

Stillwater

Here at Stillwater we strive for perfection. Only the finest hand-cut choice meats and the freshest of seafood and poultry are used. The rolls and desserts are baked daily, to tempt the most demanding palate.

Each entrée is prepared individually for you – our guest – please allow time for preparation of your dinner. We are not responsible for medium-well to well done orders.

If you have a special request due to your diet or pallet, we will be happy to accommodate you. Please let your server know.

All entrees, except pasta and lite side items, include a salad with home-made dinner rolls, choice of potato, long grain & wild rice or pasta of the day.

We enjoy catering! No party is too small – your place or ours. Any recommendations please see one of us. We hope your drive was worthwhile and we can look forward to seeing you again in the future! We have rooms available and hope that you will come back and share some time with us.

Thank you for joining us!
Marian and Joe

**Savor the tranquil beauty
nature has to offer...
any season of the year.**

Parties of six or more will have an 18% gratuity added to their check



Land Critters

ROAST PRIME RIB AU JUS (When Available)	REGULAR CUT 12OZ	16.00
	STILLWATER CUT 16OZ	20.00
	ADIRONDACK CUT 20 OZ	24.00
FILET MIGNON Topped with sautéed mushrooms		26.00
BBQ RIBS A full rack served with fries and coleslaw		22.00
VEAL MARSALA Medallions of veal sautéed in Marsala wine and mushrooms	half portion 15.00	17.00
VEAL PARMIGIAN Served with pasta	half portion 15.00	18.00
VEAL OSCAR Medallions of veal sautéed with real crabmeat and fresh asparagus and smothered in a Bénaise sauce	half portion 18.00	22.00

Fowl Things

DUCK L' MARIAN Roasted Long Island Duckling glazed with Marian's special berry sauce		18.00
CHICKEN MARSALA Tender chicken sautéed in Marsala wine and mushrooms	half portion 13.00	15.00
CHICKEN PARMIGIAN Served with pasta	half portion 13.00	15.00
CHICKEN OSCAR Tender chicken sautéed with real crabmeat and fresh asparagus and smothered in a Bénaise sauce	half portion 15.00	18.00

Fin & Claw

SHRIMP SCAMPI Jumbo shrimp sautéed in butter and garlic served over rice		19.00
SCALLOP SCAMPI Sea Scallops sautéed in butter and garlic served over rice or pasta		18.00
SALMON Served with a Dijon Dill sauce		15.00
COMBINATION OF SHRIMP AND SCALLOP SCAMPI		18.50
LOBSTER TAILS		MARKET PRICE
SURF N' TURF 8 oz Lobster Tail with your favorite filet Mignon or Prime Rib		MARKET PRICE

On the Lite Side

MONSTER BURGER WITH "THE WORKS"	13.00
Two 8 oz. angus Burgers topped with cheese, lettuce, tomato, onion and fries	
END OF THE ROAD	9.00
An 8 oz Angus Burger served with "The Works"	
ANGUS BURGER	6.00
TURKEY BURGER	5.00
ANGUS CHEESEBURGER	7.00
GRILLED CHICKEN BREAST SANDWICH (TRY IT CAJUN STYLE)	5.50
GRILLED CHICKEN BREAST 10OZ	10.00
half portion 5oz 7.50 Served over pasta or rice; choice of garlic butter or marinara	
GOLDEN FRIED CHICKEN	8.00
Served with fries and coleslaw	
ROAST BEEF OR TURKEY BREAST SANDWICH	6.00
FRIED HADDOCK SANDWICH	6.50
GRILLED CHICKEN SALAD	9.00
HOUSE SALAD	5.00
Mixed greens, carrots, tomatoes and croutons	
CAESAR SALAD	6.50
Large romaine salad with hard boiled egg	

AVAILABLE DRESSINGS

1000 Island, Lite Raspberry Vinaigrette, Honey Mustard, Lite Italian, Ranch
(Caesar, Blue Cheese or Blue Cheese Crumbles 1.00 extra)

Always Save Time for Dessert

PEANUT BUTTER PIE	5.00	APPLE CRISP	5.00
COCONUT CREAM PIE	5.00	CHEESECAKE	5.00
KAH LUA CHOCOLATE MOUSSE	5.00	ICE CREAM	SM 3.00 LG 4.00
WITH CAKE	5.50	FROZEN YOGURT	SM 3.00 LG 4.00
TOPPINGS:		BROWNIE SUNDAE	5.00
HOT FUDGE, BUTTERSCOTCH, CHERRIES, WALNUTS, OR ICE CREAM (.50 EXTRA)		BANANA SPLIT	7.00
CRÉME DE MENTHE PARFAIT	SM 4.00 LG 5.00		

Beverages

ESPRESSO	3.00
CAPPUCCINO	2.50
HOT CHOCOLATE, COFFEE OR TEA	2.00
SODA	sm 1.00 med 1.50 lg 2.00
Coke, Diet Coke, Sprite, Barq's or Gingerale	
SARANAC ORANGE CREAM, SHIRLEY TEMPLE OR ROOT BEER	3.00
RED BULL ENERGY DRINK	3.00
BLUE RAZZ OR ICED TEA	2.50

First Impressions

CRAB CAKES- STUFFED WITH SHRIMP AND SCALLOPS Served with Cusabi sauce (cucumber, wasabi & horseradish)	9.50
SHRIMP COCKTAIL Jumbo shrimp cooked to order served with cocktail sauce	9.00
SHRIMP SCAMPI Jumbo shrimp sautéed in garlic and butter	9.50
CAJUN STYLE SHRIMP SCAMPI Served over rice or pasta of the day in a garlic butter sauce	9.50
ESCARGOT IN MUSHROOM CAPS Simmered with Italian herb butter	7.50
CLASSIC FRIED MUSHROOMS	5.00
FRIED CALAMARI Choose marinara or a cocktail dipping sauce	7.50
MOZZARELLA STICKS	5.00
STEAK CUT BEER BATTERED ONION RINGS	4.00
SUN SPOTS (SWEET POTATO FRIES)	5.00
POTATO SKIN Served with cheddar cheese, bacon bits, and sour cream	5.50
TEMPURA BATTERED VEGGIES Broccoli, Carrots, and Zucchini served with honey mustard	5.50

From the Soup Pot

CROCK OF FRENCH ONION WITH CHEESE	4.50
NEW ENGLAND CLAM CHOWDER	cup 3.50 bowl 5.00
SOUP OF THE DAY	Ask Your Server

Pasta

CHEESE RAVIOLI Jumbo pasta pockets filled with a ricotta cheese blend	Small 7.00 Large 9.00
PASTA OF THE DAY Served with garlic butter or marinara	ASK YOUR SERVER

For the Little Ones

CHICKEN FINGERS - served with fries	6.00
FRIED HADDOCK - served with fries	6.00
PASTA OF THE DAY - with marinara or butter	5.00