

- GF** **Filet Mignon**
Herb Butter/ Vegetable Medley/ Baked Potato
8 oz. 25.99 / 6 oz. 20.99
- GF** **New York Strip**
Caramelized Onions/ Vegetable Medley/
Baked Potato
12 oz. 21.99
- GF** **Ribeye**
Vegetable Medley/ Baked Potato/
Horseradish Cream
12 oz. 21.99
- Twin Grilled Pork Chops**
Apricot Onion Marmalade/ White Cheddar
Potato Gratin
18.99
- Chicken Scaloppini**
Mushrooms/ Prosciutto Sherry Cream Sauce/ Danish
Bleu Cheese Mashed Potatoes/ Roasted Asparagus
16.99
- GF** **Durango Beef Medallions**
Garlic Mashed Potatoes/ Portabella Mushroom
Cap/ Tomatoes/ Applewood Smoked Bacon/
Spinach/ Gorgonzola
19.99
- GF** **Braised Pork Shoulder**
Caramelized Onion/ Bacon Braised Green
Beans/ Sweet Corn Jalapeno Mashed Potatoes/
Bourbon-Mustard Demi-Glace
15.99

- Horseradish Dijon Crusted Sirloin**
Vegetable Medley/ Baked Potato
10 oz. 17.99
- GF** **Smothered Chicken**
Grilled Chicken Breast/ Bacon/ Mushrooms/
Scallions/ Honey Mustard/ Cheddar/
Mozzarella/ Vegetable Medley/ Baked Potato
14.99

- GF** **Surf and Turf**
Grilled Beef Tenderloin Medallions/ Lump Crab/
Butter Braised Leeks/ Garlic Mashed Potatoes/
Balsamic Tomatoes
23.99

- Parmesan Chicken**
Angel Hair Pasta/ Rosa Red Sauce/
Mozzarella/ Parmesan
14.99

- GF** **Baby Back Ribs**
Stone Creek Barbecue Sauce/
Vegetable Medley/ Baked Potato
21.99

- Pueblo Chicken**
Cajun Dirty Rice/ Peppers/ Onions/
Mushrooms/ Cheddar/ Mozzarella
13.99

- Mustard Crusted Chicken**
Asparagus/ Caramelized Onions/ Artichokes/
Portabella Mushrooms/ Garlic Mashed Potatoes/
Gorgonzola/ Pecans/ Rosemary Cream
16.99

FROM THE SEA

- Applewood Smoked Bacon Salmon** 17.99
Lime Teriyaki/ Napa Slaw/ Scallion Mashed Potatoes/ Crispy Wontons
- GF** **Jumbo Sea Scallop Risotto** 21.99
Butternut Squash Risotto/ Andouille Sausage/ Citrus Fennel Watercress Salad
- Orange Roughy** 17.99
Japanese Bread Crumbs/ Citrus Chive Butter/ Angel Hair Pasta/ Mushrooms/ Spinach
- Blue Crab Cakes** 16.99
Cajun Dirty Rice/ Roasted Corn Tomato Salsa/ Spicy Chipotle Aioli
- Blackened Mahi Mahi** 18.99
Cajun Dirty Rice/ Black Bean Cucumber Salsa/ Cilantro Aioli/ Guacamole
- Beer Battered Shrimp** 17.99
Vegetable Medley/ Baked Potato/ Cocktail Sauce
- Stone Creek Seafood Broil** 19.99
Mahi Mahi/ Jumbo Shrimp/ Sea Scallops/ Crab Cake/ Garlic Herb Butter/
Chipotle Aioli/ Vegetable Medley/ Cous-Cous
- Pan Seared Tilapia** 17.99
Red Pepper Relish/ Sweet Corn Cake/ Charred Cauliflower/ Cilantro Aioli

SALADS

- GF** **House or Caesar Salad** 4.99
With Entrée 2.99
- GF** **Iceberg Wedge** 6.99
Iceberg Lettuce/ Danish Bleu Cheese/
Applewood Smoked Bacon/ Tomatoes/
Cucumbers/ French Vinaigrette
- GF** **Seven Field Greens** 6.99
Dried Cranberries/ Red Onion/ Add Chicken 10.99
Spiced Pecans/ Gorgonzola/
Blackberry Balsamic Vinaigrette
- GF** **Applewood Chicken Salad** 12.99
Field Greens/ Applewood Smoked Bacon/
Egg/ Grilled Chicken/ Spiced Pecans/
Dried Cranberries/ Danish Bleu Cheese/
Cranberry Poppyseed Dressing
- GF** **Black and Bleu** 13.99
Marinated Skirt Steak/ Romaine/
Roasted Red Peppers/ Asparagus/
Bleu Cheese/ Creamy Peppercorn
Parmesan Dressing
- GF** **Grilled Salmon Salad** 13.99
Romaine/ Egg/ Red Onion/ Capers/
Basil Tomatoes/ Creamy Parmesan
Dressing/ Blackened Upon Request
- Calamari Caesar** 12.99
Romaine/ Spicy Red Chili Aioli/ Parmesan/
Housemade Croutons/Caesar Dressing/
May Substitute Chicken
12.99

PASTAS

- Campfire Fettuccini** 14.99
Andouille Sausage/ Barbecue Shrimp/
Chicken/ Mushrooms/ Spinach/ Scallions/
Spicy Red Chili Cream Sauce
- Beef Stroganoff** 15.99
Tender Braised Beef/ Mushrooms/ Bleu Cheese
Cream Sauce/ Fettuccini Pasta
- Penne Florentine** 13.99
Chicken/ Spinach/ Roasted Red Peppers/
Pine Nuts/ Olives/ Tomato Caponata
- Grilled Shrimp and Angel Hair** 16.99
Asparagus/ Garlic/ Tomatoes/
Fresh Basil/ Parmesan
- Tuscan Penne** 13.99
Italian Sausage/ Roasted Chicken/
Mushrooms/ Scallions/ Smoked Gouda Cream
- Scallop and Crab Linguini** 16.99
Onions/ Kalamata Olives/ Mushrooms/
Tomatoes/ Fresh Herbs/ Garlic White
Wine Butter Sauce

SIDES

- French Fries/ Creamy Cole Slaw/
Broccoli Salad/ Peppercorn Cottage Cheese/
Fresh Fruit/ Loaded Potato Wedges/
Substitute a Cup of Soup for an Additional 1.99

STONE CREEK
DINING COMPANY

Noblesville
13904 Town Center Blvd.
Noblesville, IN 46060
317-770-1170

Zionsville
4450 Weston Pointe
Zionsville, IN 46077
317-873-9700

Plainfield
2498 Futura Prkway
Plainfield, IN 46168
317-837-9100

Greenwood
911 N. SR 135
Greenwood, IN 46142
317-889-1200

www.stonecreekdining.com

HOURS

M-Th: 11 a.m.-10 p.m.;

F-Sa: 11 a.m.-11 p.m.;

Su: 11 a.m.-9 p.m.

HOUSE SPECIALTIES

Applewood Chicken Salad,
Ahi Tuna, Cranberry-Golden
Raisin Bread Pudding

DRESS

Casual

COST \$\$\$

ENTERTAINMENT (N)

CREDIT CARD ACCEPTED (Y)

BANQUET FACILITIES (Y)

CHILDREN WELCOME (Y)

CHILDREN'S MENU (Y)

CARRYOUT AVAILABLE (Y)

RESERVATIONS ACCEPTED (Y)

WHEELCHAIR ACCESS (Y)

BAR SERVICE (Y)

