

OUR MISSION

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

STAGE HOUSE TAVERN

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

SNACKS

- tuna tartare 14.95**
fresh diced ahi tuna, tamari chili sauce, crushed peanuts, avocado, pickled cucumber, chipotle mayo, corn tortilla chips
- sautéed shrimp 12.95**
guacamole, corn tortilla chips, tamari caramel sauce
- fried calamari 12**
marinara sauce
- wood fire grilled octopus 17**
crispy chorizo, pickled jalapeno, white bean puree, sweet pepper sauce
- steamed little neck clams 11.5**
garlic, herbs, white wine, butter
**included bread is not gluten free*
- prince edward island mussels**
house-made chorizo, corn, tomatoes, cilantro, garlic, pico broth
1 lb. 11.95 2 lbs. 18.95
**included bread is not gluten free*
- stage house quesadilla 9.95**
monterey jack and cheddar cheese, pico de gallo, scallions, sour cream and guacamole
add chicken 4 add steak 5 add shrimp 5
- hummus 12.95**
house-made hummus, pickled red onion, chopped kalamata olives, coriander yogurt, grilled herb pita, cucumber slices
- loaded nachos 11.95**
corn tortilla chips, ancho cheese sauce, monterey jack and cheddar cheese, bacon, scallions, pico de gallo
- guacamole 9.95**
avocado, lime, onion, cilantro, jalapeño, pico de gallo, corn tortilla chips
- spinach and artichoke dip 10.95**
locatelli, parmesan and cream cheese, garlic, corn tortilla chips
- chicken tenders 8**
(buffalo or bbq)
- smoked jumbo chicken wings 12**
(buffalo, bbq, jalapeno whiskey glaze, white bbq or tamari chili-sesame)
- buffalo chicken dip 10.95**
buffalo braised chicken, cream cheese, crumbled blue cheese, scallions, corn tortilla chips
- fried cheese curds 9.95**
buttermilk battered wisconsin white cheddar cheese curds, chipotle mayo, pomegranate ketchup
- mozzarella sticks 7.5**
marinara sauce
- jalapeño popper dip 9.95**
warm cheddar and cream cheese, oven roasted jalapeños, corn tortilla chips
- crispy brussels sprouts 9.95**
roasted onions, tamari chili sauce, sesame, scallions
- portuguese shrimp app 12.95**
baby shrimp, house made chorizo, garlic, port wine, paprika, bay leaf, toast points

SOUPS

- soup of the day 6** **classic onion soup 7.5**
- crook of stage house chili 8.95**
topped with red onion, monterey jack and cheddar cheese

RAW BAR

served with sherry mignonette or cocktail sauce

- top neck clams on the half shell 1.4 each**
 - blue point oysters on the half shell 2.5 each**
 - market oysters of the day market price**
 - # 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 foodborne illness.**

ENTRÉES

- smoked pork shank 21.95**
chipotle bbq sauce, grilled cheddar polenta, roasted brussels sprouts
- braised short ribs 28.95**
charred broccoli, whipped potatoes, red wine demi-glace
- stage house meatloaf 17.95**
ground beef mixed with roasted vegetables, monterey jack and cheddar cheese, chipotle bbq glazed, seasonal vegetables, whipped potatoes, red wine demi-glace
- tempura battered basa 'fish & chips' 18.5**
french fries, house-made tartar sauce, coleslaw
- parmesan crusted chicken breast 18.95**
house-made spinach linguini, vodka sauce
- blackened catfish 17.95**
jambalaya risotto, house-made chorizo, green onion sauce
- chicken & waffles 19.95**
buttermilk fried chicken thighs, belgian waffle, whiskey pecan syrup, ancho chili butter
- smoked st. louis ribs (half rack) 19.95**
chipotle bbq sauce, french fries, coleslaw
- shrimp & grits 19.95**
large shrimp, onions, peppers, creole bbq sauce, baby spinach, cheesy grits

WOOD FIRED GRILLED ENTRÉES

all steaks are USDA choice

- grilled 8 oz. center cut filet mignon 32.95**
grilled asparagus, roasted garlic potato gratin, wild mushroom demi glaze
- grilled 10 oz. flat iron steak 24.95**
seasonal vegetables, roasted garlic potato gratin, crispy onions, house made steak sauce
- grilled 14 oz. ny sirloin 29.95**
charred broccoli, roasted garlic potato gratin, horseradish compound butter
- grilled blackened 12 oz. pork chop 23.95**
sautéed green beans, whipped potatoes, jalapeño whiskey glaze
- grilled salmon 24.95**
grilled cheddar polenta, grilled asparagus, jalapeño whiskey glaze
- french cut chicken breast 18.95**
garlic and herb marinated, whipped potatoes, grilled asparagus, wild mushroom demi glaze

MEAT TEMP GUIDE

- RARE** cool red center, red throughout
- MED RARE** warm red center, pink outside
- MEDIUM** pink throughout
- WELL** brown throughout
- MED WELL** slightly pink center, mostly brown

BURGERS

all burgers are certified angus beef and served on a potato roll with a choice of french fries or mixed greens and a pickle
grilled chicken breast may be substituted on any burger preparation

- stage house burger 12.5**
provolone, lettuce, tomato, red onion, pickles, roasted garlic mayo
- smoke house burger 12.95**
grilled tomato, bacon, smoked tomato horseradish mayo
- bbq burger 12.5**
frazzled onions, cheddar cheese, pickles, chipotle bbq sauce
- black bean burger 10**
red onion, avocado, jalapeño ranch
- california burger 13.95**
red onion, avocado, monterey jack cheese, chipotle mayo
- buffalo burger 12.95**
bacon, crumbled blue cheese, buffalo sauce, lettuce, tomato
- beyond burger 13.95**
vegetable protein vegan burger, pickled cucumbers, avocado, grated carrots, red onion, tamari chili sauce
- pimento cheeseburger 12.95**
house made pimento cheese, bacon, pickles, sautéed onions, white bbq sauce

bread service is available upon request
for your convenience a 20% gratuity will be added to all parties of 7 or more
gluten friendly items for severe gluten allergies please inquire

NEAPOLITAN STYLE PIZZA

We are proud to serve our take on authentic Neapolitan style pizza fresh from our wood fired oven. This pizza is characterized by dough made only with the highest grade fine milled Italian flour, yeast, sea salt, and water. The pizza is baked at a high temperature for a short period of time, resulting in a flavorful dough with an airy crust, a touch of char, and a good, stretchy chew. Also necessary is the use of San Marzano DOP tomatoes, grown only in the San Marzano region of Italy in the volcanic soil of Mount Vesuvius, fresh mozzarella fior di latte (made from cow's milk), and true parmigiano Reggiano.

tomato pie 10

crushed tomatoes, garlic, basil, oregano

margherita dop 11.95

crushed tomatoes, fresh mozzarella, parmigiano reggiano, fresh basil

eggplant rollatini 13.95

crushed tomatoes, fried eggplant, fresh mozzarella, ricotta

sausage diavolo 13.95

crushed tomatoes, crumbled italian sausage, roasted red peppers, calabrian chilis

gamberetto pesto 14.95

fresh mozzarella, grilled shrimp, roasted red peppers, pesto sauce

ham & eggs 14.95

parmigiano reggiano, benton's country ham, eggs

truffle 14.95

truffle cream, wild mushrooms, asparagus

bianco pizza 13.95

fresh mozzarella, ricotta, goat cheese, roasted garlic, fresh thyme, parmigiano reggiano

meatball 13.95

crushed tomatoes, meatballs, basil, finished with ricotta salata

arugula & prosciutto 14.95

fresh mozzarella, baby arugula, prosciutto, parmigiano reggiano, extra virgin olive oil, lemon wedge

quattro stagioni 13.95

margherita prepared in four sections- fried eggplant, artichoke & roasted pepper, asparagus & onion, wild mushrooms

mezza luna 14.95

half pizza, half calzone with mozzarella, ricotta, sausage inside and crushed tomato, mozzarella, and calabrian chilis outside

la taverna 14.95

crushed tomatoes, fresh mozzarella, goat cheese, spicy soppressata, calabrian chilis, fresh thyme, honey

burrata "pie" 14.95

folded corners stuffed with ricotta and mozzarella, middle topped with fresh mozzarella, baby arugula, red onion, tomatoes, candied pistachio, burrata, balsamic reduction

additional toppings

pepperoni, crumbled sausage, bell peppers, calabrian chilis, roasted onions, mushrooms, grilled chicken \$1

prosciutto, goat cheese, ricotta cheese, benton's country ham, wild mushrooms, fried eggplant, grilled shrimp, meatballs, arugula, asparagus, spicy soppressata, basil pesto \$2

****to respect the process and ensure that each guest receives the highest quality possible, each pizza is served directly from our wood fired oven when ready and may not arrive at the same time as other food****

STAGE HOUSE TACOS

three tacos on corn tortillas with cilantro rice and beans
13.95

grilled chicken thigh

pico de gallo, shredded lettuce, chipotle mayo

pulled pork

shredded lettuce, pickled jalapeno, cotija cheese

blackened salmon

shredded lettuce, pico de gallo, jalapeno ranch

fried fish

coleslaw, pico de gallo

barbacoa

pulled braised beef, shredded lettuce, pickled onion, cotija cheese

SANDWICHES

all sandwiches are served with a choice of french fries or mixed greens and a pickle

turkey club 11.95

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

chicken caesar wrap 11.95

grilled or parmesan crusted chicken, fresh mozzarella, white or wheat wrap

smoked beef brisket 12.5

chipotle bbq sauce, cheddar cheese, pickles, ciabatta roll

tavern dip 15.95

sliced prime rib, provolone, au jus, garlic ciabatta roll

grilled chicken club 12.5

grilled chicken breast, bacon, lettuce, tomato, honey mustard sauce, ciabatta roll

bbq pulled pork 11.95

smoked pulled pork, chipotle bbq sauce, coleslaw, potato roll

blackened catfish po boy 13.95

grilled blackened catfish, shredded lettuce, tomato, coleslaw, cajun remoulade, long roll

alabama slammer 12.95

smoked pulled pork, pimento cheese, coleslaw, pickles, white bbq sauce, long roll

buttermilk fried chicken sandwich 12.95

buttermilk fried chicken thigh, lettuce, tomato, pickles, chipotle mayo, potato roll

SIDES

french fries 4.95

sweet potato fries 7.5

baked mac and cheese 8

beer battered onion rings 8

whipped potatoes 4

grilled asparagus 8

cilantro rice and beans 4

jambalaya risotto with house-made chorizo 8.5

roasted garlic potato gratin 5

charred broccoli 5

roasted brussels sprouts 6

seasonal vegetables 4

Happy Hour

every day from 3 to 6 at the bar

\$1 off all beer

\$2 off all wines by the glass

1/2 priced mixed drinks

special reduced price appetizers

Tini-Tuesdays

all day Tuesdays, any martini or specialty cocktail on our list is

only \$5

HOUSE MADE RAVIOLI

all ravioli dishes are topped with a fresh herb and locatelli romano cheese garnish with your choice of sauce: marinara • vodka • garlic and oil • 4 cheese cream • basil pesto cream • bolognese (add 3)

appetizer 9.95

classic cheese

medium rectangle ravioli filled with ricotta, parmesan and mozzarella cheese

goat cheese

small round ravioli with fine herbs, goat and ricotta cheese

spinach and mushroom

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

seafood

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

entrée 16.95

meatball

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

chicken saltimbocca

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

luganiga sausage

medium square ravioli with pork, parmesan cheese, parsley

HOUSE MADE PASTA

all pasta dishes are topped with a fresh herb and locatelli romano cheese garnish whole wheat linguini is available upon request

penne vodka 15.95

penne, vodka sauce, peas, roasted red peppers

pappardelle bolognese 17.95

pappardelle, ragout of ground beef and pork, onions, carrots, tomato, fresh herbs, a touch of cream, fresh ricotta, parmesan cheese

cbb mac & cheese 17.95

penne, grilled chicken, bacon, broccoli, ancho cheese sauce, finished with garlic bread crumbs

sicilian meatballs 19.95

filet mignon meatballs with pine nuts, currants, and spices in a spicy calabrian chili marinara, served over white linguini, finished with ricotta salata

sausage rigatoni 17.95

rigatoni, crumbled italian sausage, broccoli, four cheese cream sauce, garlic chips

shrimp linguini 18.95

linguini, baby shrimp, diced tomatoes, spinach, asparagus, white wine, garlic butter

SALADS

add grilled chicken - 6.5

parmesan crusted chicken - 7.5

grilled salmon, shrimp or steak 9.95

wedge of iceberg lettuce 8.95

chilled or grilled blue cheese dressing, bacon, tomato

garden salad 7.5

shaved red onion, carrot, plum tomato, balsamic vinaigrette

arugula salad 11.5

apples, sun-dried cranberries, pine nuts, blue cheese, port wine dressing

sesame glazed salmon salad 20.95

mixed greens, almonds, pineapple, carrot, red onions, ginger vinaigrette

cobb salad 15.5

diced chicken, bacon, blue cheese, tomato, hard boiled egg, avocado, honey mustard dressing

classic caesar salad 7.5

garlic croutons, parmesan cheese

red beet salad 9.75

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

chilled rare sesame crusted tuna salad 22.95

mixed greens, almonds, pineapple, carrot, red onions, ginger vinaigrette

pear salad 11.95

mixed greens, diced beets, candied pecans, sliced poached pears, goat cheese, ginger vinaigrette

taco salad 12.95

flour tortilla bowl, romaine lettuce, roasted corn, black beans, jalapeño ranch dressing, pico de gallo

spinach salad 11.95

baby spinach, grilled peaches, strawberries, red onion, goat cheese, balsamic vinaigrette, candied pistachio

www.stagehousetavern.com

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