

DINNER PARTY MENU

priced per person

Visit fieldstonegrillwoodbridge.com to submit an online inquiry.

choice of one salad offering

House

mixed greens, cranberry raisins, fresh grape tomatoes, almonds, crostini & goat cheese, house-made balsamic [VG]

Fieldstone Chopped

shaved brussels sprouts, carrots, radicchio, cabbage, rainbow kale, cucumber, red onion, red pepper, crisp puffed brown rice, grilled scallion & avocado dressing

choice of three entrée offerings

Bourbon & Fig Pork Chop \$34.95

10 oz bone in herb-rubbed & grilled chop, a bourbon, fig & whole grain mustard glaze, mashed potatoes, chef's vegetable [*]/GF

Prime Rib 8 oz \$28.95 / 10 oz \$34.95 / 12 oz \$40.95

slow roasted prime rib covered with garlic, fresh, rosemary, sage, parsley & house blend of spices served with mashed potatoes, house vegetables

Fieldstone Chicken \$32.95

6 oz grilled chicken breast, artichoke butter sauce, shrimp, capers, mashed potatoes, chef's vegetable [GF]

Fieldstone Pot Roast \$34.95

mashed potatoes, braised carrots, onions, celery [GF]

Almond Crusted Walleye \$38.95

almond & panko crusted Great Lakes walleye fillet, chive cream sauce, mashed potatoes, chef's vegetable

Pulled Chicken Dijonaise \$29.95

house rotisserie chicken tossed in dijon-herb cream, scallions, blistered tomatoes, trottolo pasta, shaved parmesan

Potato Gnocchi \$29.95

pan-fried gnocchi tossed with roasted Sprout-It mushrooms, caramelized onions, melted brie & fine herbs, served over a roasted celeriac puree

Rotisserie Half Chicken \$30.95

herb jus lie, mashed potatoes, chef's vegetable [GF]

dessert offerings

Cheesecake

Flourless Chocolate Cake

[V] VEGAN [VG] VEGETARIAN [GF] GLUTEN FREE

[*] ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

FIELDSTONE
Grill