

STONEBRIDGE RESTAURANT

Happy Mother's Day 2012

Appetizers

- JUMBO SHRIMP COCKTAIL** 15
BEER BATTERED COCONUT DIPPED SHRIMP 16
FRIED CALAMARI 13
MARYLAND CRAB CAKES 16
PAN BLACKENED SCALLOPS 13
CALAMARI FRA DIAVOLO 14
COLOSSAL LUMP CRAB COCKTAIL 18

Soups

- NEW ENGLAND CLAM CHOWDER** *cup 5 bowl 7*
LOBSTER BISQUE *cup 6 bowl 9*
FRENCH ONION *bowl 6*

Side Salads

- STONEBRIDGE DOWNTOWN SALAD**
*mixed greens with apples, cranberries, sweet roasted pecans,
and goat cheese all tossed in a white balsamic vinaigrette* 6
ROASTED BEET SALAD
with creamy goat cheese and pickled red onions 7
CAESAR 6
GARDEN SALAD 5

Entrées

- CHILEAN SEA BASS**
*finished with a Grand Marnier citrus glaze accompanied by
whipped red bliss potatoes, and fresh steamed vegetables* 29
DIJON CRUSTED COLOSSAL CRAB AND SALMON
served with whipped red bliss potatoes and fresh steamed vegetables 26
TENDER FILET MIGNON
*served with béarnaise sauce, whipped red bliss potatoes and
fresh steamed vegetables* 34
BLACKENED SCALLOPS AND COLOSSAL CRAB
*served over mixed greens with apples, cranberries, sweet roasted pecans,
and goat cheese all tossed in a white balsamic vinaigrette* 23
FILET MIGNON "OSCAR"
*tender Filet Mignon topped with sautéed lobster and béarnaise sauce
served with whipped red bliss potatoes and asparagus* 44
SPICY SEAFOOD SCAMPI
*sautéed shrimp, scallops, mussels, with vine ripened tomatoes, fresh basil,
and arugula over linguini in a spicy pinot grigio scampi sauce* 26
CHICKEN FRANCAISE
*tender egg battered boneless chicken breast sautéed in a simple
sherry butter lemon sauce over angel pasta with baby spinach* 23
CRAB CRUSTED JUMBO SEA SCALLOPS
*finished with béarnaise sauce, accompanied by whipped
red bliss potatoes and fresh steamed vegetables* 28