

# Cherrystones



## Cherrystones Entrees

In the Cherrystones tradition all entrees include Baked Potato, Steamed Rice, Mashed Potato or Rice Pilaf, Fresh Sauteed Vegetables and your Choice of our House Somen Salad, or one of our Special Housemade Soups! New England Clam Chowder or Cajun Seafood Gumbo.

### MEATLOAF & MASHED POTATOES 12.5

Homemade Daily, 100% Ground Chuck

### RIBEYE STEAK 18.5

USDA 14oz Aged Choice Beef

### BRAISED RIBS 15.5

Slow Roasted Tender & Full Flavored, Smothered in Gravy

### KALBI 15.5

Korean Style BBQ Short Ribs

### PANKO CRUSTED PORK CHOPS 12.5

Pan Fried to a Golden Brown

### CHICKEN KATSU 12.5

Breaded Farm Raised Chicken Breast, Deep Fried

### SESAME CRUSTED SALMON 16.5

With Tempura Tofu and Teriyaki Glaze

### NEW ZEALAND ORANGE ROUGHY 15.5

White Wine, Capers, Lemon Butter

### CHILEAN SEABASS 18.5

Steamed in Black Bean Sauce, fresh Ginger and Green Onions

### FISH and CHIPS 11.5

Beer Battered Icelandic Cod Deep Fried and served with Tartar Sauce, Cocktail Sauce and Malt Vinegar

## Roast Prime Rib of Beef

Weekends only - While it Lasts

We roast our Prime Rib very slowly at low temperatures, seasoned with our select spices and Hawaiian Salt. This long cooking process provides you a more Tender, Flavorful and Succulent Beef. Served with AuJus and Fresh Horseradish WOW!

Petite Cut	House Cut	Cherrystones Cut
8 oz	12 oz	16 oz
12.5	16.5	19.5

### CHERRYSTONES POKE SALAD 15

Shredded Lettuce, Carrots, Cucumbers, Daikon, Black Goma, Tofu, Avocado topped with our Famous Poke. Served with our house made Ume Dressing

### Bento Box

Includes Somen Salad, Macaroni Salad, Broccoli Medley, Steamed Rice & Fruit

#### TERIYAKI CHICKEN 11

Hibachi Style Chicken charbroiled with our House made Teriyaki Sauce

#### PINEAPPLE CHICKEN 11

Boneless Skinless Chicken charbroiled with Honey Pineapple Sauce

#### BEEF TERIYAKI 12

Marinated Choice Beef - Charbroiled

#### HAMBURGER STEAK & GRAVY 10

100% Ground Chuck

#### KALUA PORK & CABBAGE 10

Slow Roasted Pork seasoned with Hawaiian Salt. A Favorite Luau Dish!

#### MACADAMIA NUT MAHI-MAHI 12

Macadamia Nut crusted Mahi-Mahi deep fried served with Mango Salsa

#### TERIYAKI SALMON 13

Charbroiled Atlantic Salmon basted with Teriyaki Sauce

#### SHRIMP with LOBSTER SAUCE 13

General Lee's Recipe

## Appetizers

### POKE 9.5

"Our Signature Dish" Seasoned Ahi Tuna  
Island Style

### GARLIC BREAD 2

Cherrystones Garlic Cheese Spread on toasted  
Sourdough

### BASKET of FRIED CLAMSTRIPS 7

Served with Cocktail Sauce & Lemon

### KILLER SHRIMP 10

Served in a Cajun Sauce with French Bread  
for dipping

### CHERRYSTONES CHILI cup 5 bowl 8

Old School Style - No Beans \*Award Winning\*

### CHILI FRIES 7

An Old Standard made better with Award  
Winning Chili

### CAJUN SEAFOOD GUMBO cup 4 bowl 8

### NEW ENGLAND CLAM CHOWDER cup 4 bowl 8

### HAWAIIAN CHICKEN SALAD

Lg 9 Med 7 Sm 4

### DINNER SALAD 3

## Sides

### FRENCH ROLL 1.5

### ONION RINGS 3

### BAKED POTATO 3

### FRENCH FRIES 2

### STEAMED RICE 1

### SAUTEED VEGETABLES 2

## Desserts

### RAISIN BREAD PUDDING 3.5

With Caramel Sauce

### CHOCOLATE BROWNIE SUNDAE 3.5

With Vanilla Ice Cream

## Beverages

### 100% COLUMBIAN COFFEE 2

### 100% ARABICA DECAFFINATED COFFEE 2

### JAPANESE GREEN TEA 2

### FRESH BREWED ICED TEA 2.5

## Soft Drinks

### COKE 2.5

### DIET COKE 2.5

### SPRITE 2.5

### LEMONADE 2.5

### COOLER 2.5

(Lemonade + Iced Tea)

## Beers

### BUDWEISER 4

### BUD LIGHT 4

### COORS 4

### COORS LIGHT 4

### MILLER LIGHT 4

### HEINEKEN 5

### CORONA 5

### SUPER ASAHI DRY 5

### LONGBOARD DRAUGHT 5

On Tap

## House Wines

### FRANZIA WHITE WINE 3.5 1/2Lt 7 L 13

### FRANZIA BLUSH 3.5 1/2Lt 7 L 13

### CARLO ROSSI BURGUNDY 4 1/2Lt 8 Lt 14

### WOODBIDGE CABERNET 5 1.5Lt 25

### BERINGER WHITE ZINFANDEL 5 Btl 15

### CHATEAU ST. MICHELLE CHARDONAY 6 Btl 22.5

### CHATEAU ST. JEAN MERLOT 7 Btl 25

### ESTANCIA CABERNET 7 Btl 25