

SBI News

MAY 2017



STONE BRIDGE
INN & RESTAURANT

Visit our website: stone-bridge-inn.com

Schedule Notice

*We are open as of Thurs., May 5th
with regular dinner hours Wed.-Sun.*



**Spring has arrived at
Stone Bridge!**

Join Us for Mother's Day!

**Special Hours May 14th
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 MENU

APPETIZERS

Soup Du Jour

Made fresh & priced daily



Steamed Clams

In white wine garlic butter



Crispy Fried Calamari

*Lightly dusted with corn starch,
fra diablo dipping sauce*



Flatbreads

*Stone Bridge Steak & Three Cheese
Caramelized onions, roasted
peppers*

Grilled Chicken

*Buffalo sauce, crumbled blue
cheese, celery*

Garden Vegetable

*Fresh summer vegetables, garlic
butter, goat cheese*



Crab Stuffed Portabella Mushroom

*Jumbo portabella mushroom,
lump crab meat, melted provolone
cheese, mixed greens*



Quinoa Chicken Bites

*Quinoa coated fried chicken strips,
choice of buffalo blue butter,
blueberry bourbon BBQ, or honey
mustard sauce*



Jumbo Chicken Wings

*Choice of buffalo, blueberry
bourbon BBQ, southwest BBQ, or
honey mustard sauce*



Crispy Mozzarella Moons

With house made marinara sauce



House made Guacamole Dip

*Fresh guacamole, house made
potato chips*



SALADS

*Add Grilled Chicken /
Salmon / Crab Cake*

Classic Caesar Salad

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



Radicchio & Endive

*Radicchio, hazelnut vinaigrette,
goat cheese, blackberries,
Mandarin oranges, almonds*



Mediterranean Summer Salad

*Arugula, olives, cilantro, balsamic
vinaigrette, roasted peppers, goat
cheese, blue sea salt*



ENTRÉES

(continued on page 2)



Stone Bridge Inn News

STONE BRIDGE RESTAURANT NEW SPRING MENU (continued)

ENTRÉES (continued)

Pan Seared Salmon

Pan seared 8-ounce filet, tomato & cucumber vinaigrette.



Jamaican Jerked Sea Scallops

Pan seared scallops lightly dusted with Jamaican jerk seasonings, white wine & citrus reduction



Fire Grilled Pork Chop

Center cut pork chop grilled to your preference, marsala citrus sauce*



New Zealand Rack of Lamb

14-ounce rack grilled to your preference, blackberry fresh mint relish*



Crispy Orange Duck

Oven roasted half duck, Mandarin orange glaze



Filet of Beef

Pan seared 8-ounce filet cooked to your preference, mushrooms, onions, bacon*



Vegetable Pad Thai

Seasoned vegetables sautéed in a red pepper vegetable stock served over pad Thai noodles



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 • Bison • Portabella Mushroom

Toppings

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

Cheeses

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



Crab Cake Sandwich

With a lemon pepper rémoulade



Aztec Chicken Sandwich

With guacamole, jalapenos & pepper jack cheese



Chicken Tenders

Crispy fried chicken strips, choice of BBQ, honey mustard or ranch dressing



Sliced Roast Beef

Thinly sliced roast beef, au jus, starch & vegetables

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.*