

STONEBRIDGE

GRILLE & TAVERN

DINNER SPECIALS SUNDAY FEBRUARY 18, 2018

FEATURED COCKTAILS:

NEW! STRAWBERRY CHEESECAKE MARTINI- MALIBU STRAWBERRY SWIRL RUM, STOLI VANIL VODKA & CRANBERRY JUICE SERVED WITH A GRAHAM CRACKER RIM.... 6.95

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

ANGELINE MERLOT- 7 OZ GLASS.... 8.50 BOTTLE.... 28

MATCHBOOK CHARDONNAY- 7 OZ GLASS.... 8.25 BOTTLE.... 26

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:

CHICKEN FAJITA QUESADILLA- SEASONED CHICKEN BREAST, BELL PEPPERS, DICED TOMATO, ONIONS & CHEDDAR JACK CHEESE, SERVED IN A GRILLED FLOUR TORTILLA, SIDE OF SHREDDED LETTUCE, SALSA & SOUR CREAM.... 11.99

ENTREES:

TAVERN SIRLOIN- GRILLED 9 OZ CERTIFIED ANGUS BEEF SIRLOIN, TOPPED WITH MELTED BLEU CHEESE & SERVED OVER A HORSERADISH CREAM SAUCE, SERVED WITH YUKON MASHED POTATOES, SIDE SALAD.... 19.99

CREOLE SALMON- BLACKENED GRILLED ATLANTIC SALMON, TOPPED WITH SAUTÉED PEPPERS, ONIONS & A CAJUN CREAM SAUCE, SERVED WITH RICE PILAF, SIDE SALAD.... 19.99

STUFFED CHICKEN - PAN ROASTED & SERVED WITH MASHED POTATOES & GRAVY, BUTTERED SWEET CORN, SIDE SALAD.... 14.99

FEATURED DESSERTS:

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

PEACH COBBLER- 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