



Zias

Stonehouse Restaurant

\$25 MENU

STARTER

BACON CAESAR

tossed in our homemade dressing
and topped with crispy bacon
pairs well with:

Heaven's Gate Sauvignon Blanc

OR

GREEK SALAD

topped with feta and oregano
pairs well with:

Summerhill Alive Organic White

MAIN

FETTUCCHINE À FIORE DI MARE

fettuccine tossed with olive oil,
diced tomatoes, basil, garlic with a
scallop and shrimp medley
pairs well with:

Dirty Laundry Hush Rose

OR

BRIE, PEAR & WALNUT CHICKEN

melted brie, caramelized pear,
topped with walnuts and rosemary
red wine cranberry sauce
pairs well with:

Gehring Pinot Noir

OR

PENNE PRIMAVERA



seasonal vegetables, fresh garlic,
cream sauce & parmesan
pairs well with:

Haywire Pinot Gris

DESSERT

CHEF'S CHOICE OF DESSERT

ask your server about our
daily feature & suggested
wine pairing

Zias

Stonehouse Restaurant

\$35 MENU

Your choice of...

STARTER

BRIE AND ASPARAGUS FILO WITH GREEN SALAD

served with a spicy cranberry dipping
sauce and honey dill dressing

pairs well with:

Heaven's Gate Gewurtztraminer

OR

BREADED PRAWNS WITH CAESAR SALAD

served with a lemon wedge and
cocktail sauce

pairs well with:

Heaven's Gate Sauvignon Blanc

MAIN

SCALLOPS ST. JACQUES

scallops in a white wine cream
sauce, topped with mashed
potatoes and oven baked

pairs well with:

Van Westen Viognier

OR

CAJUN & BLUE CHEESE NEW YORKER

striplion seasoned with cajun spice
and topped with a gorgonzola

butter

pairs well with:

Van Westen "Violeta" Malbec

DESSERT

VALUPTUOUS SWEETS HOMEMADE CHEESECAKE

vanilla cheesecake unbaked with a
hint of lemon, filled and topped
with maple almond Rocha