

STONY CREEK ROADHOUSE

MOM'S SPECIAL DAY!

Sunday, May 10, 2026 | Open 12-8pm



BRUSCHETTA

Tomato, red onion, bell pepper, capers, basil, olive oil, ricotta, balsamic vinaigrette on toasted French bread 12

SHRIMP COCKTAIL

Cocktail sauce and lemon 15

BRUSSELS SPROUTS

Crispy fried with balsamic glaze 9

CRAB CAKES

Drizzled with red pepper aioli 13

SPINACH ARTICHOKE DIP

With flash-fried pita points 11

FRIED CALAMARI

Lemon caper butter 15

STRAWBERRY SPINACH

Char-grilled chicken, crisp baby spinach, juicy strawberries and crunchy almonds tossed in house-made vinegar dressing 21

CAESAR SALAD

Crisp romaine, asiago-parmesan, croutons, Caesar dressing 16
Chicken 5 | Shrimp 7 | Salmon 10

LEELANAU CHERRY

Grilled chicken, mixed greens, walnuts, bleu cheese, dried cherries, cranberries, mandarin oranges, raspberry vinaigrette 21

LOBSTER & SHRIMP RAVIOLI

Cheese-filled ravioli, lobster meat, sauteed shrimp, scallions, tomatoes, rich lobster cream sauce 24

SEARED SCALLOP CAPELLINI

Sweet bay scallops sauteed in lemon cream sauce with basil and parsley over angel hair, served with garlic bread 26

TRAVERSE CHERRY FETTUCCINE

Grilled chicken, sun-dried cherries, sauteed mushrooms and spinach in creamy alfredo 22

CHICKEN TORINO

Lightly breaded chicken, artichoke hearts, smoked bacon, capers and mushrooms in lemon beurre blanc 24

MARYLAND CHICKEN

Char-grilled chicken breast, crab cake stuffing and shrimp, finished with a rich lobster cream sauce 26

COCONUT CHICKEN

Coconut-encrusted chicken deep-fried until golden, topped with our signature pineapple Malibu rum sauce 22

ASIAN-GLAZED SALMON

Char-grilled, finished with a sweet Thai chili glaze 25

BUTTER CRUMB COD

Oven-baked with garlic-buttered panko breadcrumbs 23

SAUTEED PERCH

Wild-caught fillets, served with house-made tartar and lemon 24

COCONUT SHRIMP

Coconut-battered fried jumbo shrimp with pineapple Malibu rum sauce 22

PARMESAN WALLEYE

Sauteed asiago-breaded walleye with lemon butter cream 25

SALMON OSCAR

Topped with house-made crab cake, asparagus, hollandaise 28

HERB-ENCRUSTED PRIME RIB

Juicy, tender, slow-cooked to perfection!
10oz Queen 29 | 16oz King 38

6OZ LOBSTER TAIL

Sweet, succulent oven-baked wild-caught tail 29
Twin Tails 42

8OZ SIRLOIN

Served with Detroit Zip sauce 26
Add Bleu Cheese Crumbles 2

6OZ FILET

Unmatched tenderness.
Prepared with garlic butter 35

BABY BACK RIBS

Fall-off-the-bone full slab, smothered with barbecue sauce 31

PICK ANY TWO SIDES!

(Pasta excluded; select soup, salad or coleslaw)
Mashed Potatoes, French Fries, Baked Potato, Rice, Vegetable, Soup, Garden Salad, Creamy Coleslaw
+ French Onion 4 | Caesar 4 | Leelanau Salad 4

CHOCOLATE LAYER CAKE
NEW YORK CHEESECAKE
BROWNIE SUNDAE
CARROT CAKE

*NOTICE: Ask your server about menu items that are cooked to order, or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness