



WELCOME TO THE STAGE HOUSE TAVERN

We Care About You! Please Don't Drink & Drive

our mission

we are committed to providing the highest quality food and service at a tremendous value in a beautiful setting

SNACKS AND SIDES

- ⊗ **tuna tartare 15.95**
fresh diced ahi tuna, mango, guacamole, sesame dressing, wasabi aioli, corn tortilla chips
- ⊗ **sautéed shrimp 12.95**
guacamole, corn tortilla chips, tamari caramel sauce
- ⊗ **chick pea hummus 9.95**
roasted red pepper jam, parsnip chips and baked pita
***pita not gluten free**
- fried calamari 12.95**
marinara sauce
- ⊗ **steamed little neck clams 11.95**
garlic, herbs, white wine, butter
- ⊗ **prince edward island mussels**
garlic, herbs, white wine, butter
1 lb. 11.95 2 lbs. 18.95
- vegetable quesadilla 9.95**
black beans, tomato, jalapeño, monterey jack and cheddar cheese, served with sour cream and guacamole
add chicken 4.00
- ⊗ **crook of stage house chili 8.50**
made with ground filet mignon, topped with red onion, monterey jack and cheddar cheese
- garlic bread 6.00**
fresh mozzarella and parmesan cheese
- beer battered onion rings 8.00**
- clams casino 11.95**
top neck clams with ritz cracker stuffing and bacon
- ⊗ **roasted san marzano tomatoes 9.95**
goat cheese, roasted garlic and grilled baguette
***baquette not gluten free**
- loaded tavern fries 10.95**
cheddar cheese sauce, shredded jack, scallions, bacon, and sour cream
- ⊗ **loaded nachos 11.95**
corn tortilla chips, ancho cheese sauce, monterey jack and cheddar cheese, 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 cheese, garlic
- chicken tenders 8.95**
(buffalo or bbq)
- jumbo chicken wings 12.00**
(buffalo, teriyaki or bbq)
- mozzarella sticks 7.95**
marinara sauce
- ⊗ **jalapeño popper dip 9.95**
warm cheddar and cream cheese with oven roasted jalapeños, served with corn tortilla chips

ENTRÉES

- ⊗ **braised lamb shank 18.00**
seasonal vegetables, roasted red potatoes, cranberry demi-glace
- ⊗ **braised short ribs 24.95**
whipped potatoes, broccoli rabe, red wine demi-glace and horseradish cream
- southern fried chicken and waffles 17.95**
whipped butter, vermont maple syrup and powdered sugar
- lobster and crab mac and cheese 22.00**
bacon and herb crumb topping
- stage house meatloaf 16.95**
ground beef mixed with roasted vegetables, monterey jack and cheddar cheese, 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 and mushrooms, served with brown rice and asparagus
- tempura battered basa 'fish & chips' 18.50**
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 and herbed butter
- grilled 10 oz. tavern steak 25.95**
roasted red potato, broccoli rabe, red wine demi-glace and crispy shallots
- ⊗ **grilled 14 oz. ny sirloin 31.95**
seasonal vegetables, roasted garlic potato gratin, house made steak sauce
- grilled 10 oz. pork tenderloin 19.95**
smoked bbq pork tenderloin, apple parsnip puree, potato gnocchi, bacon lardons and cippolini onions
- ⊗ **half roasted chicken 18.95**
grilled asparagus, whipped potatoes, red wine demi-glace
- grilled salmon 26.95**
brown sugar mustard glazed salmon with potato gnocchi, garlic seared spinach, butternut squash
- shrimp pappardelle aglio e olio 21.95**
house made pappardelle pasta, garlic, oil, grilled shrimp with whipped ricotta and asparagus ribbons
- ⊗ **stage house prime rib 29.95**
roasted garlic potato gratin, broccoli rabe, horseradish cream

bread service is available upon request

MEAT TEMP GUIDE

RARE - cool red center, red throughout

MEDIUM - pink throughout

MED RARE - warm red center, pink outside

MED WELL - slightly pink center, mostly brown

WELL - brown throughout

SALADS

**add grilled chicken 6.50 parmesan crusted chicken 7.50
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 7.50**
shaved red onion, carrot, plum tomato, balsamic vinaigrette
- ⊗ **arugula salad 11.50**
apple, 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 15.50**
diced chicken, bacon, blue cheese, hard boiled egg, tomato, avocado, balsamic vinaigrette
- classic caesar salad 7.50**
garlic croûtons and 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, blue cheese and mustard vinaigrette
- ⊗ **chilled rare sesame crusted tuna salad 19.50**
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

Endless Ravioli Monday

INSIDE ONLY
includes soup or salad

try one or try them all

\$15.50

starts at 5 p.m., no sharing, splitting, or to go
large parties will be served family style
1/2 carafe of wine - supplemental 4.

⊗ gluten free items

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

SOUPS

soup of the day 6.00

classic onion soup 7.50

RAW BAR

served with sherry mignonette or cocktail sauce

- ⊗ top neck clams on the half shell 1.40 each
- ⊗ east coast oysters on the half shell 2.50 each
- ⊗ # 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.

STAGE HOUSE TACOS

two tacos served with cilantro rice and black beans 11.95
add a third taco for \$3.00

steak

enchilada sauce, pico de gallo, sriracha slaw, lime crema

smoked pork belly

poblano pepper chili, pico de gallo, chimichurri sauce

grilled chicken thigh

enchilada sauce, pico de gallo, shredded lettuce

pulled pork

enchilada sauce, pico de gallo, shredded lettuce, salsa verde

portobello mushroom

poblano pepper chili, pico de gallo, chimichurri sauce

fried fish taco

pico de gallo, guacamole, shredded lettuce, jalapeño ranch

INDIVIDUAL CIABATTA PIZZA

plain 10" pie 6.25

toppings 1.00 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 cheese

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 9.50

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

margherita pizza 9.95

mozzarella cheese, fresh ground tomatoes, basil and olive oil

prosciutto and arugula pizza 10.95

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

www.stagehousetavern.com

1719 amwell rd somerset, nj 732.873.3990

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Instagram



SANDWICHES

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

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, on texas toast

crispy fried soft shell crab 16.95

brioche bun, crispy slaw, pickle chips and remoulade

cuban panini 12.95

sliced smoked pork loin, black forest ham, swiss cheese, mustard, pickle on ciabatta roll

nashville hot chicken sandwich 11.50

brioche bun, crispy slaw and pickle chips

chicken caesar wrap 10.50

white or wheat wrap, grilled or parmesan crusted

vegetable sandwich 11.95

sandwich roll, fried eggplant, grilled tomato, broccoli rabe, mozzarella and roasted garlic ricotta served with 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

parmesan crusted chicken sandwich 11.50

sandwich roll, lettuce, tomato, bacon, honey mustard

BURGERS

all burgers are served with a side of french fries and cole slaw
grilled chicken breast 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

HOUSE MADE RAVIOLI

all ravioli dishes 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 cheese

goat cheese

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

spinach and mushroom

large half moon ravioli filled with wild mushrooms, mushroom cream, parmesan cheese and truffle oil

seafood

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

meatball

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

chicken saltimbocca

large half moon ravioli filled with ground chicken, prosciutto, swiss cheese, parmesan cheese, parsley, basil and sage

luganiga sausage

medium square ravioli filled with pork, parmesan cheese and parsley

HOUSE MADE PASTA

all pasta dishes 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, and shrimp, topped with spicy marinara, served with toasted bread

fettuccine bolognese 16.95

house made fettuccine, braised beef, pork, root vegetables, tomatoes and 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

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

EXPRESS LUNCH & MID DAY SPECIALS

available until 5:00 pm

includes one choice of

soup of the day, classic onion soup, classic caesar salad or garden salad

14.95

turkey club

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

chicken caesar wrap

white or wheat wrap, grilled or parmesan crusted

pulled beef brisket

sandwich roll, chipotle bbq sauce, cheddar cheese, pickle

tempura battered basa 'fish & chips'

french fries, house made tartar sauce

parmesan crusted chicken breast

house made spinach linguine, vodka sauce

house made ravioli and pasta

choose from any ravioli entrée or penne vodka

parmesan crusted chicken sandwich

sandwich roll, lettuce, tomato, bacon, honey mustard

sandwich of the day

french fries and pickle

pulled pork

sandwich roll, chipotle bbq sauce

nashville hot chicken sandwich

brioche bun, crispy slaw and pickle chips

stage house meatloaf

ground beef mixed with roasted vegetables, monterey jack and cheddar cheese, chipotle bbq, grilled asparagus, whipped potatoes, red wine demi-glace