



# STONEY POINT

## Grill

### Stoney Point Platter

A sampling of Stoney Point appetizer favorites: Buffalo Wings, Pickle Chips, BBQ Ribs, & Grilled Chicken Quesadilla

### Weekend Specials

**Thursday** Half rack of Stoney Bones with fries

**Friday** Fish Fry AYCE

**Saturday** Prime Rib Angler Cut:  
Trophy Cut:

### Soups

**Monday** Beer Cheese

**Tuesday** Chicken Tortilla

**Wednesday** Cheddar Broccoli

**Thursday** Cream of Mushroom

**Friday** Shrimp & Corn Chowder

**Saturday** Chicken & Wild Rice

**Sunday** Chef's Choice

**Daily** French Onion  
Steak Chili

### Sides

Roasted Garlic Mashed

Minnesota Wild Rice

Onion Straws

Sautéed Spinach

Seasonal Vegetables

Jicama Coleslaw

House Potato Chips

French Fries

### Sides

Sweet Potato Fries

Macaroni & Cheese

Sautéed Green Beans

Canal Fries

Au Gratin Potatoes

Side Salad

### Kids Menu

All kids meals served with choice of Mott's Applesauce, chips, or fries

**Cheeseburger**

**Fish and Chips**

**Chicken Tenders**

**Grilled Cheese**

**Mac & Cheese**



**STONEY POINT**  
Grill

19031 Old LaGrange Road

Mokena, IL 60448

708.479.9700

www.StoneyPointGrill.com

We accept Visa, Mastercard, Discover, and American Express. Carry out service is available.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

### Starters...

**Bleu Cheese Chips** skillet of our house potato chips covered with melted bleu cheese

**Stoney Wings** buffalo style served with celery and ranch or bleu cheese dressing

**Buffalo Shrimp** tossed in a spicy buffalo sauce served over garlic mashed with ranch or bleu cheese

**Lake Perch Fingers** pan seared in a citrus butter served over garlic mashed with spicy remoulade

**Chicken Quesadilla** grilled Cajun chicken breast, Chihuahua & Jack cheese, salsa, lime sour cream

**Point Nachos** crispy tortilla chips covered with steak chili, pico de gallo, chopped lettuce, Ancho chile cheese sauce, sour cream, and fire-roasted salsa

**Cheese Curds** fresh Wisconsin cheese curds breaded and fried served with ranch dressing

**Pickle Chips** Leinenkugel's beer battered garlic dill pickle slices served with ranch dressing

**Spinach & Artichoke Dip** served with crisp tortilla chips, pita bread and fire-roasted salsa

**Colossal Onion Rings** beer battered tower of sweet onion rings, ranch dressing, spicy remoulade

**Panzanella** An old favorite makes its' triumphant return...Garlic toasted Tuscan Bread topped with diced cucumbers, diced tomatoes, watercress & red onion in a balsamic chipotle vinaigrette

### Field...

**Boat-House Salad** mixed field greens, cherry tomatoes, cucumbers, red onion, jack/cheddar cheese, croutons, red wine vinaigrette

**Caesar Salad** crisp romaine, croutons, parmesan cheese, and tossed in our house Caesar dressing \$7.99

**Stoney Wedge** vine ripened tomatoes, red onion, applewood smoked bacon, bleu cheese crumbles, bleu cheese dressing

**Chopped Salad** sweet corn, cherry tomatoes, applewood smoked bacon, bleu cheese crumbles, cornbread croutons, and tossed in our citrus vinaigrette

**Crispy Chicken Salad** romaine, chicken tenders, cherry tomatoes, cucumbers, hard boiled egg, Jack and cheddar cheese blend, and tossed in a honey ranch dressing

**Cranberry & Spinach** granny smith apples, applewood smoked bacon, candied walnuts, dried cranberries, bleu cheese crumbles, all tossed in a raspberry vinaigrette

**Add to any Salad:** grilled chicken breast, grilled shrimp

### Stream...

**Walleye Po'Boy** blackened or pan fried with applewood smoked bacon, leaf lettuce, tomato, and tartar sauce on an onion hoagie, chips or fries

**Grilled Salmon** served over a bed of wild rice with seasonal vegetables

**Catch of the Day** Chef's selection served two ways.....

As a sandwich with your choice of chips or fries MKT

As an Entrée with wild rice and seasonal vegetables MKT

**Shore Lunch Walleye** pan fried "shore lunch" style, wild rice, seasonal vegetables

**Buffalo Shrimp** 1 lb. tossed in spicy buffalo sauce on a bed of garlic mashed with sautéed spinach

**Lake Perch** 1 lb. pan seared in a citrus butter with roasted garlic mashed and sautéed spinach

### Chicken & Pork...

**Grilled Chicken Pesto** Swiss cheese, avocado, leaf lettuce, tomato, red onion, pesto mayo, served on a pretzel roll with your choice of chips or fries

**Buffalo Chicken Sandwich** breaded buffalo style, leaf lettuce, tomato, red onion, ciabatta bread, served with chips or fries and bleu cheese dressing on the side

**Herb Roasted Chicken** pan seared chicken breasts seasoned with thyme, basil, rosemary and garlic served over roasted garlic mashed with seasonal vegetables

**Cass Lake Club** triple decker with ham, roasted turkey breast, applewood smoked bacon, green leaf lettuce, tomato, and mayonnaise on sourdough bread, chips or fries

**Pulled Pork** slow roasted and smothered in our house BBQ, topped with onion straws, chips or fries

**Stoney Bones** house BBQ baby-back ribs, jicama coleslaw, chips or fries **full rack or half rack**

**BBQ Combo** half rack ribs, grilled chicken breast, jicama coleslaw, chips or fries

**Chicken Tenders** battered chicken breast served with honey mustard, bbq, or ranch and chips or fries

**Roasted Garlic Tortellini** cheese filled tri-colored tortellini and grilled Cajun chicken in a roasted garlic cream sauce with ciabatta garlic bread

**Chicken Pot Pie** hearty chicken stew with fresh vegetables and topped with a puff pastry crust

### Beef...

**Black & Bleu Steak Sandwich** blackened New York strip steak with a bleu cheese crust on garlic toasted ciabatta, lettuce, tomato, onion straws, chips or fries

**Shaved Prime Rib Sandwich** mozzarella, ciabatta bread, beef jus, horseradish cream, chips or fries

**Open-Faced Grilled Meatloaf** a blend of beef and pork atop toasted sourdough bread with roasted garlic mashed, onion straws, and a red wine reduction

**Stoney Burger** 1/2 lb. Black Angus served with leaf lettuce, tomato, red onion, and chips or fries

**Muskie Burger** cheddar cheese, grilled onions, applewood smoked bacon, house BBQ, chips or fries

**Sky Bleu Waters Burger** bleu cheese crust, applewood smoked bacon, and onion straws served on a pretzel roll with your choice of chips or fries

**Boulders Burger** sautéed mushrooms in a red wine reduction with Swiss cheese and chips or fries

**Filet** herb butter, roasted garlic mashed, and sautéed spinach served tableside sizzling hot

**New York Strip Steak** au gratin potatoes, sautéed green beans, and a red wine reduction

## Our Story...

Stoney Point Grill was opened by a couple of guys who love to fish, love the Northwoods...and absolutely hated coming home from their fishing trips to the Northwoods! So, what did they do? They opened a restaurant that made them feel like they never came home from those fishing trips to the Northwoods!

Brad Banaszak and Jim Burke opened Stoney Point Grill in August 2005 as a way to remind them of their annual fishing trip to Cass Lake, MN.....and to grab a little piece of the Northwoods and bring it home with them to the suburbs of Chicago. You can see the Cass Lake and Northwoods influences everywhere you look in Stoney Point Grill. The name itself, "Stoney Point", is a fishing spot on Cass Lake. You can see the influences on things like the lake maps on the wall, the mounted Muskie, Walleye, Northern Pike, and other gamefish, the Hamm's Beer Scenarama sign (there was one just like it on the wall at Tom's Resort on Cass Lake)...you can see it in the menu with items like the Sky Bleu Waters Burger and the Cass Lake Club...you can see it in the martini list with all kinds of references to many of the memories that were made on Cass Lake, you can see it in the Lemie's beers on tap, the perch fingers, the walleye entree, and the S'mores Dessert. We wanted to bring a little piece of the Northwoods right into our little restaurant in Mokena, IL. And at the end of the day, the kind of lasting impressions and memories that were made on those "Annual Fishing Trips to Minnesota" are the kinds of lasting impressions and memories we want our guests to take with them when they leave Stoney Point Grill.

Our kitchen is a "Scratch" kitchen with every item being prepared from scratch using only the freshest and highest quality ingredients. The staff of Stoney Point Grill takes pride in the service we provide, the food we prepare, the drinks we deliver and the entire experience of every one of our guests.

## Wines

### Reds

Estancia Pinot Noir  
(California)

Raywood Vineyards Merlot  
(California)

14 Hands Merlot  
(Washington)

Raywood Vineyards Cabernet Sauvignon  
(California)

Glass Mountain Cabernet Sauvignon  
(California)

Jacobs Creek Shiraz  
(Australia)

### Whites

Mezzacorona Pinot Grigio  
(Italy)

Santa Margherita Pinot Grigio  
(Italy)

J Lohr Riesling  
(California)

Chateau St. Michele-Eroica Riesling  
(Washington)

Raywood Vineyards Chardonnay  
(California)

Toasted Head Chardonnay  
(California)

Edna Valley Sauvignon Blanc  
(California)

### Zinfandel

Raywood Vineyards White Zinfandel  
(California)

## Beers

### Bottled Domestic/Imports

Amstel Light  
Budweiser  
Bud Light  
Bud Light Golden Wheat  
Bud Light Lime  
Coors Light  
Corona  
Corona Light  
Hacker Pschorr  
Heineken  
Heineken Light

Miller High Life  
Miller Lite  
Miller Genuine Draft  
MGD 64  
Michelob Ultra  
Mike's Hard Lemonade  
O'Doul's  
Old Style  
Schlitz  
Twisted Tea

### Bottled Craft Beers

Bell's Third Coast Old Ale  
*Comstock, MI-Barleywine Style Ale, 10.2% ABV*  
Bell's Java Stout  
*Comstock, MI-Coffee Stout, 7.5% ABV*  
Breckenridge Vanilla Porter  
*Breckenridge, CO-American Porter, 4.7% ABV*  
Dogfish Head Indian Brown Ale  
*Milton, DE-Brown Ale, 7.2% ABV*  
Magic Hat #9  
*South Burlington, VT-Mild Pale Ale, 4.6% ABV*

Shiner Smokehaus  
*Shiner, TX-Smoked Helles-Style Lager, 4.89% ABV*  
Three Floyd's Gumballhead  
*Munster, IN-American Pale Wheat Ale, 4.8% ABV*  
Three Floyd's Robert The Bruce  
*Munster, IN-Scottish Style Ale, 6.5% ABV*  
Two Brothers Ebel's Weiss  
*Warrenville, IL -German Style Hefeweizen, 4.9% ABV*  
Fat Tire  
*Fort Collins, CO-Amber Ale, 5.2% ABV*

*\*\*Voted Best Beer in the World at the 1998 World Beer Championship*

### Draft Beers

Blue Moon  
*Ontario, Canada-Belgian Style Withier, 5.4% ABV*  
Two Brothers-Cane & Ebel  
*Warrenville, IL-Hopped Rye Ale, 7% ABV*  
Guinness  
*Dublin, Ireland-Irish Dry Stout, 4.1% ABV*  
Leinenkugel's Honey Weiss  
*Chippewa Falls, WI-American Wheat, 4.92% ABV*  
Leinenkugel's Seasonal  
*Chippewa Falls, WI*

Bell's Seasonal  
*Comstock, MI*  
Bell's Amber Ale  
*Comstock, MI-Bell's Flagship Pale Ale, 5.8% ABV*  
Sam Adams  
*Boston, MA-Vienna Lager, 4.9% ABV*  
Miller Lite  
*Milwaukee, WI-American Light Lager, 4.2% ABV*  
Bud Light  
*St. Louis, MO-American Light Lager, 4.3% ABV*

## The Wall of Fame

Stoney Point Grill was built by fisherman for fisherman and we love to see pictures of our guest's big catch. In fact, take a walk into the lounge and you'll find the "Wall of Fame" with pictures of some big catches from our staff and guests. If you think yours belongs up on the wall, bring in an 8.5x11 full color photo of your catch. If it's deemed worthy, we'll reward the accomplishment by putting your mugshot up on the "Wall". And keep in mind, we're about the Northwoods and we're about Gamefish. A picture of the tuna you caught deep-sea fishing in Florida.....it's just not going to cut it. The fish of Minnesota and Wisconsin, that's what we're looking for.

