

SBI News

MAY 2010



STONE BRIDGE
INN & RESTAURANT

Visit our website: stone-bridge-inn.com

Schedule Notice

*We are open as of Fri., April 30
with our new Spring Menu!*



**Party on the Patio starts
Thurs., June 3rd, 7 to 11pm!
(Check website for bands)**

Join Us for Mother's Day

**Special Hours May 9th
from 12 Noon to 8 p.m.
Call for Reservations**

Mother's Day Specials

Regular Dinner Menu Also Available.

SOUP

Crab and Corn Bisque

ENTRÉES

Sautéed Jumbo Sea Scallops

Pan Roasted Halibut

Grilled Elk Chop

Chateaubriand for Two

DESSERT

Selection of our Chef's fresh Desserts

Children's Menu Available

STONE BRIDGE RESTAURANT NEW SPRING MENU

APPETIZERS

Sweet and Sour Shrimp

*Plump Sautéed Shrimp paired with
Sesame Cucumber Noodles
and a Tangy Sweet and Sour Sauce.*

Steamed Clams

*Your choice of Guinness Roasted
Garlic Broth or White Wine Garlic
Butter.*

Whole Wheat Crab Ravioli

*Homemade Jumbo Ravioli stuffed
with Jumbo Lump Crabmeat
and Goat Cheese served with a
Saffron Cream.*

Grilled Ricotta Flatbread

*Grilled Eggplant and Ricotta Cheese
topped with Pesto and baked.*

Grilled Mozzarella Napoleon

*Marinated and grilled Mozzarella
layered with Toasted Sourdough
Bread, Grilled Red Onion and Basil
Tomatoes.*

Stuffed Portabello Mushroom

*Portabello Mushroom Cap stuffed
with Gorgonzola Cheese and
Walnut Herb Bread Crumbs.*

Crispy Fried Calamari

*Fresh Calamari, dusted with Flour
and fried, with Three Citrus
Roasted Garlic Dipping Sauce.*

SOUP DU JOUR

*Ask your server about our
Chef's selection.
Priced accordingly.*

SALADS

Roasted Garlic Caesar Salad

*In a classic Caesar Dressing with
Toasted Croutons.*

Organic Baby Field Greens

*Fresh Organic Greens tossed with
Radichio, Cucumbers, Grape
Tomatoes and Red Onion in a
Sherry Vinaigrette.*

Arugula Salad with Poached Pears

*Fresh Baby Arugula with Poached
Pears, Toasted Pepitas and Goat
Cheese in a Tarragon Vinaigrette.*

ENTRÉES

Marinated Grilled Shrimp

*Skewered Plump Shrimp grilled
and topped with a Green Herb
Remoulade over Roasted Potatoes
and Artichokes.*

Pan Seared Salmon Filet

*An 8-ounce Filet served over
Vegetable Couscous with a
Raspberry Red Wine Sauce.*

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STONE BRIDGE RESTAURANT NEW SPRING MENU (continued)

ENTRÉES

Pan Roasted Escolar

Fresh Escolar roasted and served over Sautéed Napa Cabbage with a Crimini Mushroom Sauce.



Crispy Roasted Half Duck

A Long Island Half Duck, roasted crisp in a Cider Ginger Sauce with Glazed Carrots and Beets.



Veal Roulade

Tender Baby Veal stuffed with Spinach, Prosciutto and Provolone, roasted and served with Pan Jus and Tomato Risotto



Oven-Roasted New Zealand Rack of Lamb

*A 14-ounce Rack served over Red Rice with Mango Chutney.
Cooked to your preference.**



Frenched Chicken Breast

A 10-ounce Breast, oven roasted and nestled on Green Lentils with a Dijon Mustard Sauce.



Fire Grilled Boneless Pork Chop

*A Char-grilled Center Cut 14-ounce Chop, glazed with an Apple Plum Sauce served over Yukon Gold Mashed Potatoes.
Cooked to your preference.**



Pan-Seared Filet of Beef

*An 8-ounce Filet in a Burgundy Glaze with Celery Potato Gratin.
Cooked to your preference.**



Grilled Beef Flank Steak

*A 12-ounce Steak, marinated, then grilled to order, in an Herb Veal Sauce with Potato Scallion Cakes.
Cooked to your preference.**



Oriental Vegetable Noodles

Eggplant, Shiitake Mushrooms and Red Peppers in a Vegetable Broth over Tender Udon Noodles.



Pasta Du Jour

*Ask your server about our Chef's featured Pasta.
Priced Accordingly.*



Wild Game Selection

Ask your server about our Chef's featured Wild Game Selection.
Priced Accordingly.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



FRESH DESSERTS MADE DAILY

An 18% Gratuity will be added to checks for parties of 8 or more.



Gift Certificates available!