

Stonebridge Dinner Menu

Starters

Soup of the Evening \$7

Charcuterie Board \$12

*Chefs selection of meats, cheeses,
& olives.*

Served with freshly grilled bread

Caribbean Crab Cake \$10

*Jumbo Lump Crab Cake,
Served with a Mango salsa*

Lobster Bisque \$9

Tuna Stonebridge \$9

Blackened, Ginger Soy, Wasabi

Tavern Oysters \$10

Fried, Tartar, Tomato Jam

All Entrees served with a House or Caesar Salad and choice of Baked Potato, Fresh Mashed Potatoes, Broccoli, Asparagus, Vegetable Medley, Baby Carrots, or Roasted Red Potatoes. Additional Sides \$7

Salads

Build your own salad \$7

Fresh mixed Greens, Iceburg or Romaine

Choice of 5

*Bacon, Ham, Turkey, Egg, Cucumber, Tomato, Onion, Olives, Cheddar,
Croutons*

Certain items are served raw or cooked to order. Consuming raw or undercooked shellfish or meat may increase your risk of food-borne illness, especially if you have certain medical conditions.

Executive Sous Chef : Patrick Thurman

From the Sea

North Bay Grouper \$29

Grilled Saffron Rice, Citrus Cream

Maple Hill Salmon \$25

8oz. Norwegian Salmon filet seared to perfection. Glazed with a bourbon-teriyaki sauce. Served with Green Onion Risotto

Jumbo Shrimp \$25

Blackened/Fried/Scampi, Saffron Rice

Steaks

T-Bone \$47

22oz Marinated & Grilled to Perfection

Bacon wrapped Filet Mignon \$37

8oz Filet, Marinated & Grilled to Perfection

Ribeye \$39

16oz Ribeye, Marinated & Grilled to Perfection

From the Land

Stockyards Bone In Center Cut Pork Chop
\$25

*Grilled 12oz pork loin chop
Finished with a bourbon glaze & Sweet
Potato*

Pan Roasted Chicken \$23

Shallot Cream, Roasted Reds

Stonebridge Pasta

Chicken & Mushroom \$21

*Tomaotes, Andouille, Peas, Onion,
Bacon, Alfredo*

Signature Shrimp & Grits \$26

*Cheese Grits, Shrimp, Sausage,
Peppers, Onions, Cajun Cream
Sauce, Tomatoes*

We are proud to feature
Stock Yards Beef (Since
1893)

Premium Choice Black
Angus Steaks



Desserts

House made by Chef
Travis Taylor

Crème Burlee \$8

Cheesecake \$9

Carrot Cake \$9

Molten Chocolate Lava
Cake \$8

Stonebridge Wine List

White Wine

	Bottle	Glass
Danzante Pinot Grigio	\$21	\$6
J Vineyards Pinot Grigio	\$28	\$8
Le Rima Pinot Grigio	\$32	\$9
William Hill Chardonnay	\$24	\$7
Raeburn Chardonnay	\$35	\$9
Acacia Chardonnay	\$35	\$9
Bolder Bank Sauvignon Blanc	\$30	\$8
Whitehaven Sauvignon Blanc	\$30	\$9
Frisk Prickly Pear Riesling	\$24	\$6
Kung Fu Girl Riesling	\$25	\$7
Mikassou Moscato	\$20	\$6
Stella Rosa Moscato	\$25	\$7
Gerard Bertand Cotes Des Rose	\$33	\$9
La Marca Prosecco	\$25	\$7

Red Wine

Noble Vines 181 Merlot	\$20	\$6
Skyfall Merlot	\$35	\$9
Natura Merlot	\$22	\$7
Noble Vines 337 Cabernet	\$35	\$9
Joel Gott Cabernet	\$39	\$10
Oberon Cabernet	\$40	\$10
Chole Pinot Noir	\$26	\$7
Mark West Pinot Noir	\$30	\$8
Almos Malbec	\$20	\$6
Antigal Malbec	\$30	\$8
Menage Trois (blend)	\$26	\$7