

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

- HOUSE-MADE PASTRAMI 24.95
brioche bun, smoked cured brisket, horseradish mustard, swiss cheese
- LOBSTER ROLL 26.95
toasted brioche bun, butter poached fresh shucked lobster, old bay fries, dipping sauce
- ROASTED TURKEY AND AVOCADO CLUB 16.95
toasted whole grain bread, house-roasted turkey, crispy bacon, avocado, romaine lettuce, tomatoes, smoked tomato aioli
- PARMESAN CRUSTED CHICKEN SANDWICH 18.95
ciabatta roll, lettuce, tomato, bacon, honey mustard
- SHREDDED SMOKED BRISKET SANDWICH 21.95
garlic butter ciabatta, cheddar, sliced pickle, carolina bbq sauce
- TAVERN DIP SANDWICH 21.95
baguette, house-roasted beef, fresh mozzarella, caramelized onions, horseradish cream, au jus
- WOOD FIRE GRILLED PORK TENDERLOIN SANDWICH 18.95
baguette, fresh mozzarella, roasted red peppers, pesto mayo
- GRILLED VEGETABLE SANDWICH 17.95 
ciabatta, grilled zucchini, summer squash, tomato, portobello, goat cheese, basil pesto mayo, served with side salad
- BLACKENED CHICKEN CAESAR WRAP 17.95
white or wheat wrap, red onion, romaine lettuce, cherry tomatoes, parmesan cheese, caesar dressing

HOUSE-FRIED CHICKEN

- NASHVILLE HOT CHICKEN SANDWICH 17.95
brioche bun, spicy aioli, crispy slaw, sliced pickle
- HOT HONEY CHICKEN SANDWICH 17.95
brioche bun, sliced pickle, lettuce, tomato, ranch dressing

TACOS

all tacos are served with rice and beans

- AL PASTOR TACOS (2) 17.95
grilled corn tortilla, sliced guajillo marinated pork, chopped onions, cilantro, salsa verde
- BAJA FISH TACOS (2) 16.95
soft flour tortilla, tempura white fish, slaw, avocado, cheddar cheese, chipotle mayo, radish, grilled lime
- MAHI MAHI TACOS (2) 18.95
soft flour tortilla, blackened mahi mahi, shredded lettuce, mango salsa, avocado crema
- BEEF BIRRIA TACOS (2) 18.95 
griddled corn tortilla, shaved slow braised beef, roasted poblano peppers, guajillo peppers, pan jus, pico de gallo, salsa verde, queso fresco

 Gluten Free Ingredients




 Vegetarian

Please alert your server to any allergy or cross contamination concerns before you order

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

HAND TOSSED NEAPOLITAN PIZZA


VEGGIE

- ROASTED VEGETABLE PIZZA 19.95 
crushed san marzano tomatoes, cherry tomatoes, portobello, roasted red onion, eggplant, spinach, sharp provolone, mozzarella
- MUSHROOM AND HERB PIZZA 19.95 
oven roasted shiitake, baby bella, button mushrooms, goat cheese, mozzarella, garden herbs, evoo
- MARGHERITA PIZZA 18.95 
hand-made mozzarella, crushed san marzano tomatoes, fresh basil
- CHEESEY NEAPOLITAN 17.95 
mozzarella, parmesan, locatelli


MEAT + CHEESE

- BUFFALO CHICKEN PIZZA 21.95
béchamel, buffalo sauce, mozzarella, celery, scallions, blue cheese dressing
- PEPPERONI PIZZA 21.95
hand-cut thick pepperoni, mozzarella, locatelli
- PARMESAN CHICKEN PIZZA 22.95
vodka sauce, mozzarella, candied roma tomatoes, basil
- SMOKED PIT HAM AND WOOD FIRE GRILLED PINEAPPLE 21.95
house-smoked pit ham, charred pineapple, mozzarella

WOOD FIRE GRILLED FLAT BREADS

- Our House Pizza Dough Oiled
 And Grilled On Our Wood Fire Grill*
- BBQ CHICKEN AND CHEDDAR 21.95
with scallions
- TOMATO CAPRESE WITH BASIL 19.95 
fresh mozzarella, tomatoes, olive oil, sea salt
- CALIFORNIA CHICKEN 21.95
parmesan crusted chicken, shredded jack and cheddar, red onion, avocado, red pepper, chipotle mayo



STAGE HOUSE CLASSIC THIN CRUST BAR PIE

- 12.95 
 TOPPINGS: 2. EACH
- bacon • pepperoni • italian sausage
 mushrooms • jalapeños • cherry tomatoes
 onions • peppers • extra cheese

STAGE HOUSE ENTRÉES

LAND

- STAGE HOUSE MEATLOAF 22.95
ground beef mixed with roasted vegetables, monterey jack and cheddar cheeses, house-made bbq glaze, seasonal vegetables, whipped potatoes
- CHICKEN AND WAFFLES 24.95
house-fried chicken, maple butter, powdered sugar
- WOOD FIRE GRILLED HALF CHICKEN 26.95
rustic herb stuffing, cranberry relish, whipped potatoes, roasted butternut squash, cranberry demi
- PARMESAN CRUSTED CHICKEN BREAST 23.95
house-made spinach linguine, vodka sauce
- BACON WRAPPED PORK CHOP 32.95 
bone-in pork chop, yukon gold smashed potatoes, broccoli, apple cider onion demi
- HALF RACK HOUSE-SMOKED BBQ BABY BACK RIBS 29.95 
*carolina bbq sauce, served with french fries and coleslaw
 fries are not gluten free
- SIGNATURE SLOW BRAISED SHORT RIBS 38.95 
yukon gold smashed potatoes, roasted baby carrots, rustic pan gravy, horseradish cream
- WOOD FIRE GRILLED CHICKEN SKEWERS 22.95 
marinated wood fire grilled chicken, basmati rice, pico de gallo, salsa verde, lime crema

- COCONUT CURRY SHRIMP AND CHICKEN 27.95 
*wood fire grilled chicken, baby shrimp, basmati rice, pan roasted red pepper, broccoli, onion, scallions
 may substitute tofu *

STEAKS


- 16oz. NEW YORK STRIP 49.95 
garlic butter mashed potato, seasonal vegetables, house-made steak sauce, horseradish cream, maître d' butter
- 8oz. CENTER CUT FILET 49.95 
garlic butter mashed potato, seasonal vegetables, house-made steak sauce, horseradish cream, maître d' butter
- 8oz. SIRLOIN STEAK 34.95 
garlic butter mashed potato, seasonal vegetables, house-made steak sauce, horseradish cream, maître d' butter
- PICANHA STEAK BOWL 28.95 
wood fire grilled picanha sirloin, brazilian rice, charred pineapple, salsa verde, pineapple pico, avocado lime crema
- WOOD FIRE GRILLED MARINATED FLANK SKEWERS 26.95 
basmati rice, soy caramel, thai chili aioli, scallions, charred pineapple pico

SEA


- JUMBO CRAB CAKES 41.95
old bay fries, dipping sauce, , lemon
- BAKED PARMESAN AND HERB CRUSTED SALMON 29.95
whipped potatoes, brussels sprouts, lemon basil sauce
- BEER BATTERED FISH 'N CHIPS 21.95
french fries, house-made slaw, tartar sauce
- CRAB STUFFED ATLANTIC FLOUNDER 27.95
roasted fingerling potatoes, asparagus, white wine sauce
- PAN ROASTED SCALLOPS 38.95 
roasted corn and tomato risotto, roasted asparagus, champagne lemon sauce, herb oil

HOUSE-MADE PASTA

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

- PENNE VODKA 22.95 
house-made vodka sauce, peas, roasted red peppers
- ADD GRILLED CHICKEN 6. • ADD GRILLED SHRIMP 8.
- SPINACH AND CHICKEN MEATBALLS 26.95
choice of house-made fettuccine or zucchini noodles, tomato ragu, reggiano
- TAVERN BEEF STROGANOFF 25.95
house-made egg noodles, braised beef, mushrooms, stroganoff sauce
- BLACKENED BABY SHRIMP ALFREDO 28.95
house-made fettuccine, red bell pepper, scallions, four cheese cream sauce
- SHORT RIB PAPPARDELLE 28.95
house-made pappardelle, slow roasted tomato ragu, marsala, parmesan
- BRUSCHETTA CHICKEN ORECCHIETTE 26.95
house-made orecchiette, grilled chicken breast, roasted tomatoes, onions, garlic, basil, balsamic, topped with shredded parmesan and herbs

TAVERN MAC-N-CHEESE

- CLASSIC 22.95 
house-made macaroni, ancho cheese sauce, shredded jack and cheddar, buttered crumbs
- LOBSTER 29.95
house-made penne, fresh shucked lobster meat, shredded cheddar jack, buttered crumbs
- SHREDDED SMOKED BRISKET 28.95
house-made penne, crispy fried onions, candied tomato, pickled jalapeño, carolina bbq sauce

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 13.95

ENTRÉE 21.95

- 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

- LUGANIGA SAUSAGE
medium square ravioli filled with pork, parmesan cheese, parsley
- MEATBALL
small round ravioli filled with ground beef, garlic, parsley, parmesan cheese
- 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

PLEASE ASK YOUR SERVER ABOUT
 HOUSE-MADE RAVIOLI AND SAUCE
 TO GO

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

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 Vegetarian

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www.stagehousetavern.com

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