

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



Stage House Tavern
Somerset, New Jersey

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

“FIRST A DRINK”

STAGE HOUSE CLASSICS

12.
PINEAPPLE UPSIDE DOWN CAKE
Whipped Vodka, Amaretto, Pineapple Juice
- POMEGRANATE MARTINI
Tito's Vodka, Triple Sec, Pomegranate Juice
- DRESS TO EMPRESS
Empress Gin, St. Germain, Lemon Juice, Sparkling Wine
- OCEAN BREEZE
Vodka, Rum Haven Coconut Rum, Melon Liqueur,
Pineapple Juice
- WATERMELON COSMO
New Amsterdam Citrus Vodka, Triple Sec,
Cranberry Juice, Watermelon Pucker
- GRAPEFRUIT SQUEEZE
New Amsterdam Grapefruit Vodka, Elderflower Liqueur,
Grapefruit, Lime, Brut Champagne

BARREL AGED MANHATTAN 14.
Dogfish Head Straight Whiskey,
Gran Marnier, Sweet Vermouth,
Angostura Bitters

MARGARITAS

12.
PALOMA
Tres Agaves Blanco, Grapefruit Soda, Lime Juice
- TRES AGAVES MARGARITA
Tres Agaves Blanco, Agave Nectar, Lime Juice
- POMEGRANATE MARGARITA
Casamigos Blanco, Triple Sec, Lime Juice,
Pomegranate Juice
- JALAPEÑO MARGARITA
Tanteo Jalapeño Tequila, Agave Nectar, Lime Juice
- CHIPOTLE MANGO PINEAPPLE MARGARITA
Tanteo Chipotle Tequila, Mango Purée, Pineapple Juice,
Lime, Agave Nectar, Chili Salt Rim
- SMOKE GRAPEFRUIT MARGARITA
Mezcal, Agave, Fresh Lime Juice,
Fresh Grapefruit Juice, Chili Salt Rim



Scan For More Wines,
Beer & Cocktails

Please Drink Responsibly

SANGRIA

GLASS 12. PITCHER 36.

WHITE SANGRIA
Chardonnay, Vodka, Triple Sec,
Peach Schnapps, Orange Juice

RED SANGRIA
Merlot, Vodka, Blackberry Brandy,
Triple Sec, Orange Juice

HOUSE WINE

6 ½ POUR

HOUSE WHITE 9.
Chardonnay, Sauvignon Blanc ,White Zinfandel
Pinot Grigio, Moscato

HOUSE RED 9.
Cabernet Sauvignon, Merlot, Pinot Noir

MOCKTAILS

10.

COS-NO-POLITAN

CLEAN MARGARITA

STARTERS

FRENCH ONION SOUP 11.95
braised onions, swiss cheese, crouton

NEW ENGLAND CLAM CHOWDER 13.95
fresh local clams, root vegetables, chopped bacon, westminster crackers

- STAGE HOUSE CHILI 16.95 GF
seasoned ground sirloin topped with red onion and mixed cheese,
served with garlic butter crouton *crouton is not gluten free
- CHEESESTEAK EGG ROLLS 19.95
egg roll wrapper, shaved sirloin, peppers, onions, cheddar cheese
served with ancho cheese sauce
- EVERYTHING BAGEL PRETZEL BITES 16.95 VG
jalapeño ancho cheese sauce
- STAGE HOUSE NACHOS 19.95 GF
corn tortilla chips, ancho cheese sauce, monterey jack and cheddar cheeses,
bacon, scallions, pico de gallo **add chicken 4. add chili 4.**
- HOUSE-MADE MOZZARELLA FRITTERS 18.95 VG
fresh mozzarella, ricotta, herbs, rustic red gravy

JUMBO CHICKEN WINGS OR BONELESS TENDERS 17.95
(garlic locatelli, nashville hot, alabama white, bbq, buffalo or dry rub)

- BEET AND BALSAMIC BERRY HUMMUS 17.95
beet root hummus, berries and balsamic, served with pita
- BUFFALO CAULIFLOWER 18.95 VG
tempura fried, buffalo aoli, celery crema, house buffalo sauce
- FRIED PICKLE CHIPS 15.95 VG
jalapeño ranch dressing
- JALAPEÑO POPPER DIP 17.95
cheddar cheese, tortilla
- PARMESAN CRUSTED ZUCCHINI STICKS 16.95 VG
tavern sauce
- HOT HONEY CHICKEN SLIDERS 18.95
house-made slider rolls, lettuce, tomato, pickle, tavern sauce,
served with house-made potato chips

STICKY WINGS 18.95 GF
soy and maple wood fire grilled wings, sesame, scallion

FROM THE SEA

- PARMESAN CRUSTED CALAMARI 21.95
tube and tentacle lightly fried, shaved parmesan, garlic butter,
grilled lemon
- STEAMED LITTLE NECK CLAMS 19.95 GF
fresh herbs, garlic butter, white wine,
served with toasted garlic breads *bread are not gluten free
- PEI MUSSELS POMODORO 19.95 GF
rustic tomato, fennel, garlic
served with griddled garlic breads *bread are not gluten free
- NAWLINS STYLE GRILLED OYSTERS (6) 19.95 GF
garlic, butter, parsley, lemon, locatelli

WOOD FIRE GRILLED BURGERS

all beef burgers are cooked to perfection on our wood fire grill using chef selected woods
that are sourced locally and are served with fries

may substitute grilled chicken on any burger preparation

- STAGE HOUSE BURGER 19.95
french bun, american cheese, served with lettuce and tomato on the side
- BLACKENED SALMON BURGER 22.95
french bun, lettuce, tomato, chipotle mayo
- BBQ PORK BURGER 21.95
french bun, pulled pork, carolina bbq sauce, jack cheese, onion ring, cabbage slaw
- CALIFORNIA BURGER 19.95
french bun, red onion, avocado, monterey jack cheese, chipotle mayo
- BOURBON BURGER 21.95
french bun, candied bacon, roasted onions, cheddar cheese, bourbon glaze
- FRENCH ONION BURGER 21.95
french bun, beer braised onions, swiss cheese
- BACON BLEU BURGER 21.95
french bun, crispy candied bacon, crumbled bleu cheese, caramelized onions

SANDWICHES

all sandwiches are served with french fries
substitute sweet potato fries +3.

- ROASTED TURKEY AND AVOCADO CLUB 19.95
toasted whole grain bread, house-roasted turkey, crispy bacon, avocado,
romaine lettuce, tomatoes, smoked tomato aioli
- PHILLY STYLE CHEESESTEAK 23.95
seeded baguette, peppers, onions, american cheese
- SHROOM BURGER 19.95
french bun, muenster and cheddar stuffed portabella, panko crust, lettuce,
tomato, tavern sauce
- PARMESAN CRUSTED CHICKEN SANDWICH 21.95
ciabatta roll, lettuce, tomato, bacon, honey mustard
- TAVERN DIP SANDWICH 22.95
garlic butter toasted baguette, shaved rib eye, jack cheese, caramelized onions,
chimichurri, au jus for dipping
- FRIED FLOUNDER PO' BOY 23.95
seeded baguette, lettuce, tomato, remoulade
- CAST IRON BLACKENED TILAPIA SANDWICH 19.95
ciabatta roll, lettuce, tomato, jalapeno ranch
- NASHVILLE HOT CHICKEN SANDWICH 19.95
french bun, pickle brined fried chicken, nashville hot sauce, lettuce, tomato,
nashville aioli

FROM OUR SMOKER

- HOUSE-MADE PASTRAMI 24.95
toasted rye, house-made mustard
- SMOKED PULLED PORK SANDWICH 21.95
french bun, cabbage slaw, sliced pickle, house bbq sauce
- SMOKED BRISKET GRILLED CHEESE 22.95
texas toast, caramelized onions, sliced pickles, jack cheese,
carolina bbq sauce

GF = Gluten Free Ingredients VG - Vegetarian

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

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

for your convenience a 20% gratuity will be added to all parties of 6 or more
please note that a 3% processing fee will be added to all credit card transactions

ENTRÉE SALADS

- BLACKEND SHRIMP GRILLED CAESAR SALAD 26.95
blackened shrimp, grilled hearts of romaine, anchovy, sour dough croutons, locatelli
- GREEN GODDESS COBB SALAD 19.95
sliced egg, chicken, avocado, arugula, kale, romaine, bacon, tomatoes, pickled red onions, green goddess dressing
- SESAME GLAZED SALMON SALAD 28.95 GF
mixed greens, almonds, pineapple, cucumber, carrots, red onion, ginger vinaigrette
- PARMESAN CRUSTED CHICKEN AND SUNFLOWER CRISP SALAD 24.95
red and green cabbage, kale, greens, carrots, cucumber, sunflower seeds, toasted quinoa, edamame, parmesan, roasted onion dressing

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SALADS

- TAVERN GARDEN SALAD 13.95 GF, VG
mixed greens, tomato, cucumber, red onion, balsamic vinaigrette
- TAVERN CLASSIC CAESAR SALAD 13.95
romaine lettuce, anchovy, parmesan, sour dough croutons
- RED BEET SALAD 15.95 GF, VG
goat cheese, toasted almonds, chives, currants, arugula, lemon, port wine vinaigrette
- PECAN CRUSTED GOAT CHEESE SALAD 15.95
mixed greens, chopped bacon, balsamic vinaigrette

ADD A PROTEIN

grilled chicken 10.
parm crusted chicken 10.
blackened shrimp 12.
shrimp scampi 14.
grilled salmon 14.
sesame salmon 14.

STAGE HOUSE ENTRÉES

LAND	BACON WRAPPED BONE-IN PORK CHOP 28.95 GF white cheddar potato gratin, apple onion demi, garlic butter broccoli, applesauce	BLACKENED SCOTTISH SALMON 29.95 roasted vegetable risotto, pineapple pico, scallions, champagne lemon sauce
	CAROLINA BBQ RIBS AND SHRIMP 34.95 house smoked BBQ ribs, wood fire grilled shrimp skewer, corn bread pudding, collard greens, mac-n-cheese	BEER BATTERED FISH ‘N CHIPS 23.95 french fries, house-made slaw, tartar sauce
	BRAZILLIAN CHICKEN SKEWERS 26.95 GF basmati rice, charred pineapple, salsa verde, pineapple pico, avocado lime crema	CRAB STUFFED ATLANTIC FLOUNDER 28.95 brown butter whipped potatoes, grilled zucchini, lemon champagne sauce, gremolata
	PARMESAN CRUSTED CHICKEN BREAST 27.95 house-made spinach linguine, vodka sauce	SOUTHERN FRIED CATFISH 22.95 corn bread pudding, collard greens, cole slaw, mac-n-cheese, pickles
	WOOD FIRE GRILLED MEATLOAF 27.95 broccoli rabe, peppercorn sauce with whiskey and marscapone, brown butter whipped potatoes	
	SHEPHERD’S PIE 28.95 ground beef and lamb, root vegetables, brown butter whipped potatoes, shredded jack and cheddar cheeses	STEAK 16OZ WOOD FIRE GRILLED T-BONE STEAK 49.95 house butchered angus t-bone, white cheddar potato gratin, asparagus 8OZ PETITE TENDER 38.95 GF garlic butter mashed potato, seasonal vegetables, maître d’ butter *house-made steak sauce and horseradish cream are available upon request

TACOS

- all tacos are served with rice and beans
- BAJA FISH TACOS (2) 18.95
soft flour tortillas, tempura white fish, slaw, avocado, cheddar cheese, chipotle mayo, radish, grilled lime
- CHILI LIME CHICKEN TACOS (2) 17.95
charred pineapple pico, avocado crema
- BEEF BIRRIA TACOS (2) 19.95 GF
fried corn tortillas, shaved slow braised beef, roasted poblano peppers, guajillo peppers, pan jus, salsa verde

SIGNATURE THIN CRUST BAR PIES

VEGAN CHEESE +3. • GF CRUST + 1.	
CLASSIC THIN CRUST BAR PIE 14.95 VG	
Add Toppings:	
EXTRA CHEESE 3.	PROVOLONE 3.
CARAMELIZED ONIONS 2.	CHERRY TOMATOES 2.
BUTTON MUSHROOMS 2.	PAN ROASTED RED PEPPERS 2.
SLICED OLIVES 2.	THICK CUT PEPPERONI 3.
PARM CRUSTED CHICKEN 3.	CRUMBLED ITALIAN SAUSAGE 3.
BACON 3.	MEATBALL 3.

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 14.95	ENTRÉE 21.95
CLASSIC CHEESE VG medium rectangle ravioli filled with ricotta, parmesan and mozzarella cheeses	LUGANIGA SAUSAGE medium square ravioli filled with pork, parmesan cheese, parsley
SPINACH AND MUSHROOM VG large half moon ravioli filled with wild mushrooms, mushroom cream, parmesan cheese, truffle oil	MEATBALL small round ravioli filled with ground beef, garlic, parsley, parmesan cheese
GOAT CHEESE VG small round ravioli filled with fine herbs, goat and ricotta cheeses	SEAFOOD medium half moon ravioli filled with salmon, crab, shrimp, cream, sherry, cream cheese, parsley, dijon mustard
ROASTED EGGPLANT VG medium rectangle ravioli filled with roasted eggplant, garlic, tomato, basil, ricotta and parmesan cheeses	CHICKEN SALTIMBOCCA large half moon ravioli filled with ground chicken, prosciutto, swiss and parmesan cheeses, parsley, basil, sage

HOUSE-MADE PASTA ENTRÉES

- all pasta dishes are topped with a fresh herb and parmesan garnish
whole wheat linguine is available upon request
GLUTEN FREE PASTA +3.
- PENNE VODKA 26.95 VG
house-made vodka sauce, peas, roasted red peppers
add grilled chicken 6. • add grilled shrimp 8.
- TAVERN BEEF STROGANOFF 26.95
house-made egg noodles, braised beef, mushrooms, stroganoff sauce
- FETTUCINE ALFREDO 24.95 VG
house-made fettuccine, broccoli, four cheese cream sauce, shredded parmesan
add grilled chicken 6. • add grilled shrimp 8.
- RIGATONI BOLOGNESE 28.95
house-made rigatoni, ground beef, pork, root vegetables, tomatoes, herbs, spices, parmesan
- LINGUINI AND FRESH CLAMS 28.95
house-made linguini, little neck clams, garlic, olive oil, dry vermouth, gremolata
- CLASSIC TAVERN MAC-N-CHEESE 22.95 VG
topped with potato chip panko crumb crunch

GRILLED FLATBREADS

- Our House Pizza Dough Oiled And Grilled On Our Wood Fire Grill
- MEATBALL PARMESAN 18.95
vodka sauce, provolone, mozzarella, garlic butter crust
- TOMATO BASIL CAPRESE 18.95 VG
fresh mozzarella, marinated cherry tomatoes, basil ricotta, evoo, balsamic
- CALIFORNIA CHICKEN 18.95
parmesan crusted chicken, shredded jack and cheddar, red onion, creamy avocado, red peppers, chipotle mayo
- GOAT CHEESE AND FIG 18.95 VG
caramelized onions, mozzarella, hot honey, herbs

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