

# Fieldstone

## Appetizers

### Flaming Saganaki

Flaming cheese served with French bread baguettes. 9

### Shrimp Cocktail

Eight large shrimp served with our homemade cocktail sauce. 10

### Crab Cakes

Maryland Crab Cake served on a bed of greens, drizzled with a red remoulade sauce. 10

### Fried Calamari

Served with cocktail or garlic-lemon butter sauce. 9

### Sausage & Cheese Stuffed Portabella

Portabella mushroom stuffed with sausage and cheese, topped with breadcrumbs. 8

### Wisconsin Cheese Curds

Freshly battered and deep fried white cheddar cheese curds, served with a creamy chive ranch dressing.. 8

### Loaded Fries

Parmesan fries smothered in our homemade cheese sauce with sour cream and bacon. 7

### Classic Onion Rings

Made to order, lightly battered and deep fried to perfection. 6

### Cheese Quesadillas

Served with fresh cilantro, black bean salsa and sour cream. 8  
Add chicken or steak. 2

### Buffalo Wings

Tossed with your choice of buffalo or honey BBQ sauce, served with celery and bleu cheese or creamy chive ranch. 8

## Flatbreads

### Margherita

Fresh mozzarella, tomatoes, basil, reduced balsamic and pesto. 11

### Spinach Artichoke

Spinach, artichokes, tomatoes and our house cheese. 11

### "CBR"

Chicken, bacon, cheddar and tomatoes drizzled with buttermilk ranch dressing. 11

### Cajun BBQ Chicken

Blackened chicken, caramelized onions, our homemade honey BBQ sauce and cheddar. 11

## Salads

### Apple Pecan Salad

Baby spinach and mixed greens with candied pecans, cranberries, apples, feta cheese and creamy poppyseed dressing. 7

### Wedge I

A wedge of iceberg lettuce with tomatoes, red onions, bleu cheese crumbles and creamy bleu cheese dressing. 6

### Wedge II

Same iceberg but cut in half (two wedges), with tomatoes, bacon, sharp cheddar, egg and creamy chive ranch dressing. 7

### Black & Bleu\*

Tender filet strips sauteed to perfection. Served on grilled romaine wedges, and topped with tomatoes, avocado, bacon, blue cheese crumbles and your choice of dressing. 10

### Chicken Cobb Salad

Grilled chicken breast, chopped greens, tomato, crumbled blue cheese, bacon, egg and avocado. 8

### Classic Caesar Salad

Chopped romaine lettuce with parmesan cheese, croutons and creamy Caesar dressing. 7  
Add steak, grilled salmon or chicken. 2

## Soups

### French Onion Soup

Crock of soup, parmesan crouton and topped with melted Swiss cheese. 4

### Homemade Soup of the Day 3

## Burgers

Served with cole slaw and choice of parmesan fries or homemade chips. Substitute a Pretzel bun for 1.00

### Fieldstone Burger\*

1/2 Pound burger with bacon, cheddar, American and mozzarella cheese, topped with grilled and diced onions and jalapeno peppers. 10

### Horseshoe Burger\*

In 1928 the Leland Hotel in Springfield, IL created this dish. Two thick slices of Texas toast topped off with two beef patties, a large mound of French fries and smothered with cheese sauce. 10

### Western BBQ Burger\*

1/2 Pound burger topped with Cheddar cheese, bacon, onion rings and barbeque sauce. 9

### Southwest Black Bean Burger

Savor the Southwest! Black beans, roasted corn and smoky chipotle peppers with Ancho chipotle sauce and avocados. 8

### Wisconsin Burger\*

1/2 Pound burger with applewood smoked bacon, Swiss and white cheddar cheese, with Cognac & Sherry sauteed mushrooms. 9

### California Burger\*

1/2 Pound burger topped with avocados, tomato and Monterey Jack cheese. 9

### Broken Yoke Burger\*

1/2 Pound burger topped with bacon, cheddar cheese and a fried egg served on a toasted bun. 9

18% Gratuity will be added to groups of 8 or more.

\*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# Entrees

Choice of sides: Baked Idaho, Baked Sweet Potato, Parmesan French Fries or Linguini with Garlic Butter Sauce.  
Not responsible for well done steak requests.

## Surf and Turf\*

USDA Choice Filet Mignon served with your choice of two Jumbo Scallops, three Shrimp (scampi or fried), or one Maryland Crab Cake. 29

### "The Waterlot Ribeye"\*

16 oz. Aged USDA Choice Ribeye well marbled for rich, exceptional flavor and perfectly seasoned. Grilled to your liking. (Cajun spice rub is a great change up for this already delicious steak) 20

### New York Strip\*

16 oz. Aged USDA Choice. The classic steak. Kick it up a notch with our great wild mushroom sauce. 20

### Filet Mignon\*

8 oz. USDA Choice. Extremely tender and full flavored, this hand cut filet is simply seasoned and grilled. It speaks for itself. 22  
Add Gorgonzola butter topping. 2

### Filet Oscar\*

Maryland Blue Crab tops this filet and is finished with a Bearnaise sauce on a bed of asparagus. 27

### Rajun Cajun

Andouille sausage and shrimp tossed with our homemade creole cream sauce and served over penne pasta. 15

### Apple - Bourbon Pork Chop

Grilled Iowa pork chop with an apple-bourbon glaze, served with a sweet potato and applesauce. 14

### Pancetta Wrapped Chicken Roulades

Chicken breast rolled and stuffed with sage and herb cream cheese, wrapped with pancetta and served over linguini with a lemon butter sage sauce. 15

### Teriyaki Salmon

Mesquite grilled Atlantic salmon with a teriyaki glaze served with sauteed spinach. 16

### Grilled Salmon

Grilled Atlantic salmon filet served with a honey dijon mustard sauce. 16

### Jumbo Parmesan Scallops

Parmesan crusted scallops sauteed with sherry, lemon juice and parsley garlic butter. 19

### Blue Moon Shrimp

8 Large beer battered shrimp served with our homemade cocktail sauce. 12

### Fish & Chips

Battered and fried, served with our homemade chips, cole slaw and tartar sauce. 10

## Take It Up For A Buck!

Top your entree with choice of sherried mushrooms, chimichurri, onion tangles, garlic butter sauce, Jack Daniels Sauce, Gorgonzola butter or wild mushroom sauce for only \$1

# Sandwiches

Served with coleslaw and choice of parmesan fries or homemade chips.

### Fire Braised Pork Chimichurri

Fire braised pulled pork, topped with melted Havarti cheese, pickled red onions and flavorful chimichurri sauce. Served on grilled panini bread. 9

### Fried Grouper

Lightly battered and fried. Topped with Swiss cheese and served on a hoagie roll. Only to be rivaled by Grandma Dots' Sanibel Marina sandwich. 10

### Reuben Sandwich

Shaved corned beef, sauerkraut and melted Swiss cheese topped with 1000 Island dressing on grilled rye bread. 10

### California Grilled Chicken

Grilled chicken breast topped with avocado, tomato and Monterey Jack cheese. 9

### Barbeque Pulled Pork

Tender shredded pork in a sweet and spicy barbecue sauce, topped with coleslaw and served on a grilled bun. 9

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