

# SBI News

MAY 2018



**STONE BRIDGE**  
INN & RESTAURANT

Visit our website: [stone-bridge-inn.com](http://stone-bridge-inn.com)

## Schedule Notice

We are open as of Fri., May 11th  
with regular dinner hours Thurs.-Sun.



Spring has arrived at  
Stone Bridge!

## Join Us for Mother's Day!

Special Hours May 13th  
from 12 Noon to 7 p.m.  
Call for Reservations



Book Your  
Wedding with Us!

Call us for  
dates available.

## STONE BRIDGE RESTAURANT NEW SPRING/SUMMER MENU

### APPETIZERS

#### Soup Du Jour

Made fresh & priced daily



#### Steamed Clams

In white wine garlic butter



#### Calamari

Lightly dusted in cornstarch & flash  
fried, served with fra diavolo sauce



#### Flatbreads

Mediterranean Grilled Chicken  
Pesto

Artichoke, spinach, olives, tomato,  
mozzarella, feta

#### Chorizo & Roasted Peppers

Sautéed onions, marinara,  
provolone & parmesan cheeses

#### Caprese

Sun-dried tomato pesto, fresh  
mozzarella, roasted tomatoes with  
balsamic glaze & fresh basil



#### Mini Crab Cakes

On a bed of greens, pico de gallo,  
jalapeño cream



#### Nachos

House fried tortilla chips with our  
own pulled pork, pepperjack  
queso, tomato, red onion, jalapeno,  
BBQ drizzle

#### Vegetable Spring Rolls

With house made sweet & sour  
sauce



#### Crispy Mozzarella Moons

With house made marinara sauce



#### Boneless Wings

Choice of hot or mild buffalo, blue-  
berry bourbon BBQ, southwest  
BBQ, honey mustard sauce or  
butter & garlic



### SALADS

Add Grilled Chicken /  
Salmon / Shrimp

#### Classic Caesar Salad

Romaine Lettuce and toasted  
Croutons tossed in a classic Caesar  
Dressing.



#### Cobb Salad

Egg, bacon, bleu cheese, avocado,  
tomato & red onion over greens with  
creamy cucumber & dill dressing



#### House Salad

Greens tossed with our house  
vinaigrette topped with almonds,  
golden raisins, julienne apples &  
goat cheese



### ENTRÉES

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# Stone Bridge Inn News

## STONE BRIDGE RESTAURANT NEW SPRING/SUMMER MENU *(continued)*

### ENTRÉES *(continued)*

#### Seared Salmon with Avodaise

*Pan seared 8-ounce filet, with avocado hollandaise sauce*



#### Seared Haddock

*Pan seared haddock topped with mango salsa*



#### Fire Grilled Pork Chop

*Bone-in pork chop grilled to your preference,\* with creamy apple bacon shallot gravy*



#### New Zealand Rack of Lamb

*3 double-boned chops grilled to your preference,\* with mint chimichurri*



#### Dijon Duck

*Oven roasted duck breast cooked to your preference,\* sautéed onions & peppers in a light white wine mustard sauce*



#### Porterhouse Steak

*12-ounce House Rub Balckened Porterhouse, grilled to your preference\**



#### Quinoa Rice Bowl

*Tri-colored quinoa & rice blend with a sauté of seasoned vegetables & spices*



#### Pasta Du Jour

*Adult & child sized portions priced daily*

### LIGHT FARE

*Burgers & sandwiches served with lettuce & tomato on a toasted brioche roll with choice of house made potato chips or curly fries*



#### Build Your Own Burger

*Angus Beef • Chicken Breast • Beyond Burger*

#### Toppings

*Caramelized Onions • Sautéed Mushrooms  
Jalapenos • Avocado • Bacon • Avocado*

#### Cheeses

*American • Swiss • Cheddar • Provolone  
Crumbled Blue • Pepper Jack • Mozzarella*



#### Chicken Fried Cod Sandwich

*With lettuce, tomato & tartar sauce*



#### Beef & Cheddar Sandwich

*With au jus*



#### Caprese BLT

*Bacon, lettuce, tomato, mozzarella cheese & pesto mayo*



#### Wraps

##### Grilled Veggie Wrap

*Grilled veggies & provolone with balsamic glaze*

##### Asian Chicken Wrap

*Grilled or fried chicken, sautéed onions & peppers, crispy strips, lettuce, orange sesame drizzle*

### FRESH DESSERTS MADE DAILY

*An 18% Gratuity will be added to checks for parties of 8 or more.*

**Gift Certificates available!**

**Visit Us on  
Facebook!**

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*