
FIRST IMPRESSIONS

Crab Cakes- stuffed with Shrimp and Scallops	13.00
Served with Cusabi sauce (cucumber, wasabi & horseradish)	
Shrimp Cocktail	10.00
Jumbo shrimp served with cocktail sauce	
Shrimp Scampi	11.00
Jumbo shrimp sautéed in garlic and butter...add Cajun for a kick	
Served over rice or pasta of the day in a garlic butter sauce	
Escargot in Mushroom Caps Simmered with Italian herb butter	10.00
Classic Fried Mushrooms	7.00
Fried Calamari Choose marinara or a cocktail dipping sauce	7.50
Mozzarella Sticks	7.00
Steak Cut Beer Battered Onion Rings	6.00
Sweet Potato fries	6.00
Potato Skins	8.50
Served with cheddar cheese, bacon bits, and sour cream	
Tempura Battered Veggies	7.50
Broccoli, Carrots, and Zucchini served with honey mustard	
Wings Mild, Medium or Hot served with celery and blue cheese	10.00
Chicken Tenders 8.00 Add fries	11.00

FROM THE SOUP POT

Crock of French Onion with Cheese	7.00
New England Clam Chowder	cup 5.00 bowl 7.00
Soup of the Day	Ask Your Server

PASTA

Cheese Ravioli	Small 7.00	Large 9.00
Jumbo pasta pockets filled with a ricotta cheese blend		
Pasta of the Day	Small 10.00	Large 14.00
Served with garlic butter or marinara		

FOR THE LITTLE ONES

Chicken Fingers served with fries	7.00
Fried Haddock served with fries	7.00
Pasta of the Day with marinara or butter	5.00

LAND CRITTERS

-We Serve Black Angus Beef-

Roast Prime Rib Au Jus	Regular Cut 12oz	18.00
(When Available)	Stillwater Cut 16oz	22.00
	Adirondack Cut 20oz	25.00
Filet Mignon topped with sautéed mushrooms		30.00
BBQ Ribs Full Rack served with fries and coleslaw		23.00
Veal Marsala medallions of veal sautéed in marsala wine and mushrooms		19.00
½ Portion		15.00
Veal Parmesan served with pasta		19.00
½ Portion		15.00
Veal Oscar medallions of veal sautéed with real crabmeat and fresh asparagus and smothered in a Béarnaise sauce		23.00
½ Portion		19.00

FOWL THINGS

Duck L'Marian		23.00
Roasted Long Island Duckling glazed with Marian's special berry sauce		
Chicken Marsala		16.00
Tender Chicken sautéed in marsala wine and mushrooms		
½ Portion		13.00
Chicken Parmesan served with pasta		16.00
½ Portion		13.00
Chicken Oscar tender chicken sautéed with real crabmeat and fresh asparagus and smothered in a Béarnaise sauce		19.00
½ Portion		16.00

FIN & CLAW

Shrimp Scampi		19.00
Jumbo shrimp sautéed in butter and garlic served over rice or pasta		
Scallop Scampi		19.00
Sea Scallops sautéed in butter and garlic served over rice or pasta		
Combination of Shrimp and Scallop Scampi		19.00
Salmon served with a Dijon Dill sauce		17.00
Pecan crusted Salmon Warm NYS Maple Syrup on the side		20.00
Lobster Tails		Market Price
Surf n' Turf		Market Price
8oz Lobster Tail with your favorite Filet Mignon or Prime Rib		

ON THE LITE SIDE

Monster Burger with “The Works”	18.00
Two 8oz Angus Burgers topped with cheese, lettuce, tomato, onion, and fries	
End of the Road an 8oz Angus Burger served with “The Works”	12.00
Angus Burger	8.00
Angus Cheeseburger	8.50
Grilled Chicken Breast Sandwich (Try it Cajun style)	8.00
Golden Fried Chicken served with fries and coleslaw	10.00
Roast Beef or Turkey Breast Sandwich	8.00
Fried Haddock Sandwich	8.50

Salads

Grilled Chicken Salad	10.50
House Salad mixed greens, carrots, tomatoes, and croutons	6.00
Caesar Salad -Large romaine salad w/hardboiled egg	11.50
Available Dressings ~ 1000 Island, Lite Raspberry Vinaigrette, Honey Mustard, Lite Italian, Ranch (Caesar, Blue Cheese or Blue Cheese Crumbles 1.00 extra)	

ALWAYS SAVE ROOM FOR DESSERT

Peanut Butter Pie	7.00	Apple Crisp	7.00
Coconut Cream Pie	7.00	Cheesecake	7.00
Kahlua Chocolate Mousse	7.00	Ice Cream	sm. 4.00 lg. 6.00
with Cake	7.50	Mercers Wine Ice Cream	sm. 5.00 lg. 7.00
Toppings ~ Hot Fudge, Butterscotch, Cherries, Walnuts, or Ice Cream (.50 extra)			
Huge Banana Split	9.00	Brownie Sundae	7.00
Crème De Menthe Parfait	Ask your server		

BEVERAGES

Espresso	4.00	Cappuccino	3.50
Hot Chocolate, Coffee or Tea	2.50		
Soda	2.50		
Coke, Diet Coke, Sprite, Barq’s, or Gingerale,			
Saranac Orange Cream, Shirley Temple, or Root Beer			3.50
Red Bull Energy Drink			4.00
Blue Raz or Iced Tea			3.00

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 homemade 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!

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