

STONEBRIDGE

GRILLE & TAVERN

DINNER SPECIALS

SATURDAY DECEMBER 16, 2017

FEATURED COCKTAILS:

NEW! HOT CARAMEL APPLE- STOLI SALTED KARAMEL VODKA WITH FRESH LOCAL APPLE CIDER, SERVED WARM IN A CINNAMON-SUGAR RIMMED GLASS.... 6.95

R COLLECTION FIELD BLEND- 7 OZ GLASS.... 8.25 BOTTLE.... 26

HONIG SAUVIGNON BLANC- 7 OZ GLASS.... 8.95 BOTTLE.... 28

BLACKBERRY SANGRIA- SERVED OVER ICE WITH FRESH LEMON & LIME.... 6.95

WHITE PEACH SANGRIA- SERVED OVER ICE WITH FRESH ORANGE.... 6.95

POMEGRANATE SANGRIA- SERVED OVER ICE WITH FRESH LEMON AND ORANGE.... 6.95

APPETIZER:

COCONUT BREADED SHRIMP- COCONUT BREADED ARGENTINIAN SHRIMP, FLASH FRIED AND SERVED OVER A COCONUT CREAM SAUCE, WITH A SIDE OF PINEAPPLE-CRANBERRY CHUTNEY.... 12.99

STUFFED ROASTED EGGPLANT- ROASTED EGGPLANT STUFFED WITH COUS COUS, MARINATED TOMATOES, CRUMBLLED FETA CHEESE, SERVED ON A POOL OF POMODORO SAUCE....9.99

ENTREES:

CHICKEN CAPRESE- SAUTÉED CHICKEN BREAST, TOPPED WITH MARINATED ROMA TOMATOES AND MELTED FRESH MOZZARELLA CHEESE, FINISHED WITH CHIFFONADE BASIL AND A BALSAMIC DRIZZLE, CHOICE OF SIDE, SIDE SALAD....16.99

MISO TUNA- PAN SEARED AHI TUNA SEASONED WITH AN ASIAN RUB, SERVED OVER JASMINE RICE IN A POOL OF MISO BROTH AND FINISHED WITH A CUCUMBER SLAW, SIDE SALAD.... 21.99

VEAL AND TRUFFLE RAVIOLI- PASTA PILLOWS STUFFED WITH SLOW BRAISED VEAL AND BLACK TRUFFLE, SERVED OVER WILTED BABY SPINACH AND ROASTED TOMATOES, TOSSED IN A ROSEMARY-DEMI GLACE, SIDE SALAD....18.99

FEATURED DESSERTS:

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

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

WARM BROWNIE SUNDAE- VANILLA BEAN ICE CREAM, CARAMEL AND CHOCOLATE SAUCES, TOASTED PECANS, FRESH STRAWBERRIES AND WHIPPED CREAM.... 6.99

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

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