

# STONEBRIDGE

## GRILLE & TAVERN

### DINNER SPECIALS SATURDAY JUNE 24, 2017

#### FEATURED COCKTAILS:

NEW! POMEGRANATE SANGRIA- SERVED OVER ICE WITH FRESH ORANGE & LIME.... 7.25

NEW! CUCUMBER MOJITO- EFFEN CUCUMBER VODKA, FRESH MUDDLED CUCUMBERS & MINT LEAVES, SIMPLE SYRUP AND CLUB SODA.... 7.50

RODNEY STRONG CHALK HILL CHARDONNAY- 7 OZ GLASS.... 9.75 BOTTLE.... 30

HESS SELECT CABERNET SAUVIGNON- 7 OZ GLASS.... 9.75 BOTTLE.... 30

THE FIERY GINGER- FIREBALL CINNAMON WHISKEY, CRABBIES GINGER BEER & FRESH SQUEEZED ORANGE, SERVED IN A COPPER MUG OVER ICE.... 7.50

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

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

#### APPETIZER:

MEDITERRANEAN BRUSCHETTA- GRILLED CIABATTA BREAD TOPPED WITH A ROASTED EGGPLANT SPREAD, FRESH TABBOULEH AND CRUMBLED FETA CHEESE.... 7.99

#### ENTREES:

PRIME SIRLOIN- GRILLED 9 OZ. USDA PRIME SIRLOIN, SLICED AND SERVED ON A BED OF CARAMELIZED ONIONS AND FINISHED WITH A GORGONZOLA CREAM SAUCE, SERVED WITH ROASTED GARLIC MASHED POTATOES, SIDE SALAD.... 23.99

TUSCAN SALMON- GRILLED FRESH ATLANTIC SALMON SERVED OVER A BED OF GREENS, TOPPED WITH AN ASIAGO CREAM SAUCE AND FINISHED WITH OVEN ROASTED TOMATOES, CHOICE OF SIDE, SIDE SALAD .... 19.99

LEMON BACON SCALLOPS- PAN SEARED FRESH SEA SCALLOPS WITH SAUTÉED BACON LARDONS, IN A PINOT GRIGIO LEMON REDUCTION, TOSSED WITH FRESH PAPPARDELLE PASTA, SIDE SALAD.... 24.99

#### FEATURED DESSERTS:

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

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