



Valentine's Day 2020

Appetizers

- | | |
|--|--------------------------------------|
| JUMBO SHRIMP COCKTAIL \$5 per piece | MARYLAND CRAB CAKES ... 19 |
| BURRATA CHEESE ... 14 | CALAMARI MEDITERRANEAN ... 19 |
| FRIED CALAMARI ... 17 | FRIED BRUSSEL SPROUTS ... 15 |
| BEER BATTERED COCONUT DIPPED SHRIMP | AHI TUNA TARTARE ... 19 |
| <i>\$6 per piece</i> | |

Soups

- NEW ENGLAND CLAM CHOWDER ... cup 7 / bowl 10 | FRENCH ONION ... bowl 9**

Side Salads

- STONEBRIDGE DOWNTOWN SALAD**
Mixed greens with apples, cranberries, sweet roasted pecan and goat cheese all tossed in a white balsamic vinaigrette ... 8
- CAESAR ... 8 | GARDEN SALAD ... 6**

Entrées

- COD IMPERIAL**
Crab crusted cod on a bed of sautéed spinach ... 29
- PAN ROASTED SALMON**
Served with coconut rice and mango salsa ... 27
- TENDER FILET MIGNON**
Served with béarnaise sauce, whipped red bliss potatoes and fresh steamed vegetables 6oz ... 34 / 10oz ... 52
- STEAK FRITES**
Prime 10oz New York strip served with parmesan truffle fries, béarnaise sauce, and house steak sauce ... 34
- PAN ROASTED CHILEAN SEA BASS**
Finished with a Grand Marnier citrus glaze accompanied whipped potatoes and fresh steamed vegetable ... 36
- SEAFOOD JAMBALAYA**
Pan blackened shrimp and jumbo scallops with chorizo sausage, mussels, tomatoes, onions, bell peppers and yellow rice ... 28
- CHICKEN FRANCAISE**
Egg battered boneless chicken breast with baby spinach over angel hair pasta in a lemon butter sauce ... 25
- FRIED WHOLE BELLY CLAMS**
Served with house cut steak fries, tartar sauce, and Green Goddess coleslaw ... 28



CUVINEE WINES

Belle Glos

Pinot Noir “Las Alturas” 2016

Deep garnet in color with an aromatic medley of black cherry, marionberry, ripe plum and a hint of anise. Dark fruit flavors of wild berries, caramelized oak and cacao nibs complemented by subtle notes of vanilla, cedar and a hint of lavender and forest floor. Rich and unrestrained, this wine’s abundant fruit is beautifully balanced by firm acidity and layers of red and black fruit.

6oz glass \$15 • 3oz glass \$8 • bottle \$60

The Prisoner

Red Blend

Features enticing aromas of Bing cherry, dark chocolate, clove, and roasted fig. Persistent flavors of ripe raspberry, boysenberry, pomegranate, and vanilla linger harmoniously, for a smooth and luscious finish.

6oz glass \$24 • 3oz glass \$13 • bottle \$95

J O S E P H *Carr*

Cabernet Sauvignon - Napa Valley, California

A medium-bodied, well-balanced Cabernet with scents of ripe black currant, smoke and saddle. Flavors include dark cherry and ripe plum with a hint of vanilla and cocoa dust.

Firm, but approachable tannin structure accents a balanced and long finish.

6oz glass \$16 • 3oz glass \$9 • bottle \$60

Stags Leap

“Artemis” Cabernet 2016 Napa Valley

Artemis Cabernet Sauvignon opens with intriguing plum, ripe fig and allspice aromas. On the palate, the wine offers flavors of ripe blackberry, chocolate-covered cherry and hints of cedar. There’s a nice palate weight and texture with ample, yet fine-grained, tannins and a soft finish.

6oz glass \$24 • 3oz glass \$13 • bottle \$95

Stonebridge Restaurant is proud to now offer it’s guests some unique and higher end wines by the glass through a Cuvinee System. This wine preservation system guarantees the freshness of the wines and makes sure that the last glass served is just as good as the first.

Enjoy Responsibly. 2570398