

# STONEBRIDGE

## GRILLE & TAVERN

### DINNER SPECIALS MONDAY APRIL 23, 2018

#### Featured Cocktails:

R Collection Merlot- 7 OZ GLASS.... 8.25 BOTTLE.... 26

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:

Loaded Nachos- Grilled Chicken Breast, Cheddar Jack Cheese & Yuengling Lager Queso, Fresh Pico de Gallo and Roasted Jalapenos Served Over Flash Fried Tortilla Chips, Finished with Lime Crème Fraiche.... 10.99

#### Entrees:

Horseradish Strip Steak- Grilled 14 oz Certified Angus Beef NY Strip Steak Topped with Caramelized Onions and a Horseradish Cheese Sauce, Served Over Yukon Mashed Potatoes, Side Salad.... 24.99

Pesto Crusted Salmon- Fresh Atlantic Salmon Grilled & Topped with a Pesto Crust and Roasted Red Pepper Cream Sauce, Choice of SIDE, SIDE SALAD.... 19.99

Chicken Primavera- Sautéed Chicken Breasts with Fire Roasted Zucchini, Squash, Red Peppers and Red Onions in a White Wine Reduction, Served Over Linguini, Side Salad.... 16.99

#### Featured Desserts:

Warm Banana Chocolate Swirl Cake- TOPPED WITH A CARAMEL DRIZZLE.... 5.99

Peach Cobbler- Served Warm with Vanilla Ice Cream and Drizzled With CARAMEL SAUCE.... 6.99

Pecan Ball- Vanilla Bean Ice Cream, Toasted Pecans and Hot Fudge.... 6.99

Warm Brownie Sundae- Vanilla Bean Ice Cream, Caramel and Chocolate SAUCES, TOASTED PECANS, FRESH STRAWBERRIES AND WHIPPED CREAM.... 6.99

New York Style Cheesecake - TOPPED WITH RASPBERRY SAUCE.... 5.99

Triple Chocolate Cake- Finished With A Chocolate Drizzle.... 5.99

Crème Brûlée- VANILLA BEAN, TOPPED WITH FRESH STRAWBERRIES.... 5.99