Celebrating 30 Years! 1996-2026

STONECREEK INN

405 MONTAUK HWY EAST QUOGUE, NY. 11942 631- 653-6770

Restaurant Week at Stone Creek Inn

We're proud to participate in Long Island Restaurant Week, a wonderful opportunity to showcase the heart of Stone Creek Inn. This special menu highlights our commitment to exceptional cuisine, crafted with the finest ingredients and Chef Christian Mir's signature flair. Whether you're a longtime guest or visiting us for the first time, Restaurant Week is the perfect way to experience what makes our dining so memorable.

Three Course Menu $48 per person

We will be offering the Restaurant Week Menu from Sunday, November 1- Sunday, November 8th. Closed on Monday/Tuesday.

*** Please Note: On Saturday, November 7th the Restaurant Week Menu is NOT offered after 7pm**

Menu is NOT available for take-out

Menu Subject To Change

DRINKSPECIALS

DAILY LIBATION 14

WHITE- FALANGHINA, LA CAPRANERA, ITALY, 2025 14/44

RED- CÔTES DU RHÔNE ROUGE, DOMAINE LA SOLITUDE, FRANCE, 2023 14/44

APPETIZERS

LOBSTER BISQUE
Brioche Croutons

ESCARGOT `a la BOURGUIGNONNE
Garlic, Parsley, Shallot, Butter, Bread Crumbs
$6 Supplement

FRESH BURRATA CHEESE WITH SPANISH SERRANO HAM (GF)
Heirloom Tomato Preserve, Extra Virgin Olive Oil, Aged Balsamic
$4 Supplement

TUNA TARTARE*
Fresh Ginger, Tamari, Chives, Wasabi Caviar, Tostada
$9 Supplement

POTATO RICOTTA GNOCCHI
Black Truffle Cream, Mushrooms, Parmesan Foam

STONE CREEK INN CRISPY CALAMARI AND FRISÉE SALAD
Ginger Vinaigrette

CRISPY SUSHI RICE WITH SCOTTISH SALMON*
Spicy Citrus Mayonnaise
$8 Supplement

BABY ARUGULA SALAD WITH RED AND GOLDEN BEETS (GF)
Goat Cheese, Toasted Pecans, Mustard Vinaigrette

CAESAR SALAD
Romaine, Anchovies, Parmesan Cheese, Croutons

"CRABLESS" CRAB CAKE (Ve, GF)
Hearts of Palm, Red Pepper, Vegan Remoulade

SIDEDISHES

TRUFFLE MAC N' CHEESE 18

BRUSSELS SPROUTS WITH PANCETTA (GF) 15

ROASTED CAULIFLOWER, Raisins, Pinenuts (GF) 15

GLUTEN FREE DINNER ROLLS
Two- Served Warm (GF) 6

ENTREES

LOCAL FLOUNDER MEUNIÈRE
Leeks, Farro, Butternut Squash, Capers, Brown Butter

BOUILLABAISSE
Provençale Fish Stew, Monkfish, Shrimp, Mussels, Hake, Grilled Pugliese Bread, Spicy Rouille
$8 Supplement

RIGATONCINI PASTA BOLOGNESE
Beef, Lamb, Porcini Mushrooms, Pecorino Romano, Bread Crumbs

COQ AU VIN (GF)
Braised Chicken Thighs, Whipped Potatoes, Mushrooms, Bacon, Baby Carrots

ORGANIC GLEN CAIRN SALMON (GF)
Whipped Potatoes, Baby Carrots, Lemon Beurre Blanc

BEEF BOURGUIGNON (GF)
Red Wine Braised, Whipped Potatoes, Baby Carrots, Pearl Onions
$9 Supplement

GRILLED BLACK ANGUS FILET MIGNON* (GF)
Truffle Mashed Potatoes, Spinach, Cognac Peppercorn Sauce
$39 Supplement

GRILLED DUROC HERITAGE PORK CHOP* (GF)
Butternut Squash Purée, Cauliflower, Port Wine Jus
$5 Supplement

THAI VEGETABLE STEW (Ve) (GF)
Crispy Rice, Coconut, Green Curry

DESSERTS

WARM BEIGNETS
Caramel Bourbon Sauce

COCONUT SORBET (Ve) (GF)
Fresh Berries

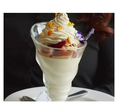
VALRHONA CHOCOLATE MOUSSE (GF)
Chocolate Ribbons

BASQUE CHEESECAKE (GF)
Berry Compote

***This menu item can be cooked to order or is being served raw. Consuming raw and under cooked meats, fish, shellfish and eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.**

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A La Carte Menu


Dessert Menu



$45 Prix-Fixe Menu



Cocktails & Wine List



Online Ordering



LI Restaurant Week 2026



Thanksgiving $89 Prix Fixe Menu

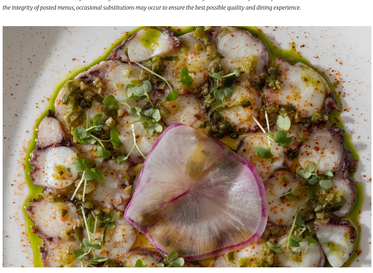

Thanksgiving at Home

Our Cuisine

At Stone Creek Inn, our cuisine reflects the perfect balance of sophistication and comfort, inspired by the rich culinary traditions of Southwest France and the vibrant flavors of the East End. Crafted by Chef Christian Mir, each dish celebrates the finest seasonal and locally sourced ingredients, ensuring freshness and sustainability.

From artfully plated entrees to innovative takes on classic favorites, our menu is a tribute to creativity and quality. Every bite is designed to delight the senses, offering a culinary experience that is as memorable as it is delicious. Whether you're savoring a signature dish or exploring a new favorite, our cuisine embodies the essence of refined dining.

Please Note: *All menus are subject to change without notice based on seasonal ingredient availability and chef discretion. While we strive to maintain the integrity of posted menus, occasional substitutions may occur to ensure the best possible quality and dining experience.*



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