

STONEBRIDGE

GRILLE & TAVERN

DINNER SPECIALS MONDAY JUNE 25, 2018

FEATURED COCKTAILS:

(NEW) CUCUMBER MOJITO- EFFEN CUCUMBER VODKA, FRESH MINT & CUCUMBERS MUDDLED IN SIMPLE SYRUP WITH CLUB SODA AND A TWIST OF LIME.... 7.50

CLOUDLINE PINOT NOIR- 7 OZ GLASS.... 9 BOTTLE.... 30

RUFFINO LUMINA PINOT GRIGIO- 7 OZ GLASS.... 8.25 BOTTLE.... 26

BLACKBERRY SANGRIA- SERVED OVER ICE, FRESH LEMON & LIME.... 7.25

WHITE PEACH SANGRIA- SERVED OVER ICE, FRESH ORANGE.... 7.25

POMEGRANATE SANGRIA- SERVED OVER ICE, FRESH LEMON & ORANGE.... 7.25

APPETIZER:

BLACKENED AHI TUNA - BLACKENED AHI TUNA SERVED RARE WITH ASIAN SLAW & DRIZZLED WITH WASABI AIOLI, SIDE OF SPICY PONZU.... 13.99

ENTREES:

RED PEPPER RIBEYE- 16 OZ GRILLED CERTIFIED ANGUS BEEF RIBEYE TOPPED WITH A ROASTED RED PEPPER CHEESE SAUCE, CHOICE OF SIDE, SIDE SALAD.... 27.99

FIRE-KISSED SALMON- GRILLED ATLANTIC SALMON TOPPED WITH AN AVOCADO & CUCUMBER CHUTNEY, FINISHED WITH A COCONUT CREAM SAUCE AND SERVED OVER JASMINE RICE, SIDE SALAD.... 19.99

CHICKEN TOSCANA- SAUTÉED CHICKEN BREASTS WITH ROASTED RED PEPPERS AND CRIMINI MUSHROOMS, FINISHED WITH MELTED FRESH MOZZARELLA CHEESE AND HOUSE-MADE POMODORO SAUCE, CHOICE OF SIDE, SIDE SALAD.... 16.99

FEATURED DESSERTS:

BANANA CHOCOLATE SWIRL CAKE- DRIZZLED WITH CARAMEL SAUCE AND FRESH WHIPPED CREAM.... 6.99

NEW YORK STYLE CHEESECAKE - TOPPED WITH RASPBERRY SAUCE.... 5.99

PEACH COBBLER - SERVED WARM WITH VANILLA ICE CREAM AND DRIZZLED WITH CARAMEL SAUCE.... 6.99

WARM BROWNIE SUNDAE - VANILLA BEAN ICE CREAM, CARAMEL & CHOCOLATE SAUCES, TOASTED PECANS, AND FRESH WHIPPED CREAM.... 5.99

CRÈME BRULÉE - VANILLA BEAN, FRESH STRAWBERRIES.... 5.99

TRIPLE CHOCOLATE CAKE- CHOCOLATE SAUCE, FRESH WHIPPED CREAM.... 5.99

PECAN BALL- VANILLA BEAN ICE CREAM, TOASTED PECANS & HOT FUDGE.... 6.99