

STONEBRIDGE

GRILLE & TAVERN

DINNER SPECIALS TUESDAY AUGUST 21, 2018

FEATURED COCKTAILS:

(NEW) RASPBERRY MOSCOW MULE- ABSOLUTE LIME VODKA, CRABBIE'S RASPBERRY GINGER BEER & FRESH SQUEEZED LIME, SERVED OVER ICE.... 7.50

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

CONCANNON CRIMSON & CLOVER- 7 OZ GLASS.... 8.50 BOTTLE.... 26

WENTE LOUIS MEL SAUVIGNON BLANC- 7 OZ GLASS.... 8 BOTTLE.... 24

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:

STEAKHOUSE QUESADILLA- SHAVED RIBEYE, CARAMELIZED ONIONS, CRIMINI MUSHROOMS AND SHREDDED SHARP CHEDDAR CHEESE SERVED IN A FLOUR TORTILLA, SIDE OF HORSERADISH SAUCE.... 11.99

ENTREES:

PORK CHOPS A LA FRESCA- GRILLED PORK CHOPS TOPPED WITH ROASTED TOMATOES, ARTICHOKE AND CRUMBLED FETA CHEESE DRIZZLED WITH AN AGED BALSAMIC REDUCTION AND SERVED WITH RICE PILAF, SIDE SALAD.... 17.99

WHISKEY MUSHROOM SIRLOIN- GRILLED 9 OZ CERTIFIED ANGUS BEEF SIRLOIN, SLICED OVER YUKON MASHED POTATOES & TOPPED WITH A WHISKEY MUSHROOM REDUCTION, SIDE SALAD 19.99

CHIPOTLE SALMON- GRILLED ATLANTIC SALMON SERVED OVER CHILI-LIME RICE AND TOPPED WITH A CHIPOTLE CREAM SAUCE, SIDE SALAD.... 19.99

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.... 6.99

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