

STONEBRIDGE

GRILLE & TAVERN

DINNER SPECIALS:

TUESDAY FEBRUARY 19, 2019

FEATURED COCKTAILS:

CHOCOLATE CRUNCH MARTINI- GODIVA CHOCOLATE LIQUEUR, PINNACLE WHIPPED VODKA & BAILEY'S IRISH CREAM, GRAHAM CRACKER RIMMED GLASS...8.00

MINTY MARTINI- STOLI VANILLA VODKA, CRÈME DE CACAO, CRÈME DE MENTHE, MILK, CHOCOLATE STRIPED GLASS...8.00

CRANBERRY SANGRIA- RED WINE, CRANBERRY JUICE, FROZEN CRANBERRY GARNISH...8.00

ANTIGAL UNO MALBEC- GLASS...8.00 BOTTLE...26

GROTH SAUVIGNON BLANC- GLASS...9.75 BOTTLE...34

FEATURED APPETIZER:

SMOKEHOUSE QUESADILLA- GRILLED CHICKEN BREAST. HOUSE MADE BARBEQUE SAUCE, SHREDDED CHEDDAR/JACK CHEESE, FRIED ONION STRAWS, STUFFED IN A FLOUR TORTILLA SHELL, SERVED WITH SHREDDED LETTUCE & FRESH PICO DE GALLO....11.99

FEATURED SIDE:

ROASTED FINGERLING POTATOES- SUBSTITUTION...3.00 A LA CARTE...4.99

ENTREES:

BLACK & BLEU FILET MEDALLIONS- BLACKENED 4OZ CENTER CUT FILET MEDALLIONS, TOPPED WITH CARAMELIZED ONIONS & BLEU CHEESE CRUMBLES, SERVED WITH A SIDE OF YUKON MASHED POTATOES, SIDE SALAD....24.99

SMOTHERED CHICKEN & RICE- GRILLED CHICKEN BREASTS, CRIMINI MUSHROOM, SAUTEED SWEET PEPPERS & CARAMELIZED ONIONS, SERVED OVER RICE PILAF, SMOTHERED WITH A CREAMY ROASTED GARLIC WINE REDUCTION, SIDE SALAD....17.99

BRUSCHETTA SALMON- GRILLED ATLANTIC SALMON FILLET, TOPPED WITH MARINATED ROMA TOMATOES, ASIAGO CHEESE, BASIL CHIFFONADE, CHOICE OF SIDE, SIDE SALAD....19.99

FEATURED DESSERTS:

WARM BANANA CHOCOLATE SWIRL CAKE- DRIZZLED WITH CARAMEL SAUCE, FRESH WHIPPED CREAM....6.99

SALTED CARAMEL CRUNCH VANILLA CAKE- FINISHED WITH CARAMEL SAUCE, FRESH WHIPPED CREAM.... 6.99