

<b>Soup of the Day - 6.95</b> Chef's choice	<b>Appetizers</b>
<b>Jumbo Lump Crab Cake - 11.95</b> Our pan seared crab cake served with sweet onions and our lemon beurre blanc sauce	<b>Artisanal Bread &amp; Cheeses - 12.95</b> Chef's choice of breads and specialty cheeses
✓ <b>Spinach &amp; Artichoke Dip - 9.95</b> A homemade creamy spinach & artichoke dip baked and served with toasted pita bread	🍷 <b>Cajun Filet Mignon Bites - 12.95</b> Hand cut filet mignon tips served blackened and drizzled with our spicy horseradish ranch
✓ <b>Sundried Tomato &amp; Goat Cheese - 10.95</b> Toasted goat cheese topped with sundried tomatoes and herb infused olive oil - served with toasted pita bread	<b>Fried Calamari - 10.95</b> Calamari, sliced pepperoncini and quartered artichoke hearts tossed in our special breading fried golden brown served with our tomato coulis
✓ <b>Golden Fried Pickles – 8.95</b> Cooked golden brown and served with our spicy horseradish ranch	<b>Shrimp &amp; Crab Dip – 10.95</b> A creamy homemade shrimp & crab dip baked, served with toasted pita
<b>Arancini – 10.95</b> House made risotto ball stuffed with our homemade meatballs hand breaded fried golden brown topped with a tomato coulis and parmesan cheese	<b>Homestyle Cheesy Potato Wedges – 8.95</b> House made potato wedges fried golden tossed in our signature seasoning covered with melted cheddar and provolone and topped with crispy bacon crumbles, tomatoes and sliced scallions
	🍷 <b>Bacon Wrapped Scallops – 5 for 15.95 / 10 for 28.95</b> Bacon wrapped scallops seared to perfection and drizzled with our Cheerwine BBQ sauce

Old Stone Signature Side Salads

Old Stone Entree Salads

✓ <b>Baby Field Greens Salad - 6.95</b> Mixed greens, tomatoes, dried cranberries, red onions, cinnamon pecans, topped with a fried goat cheese round	<b>Salmon &amp; Poached Pear Salad* – 14.95</b> 4oz char grilled salmon, mixed greens, grape tomatoes, poached pears, dried cranberries, cinnamon pecans, and Danish bleu cheese crumbles
🍷 <b>Baby Arugula &amp; Kale Salad – 6.95</b> Baby arugula and kale tossed in olive oil and drizzled honey, extra virgin olive oil, topped with bacon, red onions, grape tomatoes, and goat cheese crumbles	<b>Filet &amp; Avocado Salad* – 15.95</b> 5oz filet tips, mixed greens, grape tomatoes, dried cranberries, with fresh sliced avocado, caramelized onions, and fried goat cheese
<b>Tossed Caesar Salad – 6.95</b> Chopped Romaine hearts tossed with shaved parmesan, fresh homemade croutons, kalamata olives and our Caesar dressing	<b>Blackened Shrimp Caesar Salad – 14.95</b> Six blackened shrimp served atop chopped Romaine hearts, tossed with a fresh shaved parmesan, fresh homemade croutons, kalamata olives and our Caesar dressing
- Choice of Dressing - - 🍷 Creamy Herbed Ranch – 🍷 Sherry Vinaigrette – Buttermilk Bleu Cheese – 🍷 Honey Mustard – 🍷 Thousand Island – 🍷 Sweet Garlic Vinaigrette –	

Fresh Seafood

<i>All of our seafood is cut and prepared fresh daily and cooked in our high heat char broiler to reach that one of a kind “Old Stone Flavor” All seafood entrees served with our house wedge salad and steakhouse side Substitute the Soup of the Day for salad for 1.95      Substitute a signature salad for 3.95</i>	
🍷 <b>Char Grilled Atlantic Salmon* – 22.95</b> An 8oz fresh cut daily salmon filet topped with our fire roasted corn and asparagus medley and drizzled with our lemon beurre blanc sauce	<b>Twin Jumbo Lump Maryland Style Crab Cakes – 23.95</b> Two seared Maryland style crab cakes hand mixed and pan seared perfectly golden brown all drizzled with pepper sauce, lemon beurre blanc sauce and topped with tomatoes and chives
** <b>Old Stone Shrimp &amp; Cheddar Grits – 19.95</b> Six shrimp tossed with sautéed mushrooms, roasted shallots, and sliced chorizo sausage on a bed of our cheddar grits drizzled with lemon beurre blanc sauce	🍷 <b>Grilled Stuffed Lobster Tails    1 Tail – 25.95    2 Tails – 33.95</b> Split lobster tails grilled to perfection stuffed with a shrimp & lump crab cake served with our beurre blanc sauce, tomatoes and scallions
🍷 <b>Oven Roasted NC Lemon Dill Trout – 19.95</b> Fresh local NC trout served pan seared and oven roasted with sliced lemons and fresh dill.	<b>Pan Seared Salmon Cakes – 20.95</b> Two fresh homemade salmon cakes pan seared perfectly golden brown served with a dollop of our horseradish tartar sauce and topped with our fresh tomato basil

Old Stone Classics

<i>All classic entrees served with our house wedge salad and steakhouse side item Substitute the Soup of the Day for salad for 1.95      Substitute a signature salad for 3.95</i>	
🍷 <b>Southern Chopped Steak* – 10oz - 18.95</b> Fresh ground in house, topped with caramelized onions, homemade sharp cheddar pimento cheese, crispy bacon all drizzled with a red wine reduction	** <b>Filet Tips &amp; Cheddar Grits* – 5oz – 18.95</b> Filet tips served atop a bed of our cheddar grits with caramelized onions red wine reduction, and your choice of pimento or bleu cheese
🍷 <b>Double Thick Apple Glazed Pork Chop* – 10oz - 19.95</b> 10oz bone in double thick pork chop topped with a bacon apple glaze and drizzled with a lemon beurre blanc sauce	🍷 <b>Baby Back Ribs – Half Rack – 16.95 – Full Rack- 23.95</b> Old Stone's tender, fall off the bone, baby back ribs smothered in our signature Cheerwine BBQ sauce
🍷 <b>Stuffed Boneless Chicken Thighs – 19.95</b> Boneless chicken thighs stuffed with spinach & artichoke dip and seasoned with fresh lemon zest and cracked pepper topped with our lemon beurre blanc sauce.	🍷 <b>Creamy Artichoke Skillet Chicken – 21.95</b> 8oz boneless chicken breast cooked in a cast iron skillet to sear in the combination of flavors. Cooked with sautéed mushrooms, Kalamta olives, artichoke hearts, and white wine. Topped with an asiago crème sauce, and melted provolone cheese
<b>Meatloaf Stuffed Pepper - Individual – 16.95 Duo – 22.95</b> Ground in house made meatloaf with chorizo sausage stuffed in roasted red bell peppers and topped with a brown mushroom gravy.	🍷 <b>Old Stone Chicken – 20.95</b> 8oz boneless chicken breast grilled to perfection served topped with melted goat cheese, sauteed mushrooms, our house asiago crème sauce and sliced scallions.

USDA “Choice” Steaks\*

All of our meat is cut and prepared fresh daily and cooked in our high heat char broiler to reach that perfectly charred one of a kind “Old Stone Flavor”  
Unless blackened, all of our meat (with the exception of prime rib) is only seasoned with kosher salt and topped with our house herb butter.  
All well done and medium well filets and sirloins will be butterflied unless otherwise requested  
All steak entrees served with our house wedge salad and steakhouse side  
Substitute the Soup of the Day for salad for 1.95      Substitute a signature salad for 3.95

Choose your cut.....

🍷Old Stone Sirloin*	10oz – 20.95	
🍷Ribeye*	10oz – 25.95	14oz – 29.95
🍷Filet Mignon*	6oz – 24.95	8oz – 28.95
🍷New York Strip*	10oz – 23.95	14oz – 27.95
Old Stone Slow Roasted Prime Rib* (based on availability)	8oz – 23.95	
Our aged prime rib is traditional as they get, slow roasted to seal	12oz – 27.95	
in all of the juices of this carved to order classic served topped with	16oz – 31.95	
fried onion straws and a side of steaming hot au jus	20oz – 35.95	
- Try it blackened in our char broiler with a side of creamy horseradish sauce		

Steak Compliments

<b>Bleu Cheese Crusted &amp; Fully Cajun – 2.95</b> Blackened with Cajun seasonings and topped with a toasted Danish bleu cheese crust and a bacon & red wine reduction	🍷Southern Style – 2.95 Topped with our sweet caramelized onions and melted homemade pimento cheese and a bacon & red wine reduction
<b>Oscar Style – 12.95</b> Topped with sautéed asparagus, a pan seared crab cake, drizzled with house lemon beurre blanc sauce	<b>Goat Cheese Crust any steak – 2.95</b> Homemade blend of goat cheese, horseradish, bread crumbs, and fresh herbs, all toasted on top of any steak
<b>Au Poivre – 2.95</b> Crusted with cracked peppercorn and served topped with a peppercorn mushroom gravy	🍷Add 3 BBQ bacon wrapped scallops to any steak – 9.95
<b>Add 5 shrimp – 6.95</b> Choice of blackened shrimp or scampi shrimp	🍷Add a grilled 5oz Maine lobster tail to any steak – 12.95
	🍷Add a half rack of our Cheerwine BBQ ribs – 13.95
	Add a pan seared crab cake to any steak – 11.95

Pasta Entrees

Pasta entrees served with a house wedge salad Substitute the Soup of the Day for salad for 1.95      Substitute a signature salad for 3.95	
<b>**Scallop &amp; Shrimp Fettuccini Asiago – 21.95</b> Five shrimp pan seared with diced sea scallops tossed with grilled broccoli, fresh tomato basil, fettuccini noodles, white wine and our asiago crème sauce all topped with parmesan cheese, tomatoes and scallions. Add grilled or blackened 5oz chicken for 6.95	
<b>**Creamy Tuscan Chicken Penne – 19.95</b> A 5oz chicken breast, sliced thin and tossed with fresh shitake mushrooms, sundried tomatoes, fresh basil, penne noodles, white wine, and our asiago crème sauce. Topped with parmesan cheese, tomatoes and scallions. Substitute shrimp for \$1 - Add 5 grilled or blackened shrimp for 6.95	
<b>**Spicy Blackened Chicken Penne – 20.95</b> A 5oz blackened chicken breast, sliced thin and tossed with chorizo sausage, fire roasted corn, sliced asparagus, snow peas, penne noodles, and our spicy tre formaggi crème sauce. Topped with parmesan cheese, tomatoes and scallions. Substitute shrimp for \$1 - Add 5 grilled or blackened shrimp for 6.95	
✔️ <b>**Roasted Vegetable Fettuccini – 18.95</b> Fettuccini noodles, snow peas, grilled yellow squash, house made tomato basil, and grilled broccoli, all tossed with a house made pesto crème sauce. Topped with parmesan cheese, tomatoes and scallions. Add grilled or blackened 5oz chicken or 5 shrimp for 6.95	
<b>**Meatball &amp; Mushroom Fettuccini – 19.95</b> Fettuccini noodles, our house sautéed mushrooms and homemade meatballs tossed with a thick brown gravy crème sauce. Topped with a truffle oil, shaved parmesan cheese and cut chives. Add grilled or blackened 5oz chicken or 5 shrimp for 6.95	

Old Stone Sandwiches

All sandwiches are served with lettuce, tomatoes, pickles and a choice of steakhouse side item Add a house wedge salad for 1.95      Add a signature salad for 3.95	
<b>Tasty Burger* – 13.95</b> Homemade pimento cheese, mayo, jalapeños, and Bacon crumbles served on a toasted sesame bun	<b>Shroom &amp; Swiss Burger* – 13.95</b> Topped with our sautéed mushrooms, melted Swiss cheese, mayo, L, T, & P
<b>Texas Burger* – 13.95</b> Fried sweet onion rings, BBQ sauce, pepper jack cheese and bacon crumbles served on a toasted sesame bun	<b>Salmon Cake Croissant – 12.95</b> Homemade fresh salmon cake pan seared and served on a toasted buttery croissant with our horseradish tartar sauce, L, T, & P

Substitute Signature for Steakhouse side for 2.50 with an entrée			
<b>Steakhouse Sides – 2.95</b>		<b>Signature Sides – 3.95</b>	
Mashed Potatoes & Gravy	✔️🍷Steakhouse Fries	Baked Mac & Cheese	🍷Loaded Sweet Potato
✔️🍷Baked Potato	✔️🍷Steamed Veggies	Old Stone Cheddar Grits	✔️🍷Sautéed Mushrooms
		🍷Chorizo Potato Hash	✔️🍷Grilled Brussels Sprouts
		✔️Gruyere Potatoes Au Gratin	✔️🍷Sautéed Asparagus
		🍷Creamy Risotto	Cheesy Bacon Potato Wedges

- 18 % Gratuity added to parties of six or more -      -Plate Share Charge 8.00 -      \*\* Served without a side item  
✔️ - Vegetarian items      🍷 - Gluten Free items  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.  
\*Please inform your server of any food allergies before placing order.