

STONEBRIDGE

GRILLE & TAVERN

SUNDAY FEBRUARY 18, 2018

FEATURED COCKTAIL:

CUPID'S MARTINI- GODIVA WHITE CHOCOLATE LIQUEUR, CHAMBORD, WHITE CRÈME DE COCOA, RASPBERRY DRIZZLE RIM...9.00

FEATURED APPETIZER & SIDE:

SHRIMP SCAMPI- PAN SEARED TAIL-ON ARGENTINE RED SHRIMP, IN A LEMON WHITE WINE REDUCTION, FRESH GARLIC, GRILLED CIABATTA BREAD...9.99

GRILLED ASPARAGUS- A LA CARTE...3.99 SUBSTITUTION...2.00

FEATURED ENTREES:

HERB ROASTED HALF CHICKEN- BASIL AND PARSLEY CRUSTED HALF FREE-RANGE CHICKEN, BAKED WITH FRESH ROSEMARY & ROASTED GARLIC CLOVES, SERVED WITH A SIDE OF YUKON MASHED POTATOES & GRILLED ASPARAGUS, FINISHED WITH A ROSEMARY AND WHITE WINE REDUCTION, SIDE SALAD....17.99

SIRLOIN SICILIANO- 9OZ CERTIFIED ANGUS BEEF BASEBALL SIRLOIN, TOPPED WITH ONIONS, PEPPERS, MUSHROOMS AND POMODORO SAUCE, SERVED WITH A SIDE OF YUKON MASHED POTATOES, SIDE SALAD....19.99

LEMON WALLEYE- THYME CRUSTED WALLEYE, BROILED WITH FRESH LEMONS & SHALLOTS, SERVED IN A LEMON WINE REDUCTION, SIDE OF GINGERED JASMINE RICE, SIDE SALAD....21.99

LOBSTER RAVIOLI- LOBSTER FILLED PASTA PILLOWS, SERVED IN A RICH LOBSTER CREAM SAUCE WITH FRESH SAUTEED BABY SPINACH AND DICED ROMA TOMATOES, SIDE SALAD...19.99

CHICKEN ALOUETTE- PAN SEARED CHICKEN BREASTS SAUTÉED WITH PORTABELLO MUSHROOMS & ROASTED RED PEPPERS IN A ALOUETTE CREAM SAUCE, TOPPED WITH SCALLIONS, CHOICE OF SIDE, SIDE SALAD.... 17.99

FEATURED DESSERTS:

RASPBERRY STUFFED COCONUT CAKE- TOPPED WITH TOASTED SHAVED COCONUT, SERVED WITH RASPBERRY SAUCE & FRESH WHIPPED CREAM....6.99

CARAMEL PECAN CHEESECAKE- N.Y STYLE CHEESECAKE CRUSTED WITH CANDIED PECANS, DRIZZLED WITH A SMOOTH CARAMEL SAUCE, FRESH WHIPPED CREAM....6.99