

STONEBRIDGE

GRILLE & TAVERN

DINNER SPECIALS:

SATURDAY JUNE 24, 2017

APPETIZER:

BLACKENED SEA SCALLOPS- SERVED WITH A WILTED ARUGULA & EDAMAME BEAN SALAD, DRIZZLED WITH BALSAMIC REDUCTION & CILANTRO OIL....13.99

STUFFED POBLANO PEPPERS- FLASH FRIED TEMPURA BATTERED POBLANO PEPPERS, STUFFED WITH A GRILLED CORN & GOAT CHEESE POLENTA, SERVED WITH A SIDE OF FIVE PEPPER REMOULADE....8.99

ENTREES:

SHRIMP & SCALLOP FLORENTINE- PAN SEARED WILD CAUGHT ARGENTINE RED SHRIMP & FRESH SEA SCALLOPS, FRESH BABY SPINACH, SERVED OVER PAPPARDELLE NOODLES TOSSED IN A GARLIC & WHITE WINE CREAM SAUCE, SIDE SALAD....24.99

CHARCOAL SEASONED FILET MIGNON- 9OZ CERTIFIED ANGUS BEEF FILET MIGNON, DUSTED WITH OUR FAMOUS CHARCOAL SEASONING AND SEARED TO YOUR LIKING, SERVED WITH A SIDE OF ROASTED GARLIC YUKON MASHED POTATOES, SIDE SALAD....29.99

PERCH A LA FRESCA- PAN SEARED WILD CAUGHT OCEAN PERCH, WILTED BABY SPINACH, ROASTED RED PEPPERS, OVEN ROASTED TOMATOES, GRILLED ARTICHOKE HEARTS, DRIZZLED WITH AN AGED BASALMIC GLAZE, TOPPED WITH CRUMBLLED FETA CHEESE, CHOICE OF SIDE, SIDE SALAD....18.99

FEATURED DESSERT:

SOPAPILLAS- FLASH FRIED DOUGH, DUSTED WITH CINNAMON & SUGAR, AND DRIZZLED WITH CARAMEL SAUCE, VANILLA BEAN ICE CREAM...6.99

HAPPY HOUR 2pm-6pm EVERYDAY!!!

\$2 BUDWEISER & BUD LIGHT YUENGLING & YUENGLING LIGHT

\$3 HOUSE LIQUOR MICHELOB ULTRA

\$4 HOUSE WINES BY STONE CELLARS

STELLA ARTOIS & PLATFORM WHITE IPA

\$5 MOSCOW MULE

FIERY GINGER MULE

\$6 MIMI'S FRENCH MARTINI LEMON DROP MARTINI

AVA GRACE CHARDONNAY 19 CRIMES RED BLEND