

GARDEN FRESH

house bread and herbed butter available upon request +2.50

- ✓ **House Salad**
mixed greens, cranberry raisins, almonds, grape tomato halves, balsamic vinaigrette, with goat cheese crostini side 5.95 | entrée 9.95 V
- ✓ **Caesar Salad**
hearts of crisp romaine with herbed croûtons, parmesan, grape tomato halves, caesar dressing side 5.95 | entrée 9.95
- ✓ **Garden Salad**
romaine, cucumber, cheddar-jack cheese, grape tomato halves, croutons, dressing of choice side 5.95 | entrée 9.95 V
- Steak & Mozzarella Salad**
mixed greens topped with grilled to order steak, fresh mozzarella, artichokes, oven-dried tomatoes, and kalamata olives, accompanied by garlic crostinis and house-made balsamic dressing 18.95
- Cobb Salad**
crisp romaine lettuce topped with shaved turkey, grape tomatoes, cheddar-jack cheese, bacon, bleu cheese, cucumbers, black olives, and hard boiled egg; served with your choice of dressing 15.95 GF
- Crispy Chicken Salad**
crisp romaine lettuce topped with crispy fried chicken, candied bacon, cranberry raisins, rice noodles, and served with a side of honey blue dressing 13.95
- ✓ **Arugula Beet Salad**
arugula lettuce tossed with olive oil and balsamic reduction then topped with sliced beets, pickled red onions, radishes and cucumbers then finished with crumbled goat cheese side 5.95 | entrée 10.95 V, GF
- ✓ **Sesame Ginger Noodle Bowl**
chilled noodles tossed with broccoli, red bell peppers, mushrooms, scallions and sesame ginger vinaigrette; topped with crispy rice noodles 13.95 V

ADD STEAK 11.95 | SHRIMP OR SALMON 10.95
GRILLED CHICKEN OR CHICKEN SALAD 5.95

LUNCH SPECIALS

sandwiches below are available as a full sandwich with a choice of a side | 1/2 sandwich and cup of soup combo

- ✓ **Chicken Salad Croissant**
a sweet and savory blend of diced chicken breast, cranberry raisins, celery, sage, and honey mustard served on a flaky butter croissant with mixed greens 10.95
- Portobello Mushroom Panini**
grilled sourdough bread filled with sliced portobello mushrooms, caramelized onions and bell peppers, Swiss cheese, and cracked black pepper aioli 11.95 V
- Turkey Bacon Avocado Panini**
grilled sourdough with shaved turkey breast, applewood smoked bacon, avocado, tomato, Swiss cheese, and scallion aioli; 13.95
- Cuban Pork Sandwich**
slow roasted pork shoulder on a toasted french bread topped with sweet and spicy pickles, dijon mustard, capicola ham, and swiss cheese 13.95

Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

BURGERS & SANDWICHES

served with choice of kettle chips or fries.

Additional options available:
red beans & rice | green beans with marinated tomatoes | broccoli | roasted baby baked potatoes | sweet potato waffle fries +1.00 | cup of soup +1.50
side salad +2.00 | gluten free bun available +1.50

Patty Melt

toasted rye bread topped with two quarter pound beef patties, grilled onions, swiss cheese, and 1000 Island dressing 14.95

Fieldstone Turkey Burger

house-made turkey burger served on a toasted brioche bun with peppery arugula, marinated tomatoes, and crumbled goat cheese 14.95

✓ Southwest Veggie Burger

black bean veggie patty served on a vegan hawaiian bun with lettuce, avocado, pico de gallo and chipotle aioli; served with choice of side 15.95 VE | GF bun available

✓ Barbeque Pork Sandwich

slow roasted and shredded pork in a sweet and tangy barbeque sauce, served on a toasted brioche bun with sliced sweet and spicy pickles and coleslaw 13.95

Grilled Salmon BLT

grilled salmon with bacon, lettuce, tomato, mozzarella, and peppercorn aioli on toasted rye bread 15.95

Chicken Caprese

grilled chicken breast on a brioche bun with mozzarella, tomato, lettuce, basil pesto, and balsamic aioli 13.95

Classic Grilled Cheese

mozzarella, cheddar and swiss cheeses melted to perfection on toasted sourdough bread 9.95

Classic Burger

8 oz. steak burger grilled to order, served on a brioche bun with leaf lettuce, tomato, onion 13.95

cheeses: american, cheddar, swiss, mozzarella 1.00
crumbled bleu, goat's cheese 1.50
toppings: sauteed mushrooms, grilled onion, bacon, avocado 1.50 each
swaps: grilled chicken breast, turkey burger veggie patty



brings a bit of heat to the dish; please inquire with your server.

COMPLETE MEALS TO-GO



MADE WITH LOVE

All complete meals serve 2-4 and include house bread & four chocolate chip cookies

Available Mon-Sat after 4:00 p.m & Sun after 3:00 pm.
Call ahead and we'll have it ready for you.
Take-out only!

ENTREES

Fieldstone Chicken

grilled chicken breast topped with a sauce of artichokes, shrimp, capers, and white wine, roasted baby baked potatoes and house vegetables 18.95 GF

Cacio e Pepe

a traditional old world favorite featuring tender linguine pasta with butter, black pepper and freshly shaved parmesan and pecorino romano cheeses 13.95

ADD STEAK 11.95 | SHRIMP OR SALMON 10.95
GRILLED CHICKEN 5.95

London Broil

10 ounce fire grilled beef flank steak, cooked to order. sliced thin and served with a mushroom demi glace, roasted baby baked potatoes and house vegetables 29.95 GF

✓ New Orleans Gumbo

rich and savory gumbo served with red beans and rice and topped with fire grilled andouille sausage and shrimp 17.95

✓ Spaghetti Squash with Pesto & Roasted Vegetables

tender spaghetti squash "noodles" tossed with our zesty house-made pesto sauce, roasted artichokes, portobello mushrooms, roma tomatoes, and green beans 14.95 GF, VE

ADD STEAK 11.95 | SHRIMP OR SALMON 10.95
GRILLED CHICKEN 5.95

Pesto Shrimp Pappardelle

pan seared shrimp with grape tomatoes, broccoli, and portobello mushrooms, tossed in a house made basil pesto with pappardelle pasta and topped with shaved parmesan cheese 25.95

DESSERTS

FLOURLESS CHOCOLATE TORTE GF 7.95

TRADITIONAL CHEESECAKE 7.95

CARROT CAKE WITH HOT BUTTERED RUM SAUCE 8.95

CANNOLIS WITH CHOCOLATE CHIP AND RICOTTA CREAM 8.95



Don't Miss
"Wine Wednesdays"
Staff Favorites
7 glass | 25 bottle



FIELDSTONEGRILLWOODBRIDGE.COM

FOLLOW US ON SOCIAL MEDIA TO
LEARN MORE ABOUT OUR
SPECIALS AND UPCOMING EVENTS!

HOUSE MARTINIS

Bubbly Rose 10

rose vodka, peach schnapps, strawberry, lemon juice and champagne

Sage Bourbini 10

old forester 86 bourbon, amaretto, cranberry, lemon, house-made sage infused simple syrup

White Cosmo 12

absolut, cointreau, elderflower, cranberry liqueur, lime juice and white cranberry juice

Sangria-tini 10

cabernet, western son's raspberry vodka, green apple schnapps, pineapple and cranberry juice

FSG Dirty Martini 10

house infused green olive vodka, olive juice, splash of dry vermouth, bleu cheese stuffed olives

Sweater Weather 12

old forester 86 bourbon, pear liqueur, lemon, blackberry and earl gray tea

FSG BEES Knees 12

hendricks gin, ginger, honey, lemon

Italian Marg-a-rini 10

tequila, amaretto, limoncello, sour

THE espressi 10

grind espresso shot, waterstreet coffee, vodka, simple syrup

HANDCRAFTED COCKTAILS

The One With Gin 9

knickerbocker gin, cointreau, simple syrup with fresh lemon and grapefruit juices

Smoked Maple Fashion 10

iron fish maple bourbon, orange, cherry, dash of bitters and maple syrup served on the rocks; smoked in house

Golden Mule 9

vodka, pear liqueur, lime, honey, pomegranate and ginger beer

NY Sour 12

woodford reserve, greystone merlot, sour, egg white

Kickin' Rita 10

espolon reposado, pineapple, jalapeno, lime and tajin

Spiced Caramel Russian 8

jackson morgan salted caramel, captain morgan, coffee liqueur

Cucumber Basil Soda 9

westrn son's cucumber vodka, pear liqueur, lemon, basil, soda

House-made Spiced Cranapple Sangria
9 glass /30 carafe

sweet red wine, apple brandy, cranberry liqueur, apple cider, cranberry juice, cinnamon simple

RED WINE

	GLASS	BOTTLE
Egri SWEET RED Hungary	7	26
Sea Sun PINOT NOIR California	8	32
Greystone Cellars MERLOT California	7	28
Carelli 34 MALBEC Argentina	8	30
Artezin ZINFANDEL California	9	34
Carelli 34 CABERNET Argentina	9	34
Bonanza by Caymus CABERNET California	11	42
Quilt CABERNET California	14	56

Argyle PINOT NOIR Willamette Valley, Oregon	50
Joel Gott ZINFANDEL Russian River Valley, California	48
Boomtown Horse Heaven Hills MERLOT Washington State	42
Ben Marco MALBEC Mendoza, Argentina	52
Bear Flag CABERNET Napa Valley, California	60

WHITE WINE

	GLASS	BOTTLE
Chateau Grand Traverse RIESLING Michigan	7	27
Terra d'Oro MOSCATO California	8	30
Domaine de la Bastide ROSE' Côtes du Rhône	8	30
Da Vinci PINOT GRIGIO Italy	8	30
Babich SAUVIGNON BLANC Marlborough, New Zealand	9	34
Chateau Ste. Michelle CHARDONNAY Washington State	8	30
Dablon Unoaked CHARDONNAY Lake Michigan Shore	8	32
La Crema CHARDONNAY California	12	48

Beni Batasiolo MOSCATO Italy	48
Honig SAUVIGNON BLANC Napa Valley, California	50
Chateau Ste. Michelle 'Cold Creek' CHARDONNAY Columbia Valley, Washington	65

SPARKLING

	GLASS	BOTTLE
Cupcake ASTI SPUMANTE Italy	9.5	
Gambino PROSECCO Italy	9	
Martini & Rossi ASTI SPUMANTE Italy		38
La Marca PROSECCO Italy		42



FRIENDLY REMINDER TO OUR MILLENNIUM REWARDS MEMBERS:

Millennium Monday & Costco Gift Cards

As indicated on the back of gift cards purchased at Costco (identified by the red writing), because they are sold at a discount, they cannot be used for payment in combination with the Millennium Monday loyalty rewards or other offers and packaged pricing.



BOTTLED BEER

Budweiser	High Noon Seltzer
Bud Light	rotating flavors
Coors Light	Corona
Michelob Ultra	Heineken
Miller Lite	O'douls n/a
Guinness Can	
Stella Artois	

DRAFT BEER

Rotating Nitro	Old Nation M43
Bell's 2 Hearted	Ludington Bay St. James Brown
Bell's Rotating	Perrin Dream Seeker
Short's Locals Light	Sierra Rose Cider
Founders All Day I.P.A.	Bartender's Choice
Alaskan Amber	Miller Lite

NON-ALCOHOLIC BEVERAGES

JONES SODA 3.50

STRAWBERRY LIME | CREAM SODA

FOUNTAIN 2.50

COKE | DIET COKE | SPRITE | GINGER ALE
LEMONADE | ROOT BEER

WATER STREET COFFEE 3.25

"MILLENNIUM SPECIALTY" BLEND

MOCKTAILS

Butterbeer 6
jones cream soda, butterscotch and caramel

Orange Cider 5
orange juice, ginger beer, cinnamon and honey

Ginger Limeade 5
honey, cinnamon, ginger, lime, soda

DESSERT COCKTAILS

Chocolate Martini
silk chocolate wine, vodka and creme de cocoa 9

Raspberry Lemon Cake Martini
western son's raspberry vodka, rumchata limon, raspberry monin, lemonade 9

Blueberry Pancake Cafe'
western son's blueberry vodka, buttershots schnapps, salted caramel liqueur, coffee 9

Snickerdoodle Martini
vanilla vodka, irish cream, amaretto, cinnamon simple 9

PB Cup
skrewball peanut butter whiskey, creme de cocoa and hot chocolate topped with whipped cream and cocoa powder 8

FIELDSTONE
Grill

lunch menu

APPETIZERS

Flash Fried Sea Salt Shrimp
sea-salt & lemon-pepper shrimp served with scallion aioli and cocktail sauce 16.95

✓ **Chips and Salsa Trio**
crispy corn tortilla chips served with a trio of house-made salsas (traditional, tomatillo, and pineapple) 11.95 GF, VE

✓ **Fried Artichoke Hearts**
artichoke hearts lightly dusted in seasoned flour and flash fried; served with a side of scallion aioli and peppercorn aioli 11.95 V

✓ **Antipasto Plate**
a shareable treat featuring salami, pepperoni, capicola ham, olives, artichokes, tomatoes, fresh mozzarella, and mushrooms marinated in herbed olive oil; served with sliced warm baguette 19.95

Sweet and Spicy Tuna Tartare

sashimi grade tuna chilled and diced, tossed with crispy rice noodles, fresh avocado, sesame oil, soy sauce, chile sauce, honey, rice wine vinegar, and sesame seeds; served on a bed of sliced cucumbers 17.95

Smoked Salmon & Artichoke Dip

a warm bubbling blend of smoked salmon, cream cheese, artichoke hearts, and mozzarella cheese, served with baked garlic ciabatta 13.95

Fieldstone Breadsticks

oven baked pizza dough topped with olive oil, garlic, mozzarella, provolone, cheddar, Monterey Jack, parmesan and asiago cheeses; accompanied by house made marinara sauce. 12.95

SOUPS

Herbed Chicken & White Bean

our own rotisserie chicken & vegetables in chicken broth bowl 4.95 | cup 3.50 GF

Roasted Red Pepper and Goat Cheese Bisque

bowl 4.95 | cup 3.50 GF

Soup Du Jour - Chef's Selection

bowl 4.95 | cup 3.50

✓ Denotes Quick Lunch Items

