



STONE BRIDGE
INN & RESTAURANT

Visit our website: stone-bridge-inn.com

February Entertainment



Fri., Feb. 10
Blue London
8pm-12am



Fri., Feb. 17
Crooked Jack
8pm-12am



Fri., Feb. 24
Blue London
8pm-12am



Fri., Mar. 3
Eric Harvey & Friends
8pm-12am



Fri., Mar. 10
Blue London
8pm-12am



Fri., Mar. 17
Crimson Tears
8pm-12am

Schedule Notes:

In addition to our regular hours serving dinner Thu. through Sun., the Restaurant and Tavern are OPEN on Tue., Feb. 14th from 5PM to 10PM, and during President's Week on Mon., Feb. 20th, Tue., Feb. 21st & Wed., Feb. 22nd from 5PM to 9PM.

Gift Certificates available!

Book Your Valentine's Day Reservation today!

VALENTINE'S DAY SPECIALS

Reservations from 5:00PM to 10:00PM

STARTERS

Celery Root & Butternut Squash Bisque



Cheese Lover's Flatbread

Smoked Provolone, Pepperjack and Fontina



Jumbo Gulf Shrimp Cocktail

Over a bed of Greens with our in house made Cocktail Sauce



Skewered Lamb Chops

With a Habanero Salsa Marinade

SALADS

Classic Caesar Salad

Romaine Lettuce tossed in a classic Caesar Dressing with toasted Croutons and Parmesan Cheese



Harvest Greens Salad

Greens, sliced Almonds, Cranberries, Carrots and Apples tossed with an Apple Cider Vinaigrette



ENTRÉE CHOICES

Served with our Bread Basket and Butter and Chef's selection and Seasonal Vegetables.



Prime Rib Au Jus

12-ounce Prime Rib, slow roasted, with a side of Horseradish Supreme Sauce



Filet Mignon

8-ounce Angus Filet, charbroiled to order, with a Brandied Au Poivre Sauce

Menu continued on next page...



Stone Bridge Inn News

STONE BRIDGE RESTAURANT VALENTINE'S MENU *(continued)*

ENTRÉES

(continued)

Lobster Thermidor

*A 12-ounce split Brazilian Lobster Tail with a Tarragon
Parmesan White Wine Sauce*



Charbroiled Center Cut Halibut Steak

Finished with a Champagne Bechamel Reduction



Herb Encrusted Duck

Baked half Duck served crispy with a Thai Lime Rosemary Glaze



Vegetable Florentine

*Broccoli, Artichoke Hearts, Spinach and fire roasted Red Peppers
over Pappardelle Noodles*



DESSERT

New York Style Cheesecake

With Chocolate or Raspberry Sauce



Flourless Chocolate Torte with Chocolate Ganache

Served warm with Chocolate Sauce and Whipped Cream



Milk Chocolate Covered Strawberries



\$65 per person, \$120 per couple.

A Champagne Split, Coffee and Tea included.

Other Beverages, Tax and Gratuity NOT included.

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

Menu items are subject to change at the Chef's discretion.

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