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
13.

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
15.
Dogfish Head Straight Whiskey, Grand Marnier, Sweet Vermouth, Angostura Bitters

MARGARITAS
14.

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

Scan For More Wines, Beer & Cocktails

Please Drink Responsibly

SANGRIA
GLASS 12. PITCHER 38.

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

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

HOUSE WINE
6 OZ 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 12.95
braised onions, swiss cheese, crouton

NEW ENGLAND CLAM CHOWDER 14.95
fresh local clams, root vegetables, chopped bacon, westminster crackers

STAGE HOUSE CHILI 18.95 GF
*seasoned ground sirloin topped with red onion and mixed cheese, served with garlic butter crouton *crouton is not gluten free*

CHEESESTEAK EGG ROLLS 17.95
egg roll wrapper, shaved sirloin, peppers, onions, cheddar cheese served with ancho cheese sauce

EVERYTHING BAGEL PRETZEL BITES 14.95 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 5. add chili 5.**

CLASSIC MOZZARELLA STICKS 16.95 VG
tomato sauce

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

BUFFALO CAULIFLOWER 16.95 VG
tempura fried, buffalo aioli, celery crema, house buffalo sauce

FRIED PICKLE CHIPS 14.95 VG
jalapeño ranch dressing

JALAPEÑO POPPER DIP 17.95
cheddar cheese, tortilla

PARMESAN CRUSTED ZUCCHINI STICKS 16.95 VG
tavern sauce

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, grilled lemon

STEAMED LITTLE NECK CLAMS 21.95 GF
fresh herbs, garlic butter, white wine, served with toasted garlic breads **breads are not gluten free*

PEI MUSSELS POMODORO 19.95 GF
rustic tomato, fennel, garlic served with griddled garlic breads **breads are not gluten free*

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

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

GF = *Gluten Free Ingredients* VG - *Vegetarian*

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

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

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

THE PHILLY BURGER 21.95
french bun, peppers, onions, cheddar and provolone cheeses

CALIFORNIA CHICKEN BURGER 19.95
french bun, grilled chicken, avocado, red onion, jack cheese, chipotle mayo

PEANUT BUTTER BURGER 22.95
french bun, chopped pickle, bacon, pepper jack cheese, mayo

SHROOM BURGER 19.95
french bun, muenster and cheddar stuffed portabella, panko crust, lettuce, tomato, tavern sauce

TAVERN DIP BURGER 21.95
french bun, jack cheese, chimichurri, caramelized onions, au jus dipping sauce

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

CAST IRON PARMESAN CRUSTED CHICKEN SANDWICH 21.95
ciabatta roll, lettuce, tomato, bacon, honey mustard dressing

FRIED FLOUNDER PO' BOY 22.95
french bun, lettuce, tomato, remoulade

BLACKENED TILAPIA SANDWICH 19.95
ciabatta roll, lettuce, tomato, jalapeño ranch

CAST IRON QUESADILLA 17.95
ground chicken, cheddar jack cheese, sofrito, arroz con dulces, topped with shredded lettuce, salsa roja, cotija cheese

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 23.95
texas toast, caramelized onions, sliced pickles, jack cheese, carolina bbq sauce

ENTRÉE SALADS

CHILI HONEY SHRIMP AND WATERMELON SALAD 27.95
feta cheese, arugula, candied pecans, red onion, carrot, cranberries, apple cider vinaigrette

GREEN GODDESS COBB SALAD 21.95
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

SALADS

TAVERN GARDEN SALAD 15.95 GF, VG
mixed greens, tomato, cucumber, red onion, balsamic vinaigrette

TAVERN CLASSIC CAESAR SALAD 15.95
romaine lettuce, anchovy, parmesan, sourdough croutons

RED BEET SALAD 16.95 GF, VG
goat cheese, toasted almonds, chives, currants, arugula, lemon, port wine vinaigrette

ADD A PROTEIN

grilled chicken 12.
parm crusted chicken 12.
blackened shrimp 14.
shrimp scampi 14.
grilled salmon 16.
sesame salmon 16.

SIGNATURE SIDES

BAKED POTATO 7.95
BRÛLÉE BAKED SWEET POTATO 7.95
BROWN BUTTER WHIPPED POTATO 8.95
SWEET POTATO FRIES 8.95
WHITE CHEDDAR POTATO GRATIN 8.95
BASMATI RICE 7.95
ARROZ CON DULCES 7.95
ASPARAGUS 9.95
GARLIC BUTTER BROCCOLI 7.95

STAGE HOUSE ENTRÉES

LAND

BACON WRAPPED BONE-IN PORK CHOP 34.95 GF
white cheddar potato gratin, apple onion demi, seasonal vegetables, applesauce

CAROLINA BBQ RIBS AND SHRIMP 36.95
house smoked bbq ribs, wood fire grilled shrimp, french fries, slaw, pickles

BRAZILIAN CHICKEN SKEWERS 26.95 GF
basmati rice, charred pineapple, salsa verde, pineapple pico, avocado lime crema

PARMESAN CRUSTED CHICKEN BREAST 27.95
house-made spinach linguine, vodka sauce

WOOD FIRE GRILLED MEATLOAF 28.95
seasonal vegetables, peppercorn sauce with whiskey and mascarpone, brown butter whipped potatoes

SEA

PARMESAN CRUSTED SALMON 29.95
whipped potatoes, seasonal vegetables, basil lemon champagne sauce

BEER BATTERED FISH 'N CHIPS 24.95
french fries, house-made slaw, tartar sauce

CRAB STUFFED SHRIMP SCAMPI 29.95
spinach and crumb crab stuffing, brown butter whipped potato, broccoli, classic scampi butter of garlic, white wine, lemon and parsley

PAN ROASTED FLOUNDER FRANÇAISE 28.95
egg battered flounder, roasted new potato, asparagus, lemon, white wine, capers

STEAK

16OZ WOOD FIRE GRILLED T-BONE STEAK 49.95
house butchered angus t-bone, white cheddar potato gratin, seasonal vegetables

12OZ NEW YORK STRIP 49.95
white cheddar potato gratin, seasonal vegetables

8OZ. PETITE TENDER 39.95 GF
garlic butter mashed potato, seasonal vegetables, maître d' butter

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

GF = *Gluten Free Ingredients* VG - *Vegetarian*
Please alert your server to any allergy or cross contamination concerns before you order

TACOS

all tacos are served with arroz con dulces

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

GRILLED FLATBREADS

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

BUFFALO CHICKEN 19.95
wood fire grilled chicken, jack cheese, blue cheese dressing, buffalo sauce, scallions

MEATBALL PARMESAN 19.95
vodka sauce, provolone, mozzarella, garlic butter crust

RUSTIC TOMATO 16.95 VG
crushed san marzano tomatoes, roasted garlic, olives, roasted red peppers

GOAT CHEESE AND FIG 19.95 VG
caramelized onions, mozzarella, hot honey, herbs

SIGNATURE THIN CRUST BAR PIES

VEGAN CHEESE +4. • GF CRUST + 1.

CLASSIC THIN CRUST BAR PIE 17.95 VG

Toppings:

EXTRA CHEESE 4.
CARAMELIZED ONIONS 3.
BUTTON MUSHROOMS 3.
SLICED OLIVES 3.
PARM CRUSTED CHICKEN 4.
BACON 4.
PROVOLONE 4.
CHERRY TOMATOES 3.
PAN ROASTED RED PEPPERS 3.
THICK CUT PEPPERONI 4.
CRUMBLED ITALIAN SAUSAGE 4.
MEATBALL 4.

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 • bolognese basil pesto cream • spicy tomato • brown butter pecan • piccata

APPETIZER 14.95 ENTRÉE 21.95

PUMPKIN
medium square ravioli filled with pumpkin, ricotta, parmesan, almond flour, pecans, nutmeg, ginger, maple syrup

CLASSIC CHEESE VG
medium rectangle ravioli filled with ricotta, parmesan and mozzarella cheeses

SPINACH AND MUSHROOM VG
large half moon ravioli filled with wild mushrooms, mushroom cream, parmesan cheese, truffle oil

GOAT CHEESE VG
small round ravioli filled with fine herbs, goat and ricotta cheeses

LUGANIGA SAUSAGE
medium square ravioli filled with pork, parmesan cheese, parsley

CARROT
medium half moon ravioli filled with carrot, shallots, ginger, ricotta, parmesan

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

ROASTED EGGPLANT VG
medium rectangle ravioli filled with roasted eggplant, garlic, tomato, basil, ricotta and parmesan cheeses

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 21.95 VG
house-made vodka sauce, peas, roasted red peppers
add grilled chicken 12. • add grilled shrimp 14.

TAVERN BEEF STROGANOFF 24.95
house-made egg noodles, braised beef, mushrooms, stroganoff sauce

FETTUCCINE ALFREDO 22.95 VG
house-made fettuccine, broccoli, four cheese cream sauce, shredded parmesan
add grilled chicken12. • add grilled shrimp 14.

MUSHROOM LINGUINE 24.95
house-made linguine,mixed mushrooms, spinach, prosciutto crisps, sherry mushroom cream

LINGUINE AND FRESH CLAMS 26.95
house-made linguine, little neck clams, garlic, olive oil, dry vermouth, gremolata

CLASSIC TAVERN MAC-N-CHEESE 22.95 VG
topped with potato chip panko crumb crunch

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

www.stagehousetavern.com
1719 Amwell Road • Somerset, NJ • 732.873.3990