

# STONEBRIDGE

## GRILLE & TAVERN

DINNER SPECIALS  
THURSDAY MAY 25, 2017

FEATURED COCKTAILS:

RODNEY STRONG CHALK HILL CHARDONNAY- 7 OZ GLASS.... 9.75 BOTTLE.... 30  
CARNIVORE CABERNET SAUVIGNON- 7 OZ GLASS.... 9.25 BOTTLE.... 28  
THE FIERY GINGER- FIREBALL CINNAMON WHISKEY, CRABBIES GINGER BEER & FRESH SQUEEZED ORANGE, SERVED IN A COPPER MUG OVER ICE.... 7.50  
ROYAL MULE- CROWN ROYAL CANADIAN WHISKEY, CRABBIES GINGER BEER & FRESH SQUEEZED LEMON, SERVED IN A COPPER MUG OVER ICE.... 8  
BLACKBERRY SANGRIA- SERVED OVER ICE WITH FRESH LEMON & LIME.... 6.95  
WHITE PEACH SANGRIA- SERVED OVER ICE WITH FRESH ORANGE SLICE.... 6.95

APPETIZER:

GARDEN BRUSCHETTA- GREEN PEPPERS, ZUCCHINI, YELLOW SQUASH, OVEN ROASTED TOMATOES, & RED ONION ON GRILLED CIABATTA BREAD, WITH MELTED ASIAGO CHEESE & FRESH BASIL....7.99

ENTREES:

TUSCAN SIRLOIN-GRILLED CERTIFIED ANGUS BEEF SIRLOIN TOPPED WITH ITALIAN GREENS, ROASTED RED PEPPERS, & MELTED ASIAGO CHEESE, DRIZZLED WITH BALSAMIC REDUCTION, CHOICE OF SIDE, SIDE SALAD.... 19.99

HONEY NUT GROUPER- HONEY & PECAN CRUSTED BLACK GROUPER TOPPED WITH A CINNAMON RUM SAUCE, CHOICE OF SIDE, SIDE SALAD.... 19.99

ROSEMARRY CHICKEN – CHICKEN BREASTS SAUTEED IN A ROSEMARRY WITE WINE REDUCTION, SERVED OVER LINGUINI, SIDE SALAD.... 16.99

FEATURED DESSERTS:

POMEGRANATE PARFAIT CHEESECAKE- FINISHED WITH A CHOCOLATE DRIZZLE & WHIPPED CREAM....5.99

LEMON CRÈME BRÛLÉE- FINISHED WITH BLACK CHERRY DRIZZLE.... 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 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