THE OFFICIAL STONE BRIDGE INN & RESTAURANT NEWSLETTER

SBI News

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

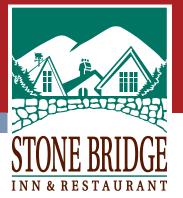
Schedule Notes:

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!

Visit our website: stone-bridge-inn.com

] 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

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

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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

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Filet Mignon

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

Menu continued on next page...

Stone Bridge Restaurant: (570) 679-9500 / Inn: (570) 679-9200

www.stone-bridge-inn.com • e-mail: sbinn@nep.net

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FEBRUARY '17



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

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DESSERT

New York Style Cheesecake With Chocolate or Raspberry Sauce

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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.