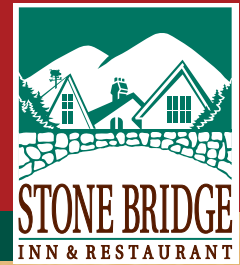


*Happy Holidays!*

# SBI News

HOLIDAY 2009

Visit our website: [stone-bridge-inn.com](http://stone-bridge-inn.com)



**Friday, Dec. 18th**

*Crimson Tears*  
9:00pm to 1:00am

**Wednesday, Dec. 23th**

*Bubba & Brent*  
9:00pm to 1:00am

**Saturday, Dec. 26th**

*Blue London*  
9:00pm to 1:00am

**Thursday, Dec. 31st**

*Celebrate New Year's  
Eve in the Tavern  
with Cat & The Fiddle*  
9:30pm to 1:30am

**Join Us!**

## Gift Certificates

*the perfect gift for  
Dinner or Lodging!*

**Schedule note:**  
We will be closed  
Dec. 24th & 25th;  
open Dec. 28th & 29th.

Stone Bridge Inn & Restaurant is a smoke-free establishment in accordance with the PA Clean Indoor Air Act. Smoking is permitted outdoors only.

## STONE BRIDGE RESTAURANT NEW YEAR'S EVE MENU

**APPETIZERS**

*with Champagne Toast!*

**ENTRÉES**

**Shrimp and Crab Galette**

*Sautéed golden brown and topped with a Preserved Lemon Butter over Baby Field Greens.*



**Pan Seared Foie Gras**

*Served over a nest of Sweet Shallot Confit with an Orange Glaze.*



**Tuna Carpaccio**

*Rare seared Ahi Tuna sliced thin, nestled on a Carrot Ginger Slaw with a Sesame Wasabi Drizzle.*



**Eggplant Mozzarella Flatbread**

*Grilled Flatbread topped with grilled Eggplant, Fresh Mozzarella and Sun-dried Tomato.*



**Crispy Blue Corn Oysters**

*Pan crisped plump fresh Oysters served with a Roasted Pepper Remoulade.*



**Escargot with Crimini Mushrooms**

*Plump Escargot braised in a Mushroom Bacon Demi-glace with Toasted Whole Wheat Croutons.*



**Scallop and Asparagus Bisque**

*Savory Bisque with plump Scallops and tender Asparagus Tips.*



**SALADS**

**Baby Field Greens**

*Fresh Baby Field Greens with Cranberries, Walnuts and Goat Cheese in a Lemon Vinaigrette.*



**Roasted Garlic Caesar Salad**

*Romaine Lettuce tossed in a classic Caesar Dressing.*

**Pistachio Crusted Chilean Sea Bass**

*Oven roasted until crisp topped with a Champagne Cream Sauce and Seven Grain Pilaf.*



**New Zealand Rack of Lamb**

*A 14-ounce Rack, marinated and roasted to order, with Herb roasted Sweet Potatoes and a Mango Chutney.*



**Roasted Tenderloin of Beef**

*Roasted rare and sliced, topped with a Merlot Demi-glace and served with Aged Cheddar Mashed Potatoes.*



**Oven Roasted Half Chicken**

*Oven Roasted until tender, served over a Corn and Wild Rice Stuffing with an Herb Au Jus.*



**Black Pepper Fettuccine with Scallops and Italian Vegetables**

*Fava Beans, Roasted Fennel, Spinach, Roma Tomatoes and Asiago Cheese topped with Scallops over Black Pepper Fettuccine.*



**Brazilian Lobster Tail**

*An 8-ounce Lobster Tail slow cooked served with Pad Thai Noodles with a Savory Broth and Toasted Peanuts.*



**DESSERT**



**\$59.95 per person, \$64.95 for Lobster Tail entrée. Coffee and Tea included.**

*Other Beverages, Tax and Gratuity NOT included. An 18% Gratuity may be added to checks for parties of 8 or more. Menu items are subject to change at the Chef's discretion.*