

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.

STARTERS

CHEF'S SOUP OF THE DAY 8.95

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
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

WARM SOFT PRETZEL 15.95
house-made IPA whipped cheddar cheese spread

STAGE HOUSE NACHOS 19.95
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 17.95
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)

ROASTED RED PEPPER HUMMUS 17.95
crispy chick peas, olives, red peppers, olive oil, garlic, grilled flatbread
*flatbread is not gluten free

BUFFALO CAULIFLOWER 18.95
tempura fried, buffalo aoli, celery crema, house buffalo sauce

TAVERN CHIPS AND SALSAS 13.95
house fried tortilla chips, salsa roja, salsa verde

FRIED PICKLE CHIPS 15.95
jalapeño ranch dressing

SPINACH AND ARTICHOKE DIP 17.95
locatelli, parmesan and cream cheeses, garlic crostini
*crostini is not gluten free

PARMESAN CRUSTED ZUCCHINI STICKS 16.95
buttermilk ranch dressing

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

CLASSIC THIN CRUST BAR PIE 14.95

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

FROM THE SEA

STEAMED LITTLE NECK CLAMS 18.95
fresh herbs, garlic butter, white wine,
served with toasted garlic breads *breads are not gluten free

EAST COAST OYSTERS ON THE HALF SHELL (6) 17.95
mignonette and cocktail sauce

EAST COAST LITTLE NECK CLAMS
ON THE HALF SHELL (6) 14.95

PEI MUSSELS POMODORO 18.95
rustic tomato, fennel, garlic

NAWLINS STYLE GRILLED OYSTERS (6) 19.95
garlic, butter, parsley, lemon, locatelli

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

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 unless otherwise stated

may substitute grilled chicken on any burger preparation

STAGE HOUSE BURGER 19.95
brioche bun, american cheese, lettuce, tomato, sriracha pickle mayo

BLACKENED SALMON BURGER 22.95
brioche bun, lettuce, tomato, chipotle mayo

CALIFORNIA BURGER 19.95
brioche bun, red onion, avocado, monterey jack cheese, chipotle mayo

BOURBON BURGER 21.95
brioche bun, candied bacon, roasted onions, cheddar cheese, bourbon glaze

BACON, BRIE AND FIG BURGER 21.95
brioche bun, fresh fig jam, brie cheese, romaine lettuce, crispy bacon

MUSHROOM ONION BURGER 19.95
brioche bun, sautéed button mushrooms, swiss cheese, romaine lettuce, house steak sauce

TAVERN SLIDERS (2) 18.95
house-made slider rolls, onion smashed burgers, american cheese, tavern sauce

SALADS

ADD: GRILLED CHICKEN or PARMESAN CRUSTED CHICKEN 8.
GRILLED SALMON or GRILLED SHRIMP 10.

TAVERN GARDEN SALAD 14.95
mixed greens, tomato, cucumber, red onion, balsamic vinaigrette

TAVERN CLASSIC CAESAR SALAD 14.95
chopped romaine, shredded parmesan, house-made creamy caesar, croutons

BLACKEND SHRIMP GRILLED CAESAR SALAD 24.95
blackened shrimp, grilled hearts of romaine, caesar dressing, croutons, parmesan cheese

RED BEET SALAD 17.95
goat cheese, toasted almonds, chives, currants, arugula, lemon, port wine vinaigrette

WOOD FIRE GRILLED CHICKEN COBB SALAD 19.95
diced chicken, hard boiled egg, tomato, avocado, blue cheese crumbles, balsamic vinaigrette
add bacon 2.

SESAME GLAZED SALMON SALAD 28.95
mixed greens, almonds, pineapple, cucumber, carrots, red onion, ginger vinaigrette

SUMMER SALAD 19.95
arugula, spring mix, almonds, cucumber, red onion, blueberries, goat cheese,
port wine vinaigrette

SANDWICHES

all sandwiches are served with french fries unless otherwise stated
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, served with side salad

PHILLY STYLE CHEESESTEAK 22.95
toasted baguette, peppers, onions, american cheese, house-made chips

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

GRILLED VEGETABLE SANDWICH 19.95
ciabatta roll, grilled zucchini, summer squash, tomato, portobello, goat cheese,
basil pesto mayo, served with side salad

FRIED FLOUNDER PO' BOY 22.95
hoagie roll, lettuce, tomato, tatar

BLACKENED TILAPIA 18.95
ciabatta roll, lettuce, tomato, jalapeno ranch

ALABAMA WRAP 19.95
cast iron fried chicken, mixed greens, tomato, cheddar and jack cheese, red onion,
alabama sauce

TAVERN CHEESE QUESADILLA 17.95
peppers, onions, shredded cheese, sour cream, served with rice and beans
add shrimp 4. add chicken 4.

FROM OUR SMOKER

HOUSE-MADE PASTRAMI 24.95
toasted rye, house-made mustard

SMOKED PULLED PORK SANDWICH 19.95
brioche bun, cabbage slaw, sliced pickle, house bbq sauce

SMOKED BRISKET GRILLED CHEESE 22.95
texas toast, caramelized onions, sliced pickles, jack cheese

HOUSE-FRIED CHICKEN

NASHVILLE HOT CHICKEN SANDWICH 19.95
brioche bun, spicy aioli, crispy slaw, sliced pickle

HOT HONEY CHICKEN SLIDERS 18.95
house-made slider rolls, lettuce, tomato, pickle, ranch dressing

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
fried corn tortillas, shaved slow braised beef, roasted poblano peppers,
guajillo peppers, pan jus, salsa verde

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
please note that a 2.65% processing fee will be added to all credit card transactions



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LARGE TAVERN PIZZA

all pizzas come with a garlic butter salted crust
VEGAN CHEESE +3.

WHITE BROCCOLI 22.95 

chopped broccoli, roasted garlic, provolone, mozzarella

MARGHERITA 23.95 

hand-made mozzarella, crushed san marzano tomatoes, fresh basil

PEPPERONI 22.95

hand-cut thick pepperoni, mozzarella, locatelli

DRUNKEN CHICKEN PARMESAN 23.95

vodka sauce, mozzarella, candied roma tomatoes, basil

BUFFALO CHICKEN 23.95

roasted chicken, blue cheese crumble, mozzarella, herbs, buffalo sauce, ranch

PHILLY BACON AND CHEDDAR 24.95

shaved beef, bacon, peppers, onions, ancho cheddar cheese sauce, provolone

WOOD FIRE GRILLED FLATBREADS

Our House Pizza Dough Oiled And Grilled On Our Wood Fire Grill

MEATBALL PARMESAN 19.95

vodka sauce, provolone, mozzarella, garlic butter crust

TOMATO BASIL CAPRESE 19.95 

fresh mozzarella, marinated cherry tomatoes, basil ricotta, evoo, balsamic

CALIFORNIA CHICKEN 19.95

parmesan crusted chicken, shredded jack and cheddar, red onion, avocado, red pepper, chipotle mayo

GOAT CHEESE AND FIG 19.95 

caramelized onions, mozzarella, hot honey, herbs

HOT HONEY CHICKEN 19.95

pulled chicken, red onion, cilantro, bbq sauce, garlic cloves, hot honey

BBQ PULLED PORK 19.95

red onion, cheddar, mozzarella, scallions

STAGE HOUSE ENTRÉES

LAND

PARMESAN CRUSTED CHICKEN BREAST 27.95

house-made spinach linguine, vodka sauce

BACON WRAPPED BONE-IN PORK CHOP 28.95 

white cheddar potato gratin, apple onion demi, garlic butter broccoli, applesauce

HALF RACK HOUSE-SMOKED ST. LOUIS RIBS 29.95

corn bread pudding, collard greens, cole slaw, mac-n-cheese, pickles

BRAZILLIAN CHICKEN SKEWERS 26.95 

brazillian rice, charred pineapple, salsa verde, pineapple pico, avacado lime crema

STEAK

16OZ WOOD FIRE GRILLED T-BONE STEAK 44.95

house butchered angus t-bone, white cheddar potato gratin, asparagus

8OZ PETITE TENDER 39.95 

garlic butter mashed potato, seasonal vegetables, maître d' butter

WOOD FIRE GRILLED BISTRO SIRLOIN STEAK 39.95 

white cheddar potato gratin, garlic butter broccoli, chimichurri

*house-made steak sauce and horseradish cream are available upon request

STAGE HOUSE MEATLOAF 26.95

ground beef mixed with roasted vegetables, monterey jack and cheddar cheeses, house-made bbq glaze, seasonal vegetables, whipped potatoes

SHEPHERD'S PIE 27.95

ground beef and lamb, root vegetables, whipped potatoes, shredded jack and cheddar cheeses

TAVERN CHICKEN FAJITAS 24.95

zesty pulled chicken, peppers, onions, jack and cheddar cheese, sour cream, shredded lettuce, enchilada sauce, flour tortillas **sub blackened shrimp +4.**

BLACKENED SCOTTISH SALMON 29.95

roasted vegetable risotto, pineapple pico, scallions, champagne lemon sauce

BEER BATTERED FISH 'N CHIPS 22.95

french fries, house-made slaw, tartar sauce

CRAB STUFFED ATLANTIC FLOUNDER 28.95

roasted fingerling potatoes, asparagus, white wine sauce

SOUTHERN FRIED CATFISH 22.95

corn bread pudding, collard greens, cole slaw, mac-n-cheese, pickles

SEA

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 24.95 

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

FETTUCCHINE ALFREDO 24.95 

house-made fettuccine, broccoli, four cheese cream sauce, shredded parmesan

add grilled chicken 6. • add grilled shrimp 8.

RIGATONI BOLOGNESE 27.95

house-made rigatoni, ground beef, pork, root vegetables, tomatoes, herbs, spices, parmesan

TILAPIA OREGANATA 28.95

lemon garlic pasta, crumb crusted tilapia, gremolata, grilled lemon

TAVERN MAC-N-CHEESE

all mac-n-cheese dishes are topped with potato chip panko crumb crunch

CLASSIC 19.95 

BUFFALO CHICKEN 22.95

blue cheese dressing

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 22.95

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

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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

DRINKS

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

SMOKED GRAPEFRUIT MARGARITA

Mezcal, Agave, Fresh Lime Juice, Fresh Grapefruit Juice, Chili Salt Rim

SANGRIA

GLASS 12. PITCHER 32.

WHITE SANGRIA

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

RED SANGRIA

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

MOCKTAILS

10.

COS-NO-POLITAN

Clean Co Clean V, Lime, Cranberry

CLEAN MARGARITA

Clean Co Clean T, Tres Agaves Organic Margarita Mix

BARREL AGED MANHATTAN 14.

Dogfish Head Straight Whiskey, Gran Marnier, Sweet Vermouth, Angostura Bitters



www.stagehousetavern.com



1719 Amwell Road • Somerset, NJ • 732.873.3990

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Please Drink Responsibly