

STONEBRIDGE

GRILLE & TAVERN

DINNER SPECIALS

MONDAY JANUARY 23, 2017

Featured Cocktails:

Fess Parker Chardonnay- 7 OZ GLASS.... 9.25 BOTTLE.... 28

Apothic Red- 7 OZ GLASS.... 9.50 BOTTLE.... 30

The Fiery Ginger- Fireball Cinnamon Whiskey, Crabbies Ginger Beer & Fresh SQUEEZED ORANGE, SERVED IN A COPPER MUG OVER ICE.... 7.50

Caramel Apple Martini- Stolli Salted Karamel Vodka With Fresh Local Apple CIDER SERVED IN A CARAMEL STRIPED MARTINI GLASS.... 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

Appetizers:

Bleu Bruschetta- Grilled Ciabatta Bread Topped With Caramelized Onions, Roasted Red Peppers and MELTED BLEU CHEESE.... 8.99

Entrees:

Creamy Marsala Sirloin- Grilled 9 Oz Certified Angus Beef Sirloin, Sliced Thin and Served Over Yukon Gold Mashed Potatoes, Finished With A Creamy Marsala Sauce, Side Salad.... 19.99

Harvest Grouper- Fresh Grilled Grouper Served Over A Bed Of Fire-Roasted Zucchini, Squash And Red Peppers, Finished With a Cranberry Cream Sauce, Side Salad.... 19.99

Mushroom Asiago Chicken- Sautéed Chicken Breasts With Crimini Mushrooms and Hot Peppers In A White Wine-Asiago Cream Sauce, Choice Of Side, Side Salad.... 17.99

Featured Desserts:

Peanut Butter Pie- Finished With Chocolate Drizzle & WHIPPED CREAM.... 5.99

Peach Cobbler- Served Warm With Vanilla Ice Cream and Drizzled With CARAMEL SAUCE.... 5.99

Warm Brownie Sundae- Vanilla Bean Ice Cream, Caramel and Chocolate SAUCES, TOASTED PECANS, FRESH STRAWBERRIES AND WHIPPED CREAM.... 5.99

Crème Brûlée- VANILLA BEAN, FRESH STRAWBERRIES.... 5.99

Pecan Ball- Vanilla Bean Ice Cream, TOASTED PECANS & HOT FUDGE.... 5.99

New York Style Cheesecake - TOPPED WITH RASPBERRY SAUCE... 5.99