

STONEBRIDGE

GRILLE & TAVERN



SB APPETIZERS

LOADED PORK CARNITAS NACHOS

Slow-Braised Pork Carnitas, Flash-Fried Corn Tortilla Chips, Cheddar Jack Cheese, Spicy Queso, Fresh Pico de Gallo, Pickled Jalapeños, Cilantro Lime Crema, Sour Cream **15**

ITALIAN GREENS

Braised Escarole, Fresh Garlic, Olive Oil **12**
Add Crumbled Sausage **4**
Add Whole Hungarian Pepper **2**

STUFFED PEPPERS

Hungarian Hot Peppers, Italian Sausage, House-Made Pomodoro Sauce, Melted Provolone **12**

CAPRESE BRUSCHETTA

Marinated Sliced Roma Tomatoes, Fresh Mozzarella, Olive Oil, Grilled Ciabatta, Basil Chiffonade **10**

HOT PEPPERS & OIL

Medley of Marinated Hot Peppers, Warm Pita Bread **10**

BACON CHEESE FRIES

Cheddar Jack Cheese, Crispy Bacon, Zesty Ranch **14**

STONEBRIDGE SAMPLER

Stuffed Peppers, Hand-Breaded Fried Provolone, Italian Greens, Hot Peppers & Oil, Pita Bread, House-Made Pomodoro Sauce **18**

FRIED PROVOLONE

Hand-Breaded Provolone Cheese, House-Made Pomodoro Sauce **12**

SB SPECIALTY SOUPS, SALADS & FLATBREADS

SOUPS

All soups are proudly made from scratch daily.

LOBSTER BISQUE

Garnished with Scallions **7 Cup / 8 Bowl**

FRENCH ONION

Croutons, Swiss Cheese **9 Crock**

WEDDING

An Italian Favorite! **6 Cup / 7 Bowl**

HOMESTYLE CHICKEN NOODLE

6 Cup / 7 Bowl

SALADS

Add Fries To Any Salad **2** • Substitute Milanese Chicken **2** • Substitute Steak **6** • Substitute Shrimp **6** • Substitute Salmon* **9**

TAVERN GRILLED CHICKEN

Mixed Greens, Cheddar Jack Cheese, Grape Tomatoes, Red Onions, Cucumbers, Hard Boiled Egg (Buffalo or Blackened Available) **16**

CHICKEN CAESAR

Grilled Chicken, Chopped Romaine, Red Onions, Parmesan Croutons, Shaved Parmesean & Asiago Cheese **17**

CHICKEN MILANESE

Pan Fried Romano Crusted Chicken, Spring Mix, Roasted Tomatoes, Asiago Cheese, Lemon Vinaigrette **17**

STONEBRIDGE

Fried Chicken Tenders, Mixed Greens, Sunflower Seeds, Cheddar Jack Cheese, Hard Boiled Egg, Red Onions, Grape Tomatoes **16**

ROASTED BEET

Grilled Chicken, Roasted Red Beets, Spring Mix, Arugula, Feta Cheese, Toasted Pumpkin Seeds, Blood Orange Vinaigrette **17**

WEDGE

Baby Iceberg, Crumbled Bleu Cheese, Hard Boiled Egg, Grape Tomatoes, Crispy Bacon, Scallions, Bleu Cheese Dressing **13**

GREEK

Choice of Gyro Meat or Souvlaki Chicken, Romaine, Green Peppers, Grape Tomatoes, Red Onions, Kalamata Olives, Cucumbers, Feta Cheese, Red Wine Vinaigrette **17**

STRAWBERRY CHICKEN

Grilled Chicken, Mixed Greens, Fresh Strawberries, Dried Tart Cherries, Candied Pecans, Goat Cheese, Strawberry Balsamic Dressing **17**

White Balsamic Vinaigrette (House), Strawberry Balsamic Vinaigrette, Fat-Free Italian, Lemon Vinaigrette, Red Wine Vinaigrette, Red French, Buttermilk Ranch, Zesty Ranch, Caesar, Honey Mustard, Thousand Island, Sweet & Sour, Creamy Bleu Cheese • Crumbled Bleu Cheese **1.5**

ADDITIONAL 2 OZ. DRESSING \$1 EACH

FLATBREADS

CRIMINI & TRUFFLE

Roasted Crimini Mushrooms, Aged Provolone Cheese, Fresh Garlic, Cracked Black Pepper, White Truffle Oil **14**

MARGHERITA

Roma Tomatoes, Fresh Basil, Mozzarella & Provolone Cheese **14**

BUFFALO CHICKEN

Grilled Chicken, Buffalo Sauce, Crumbled Bleu, Scallions, Mozzarella & Provolone Cheese **14**

ITALIAN SAUSAGE

Crumbled Sausage, House Hot Peppers, Pomodoro Sauce, Mozzarella & Provolone Cheese **14**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness.

The following major food allergens are used as ingredients in this facility: Milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy & sesame. Please notify staff for more information about these ingredients.

SB SIGNATURE SANDWICHES. BURGERS & WRAPS

SANDWICHES

PORK CARNITAS TACOS

Braised Pork Carnitas, Shredded Lettuce, Cheddar Jack Cheese, Fresh Pico de Gallo, Cilantro Lime Crema **13**



REUBEN

Shaved Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Marble Rye **12**



BLT&E

Apple Cider Bacon, Shredded Lettuce, Sliced Tomato, Fried Egg, Grilled Italian Bread **12**



PHILLY CHEESE STEAK

Shaved Ribeye, Sautéed Mushrooms, Peppers, Onions, Provolone Cheese **13**



SHAVED RIBEYE

Provolone Cheese, Fresh Cut Fries, House Dressing, Shredded Lettuce, Mayo **13**

FIRE GRILLED CHICKEN

Choice of Cheese, Shredded Lettuce, Red Onions, Sliced Tomato, Roasted Garlic Aioli, Toasted Brioche Bun (Buffalo, BBQ, or Blackened Available) **11**

CHICKEN & GREENS

Grilled Chicken, House-Made Italian Greens, Provolone Cheese, Toasted Brioche Bun **13**



THE RUSSO

Scrambled Egg, Sweet Peppers, Hot Peppers, Pepperoni, Provolone Cheese, Mayo, Grilled Italian Bread **12**



TUNA SALAD

Albacore Tuna, Swiss Cheese, Lettuce, Tomato, Multigrain Bread **12**

GREEK PITA

Choice of Gyro Meat or Souvlaki Chicken, Tzatziki Sauce, Red Onions, Fresh Tomato, Shredded Lettuce **12**

PANKO BREADED HADDOCK

Flash-Fried, Shredded Lettuce, Fresh Lemon, Tartar Sauce **16**

FISH TACOS

Blackened Whitefish, Fresh Pico de Gallo, Shredded Lettuce, Lime Crème Fraîche **14**



CALIFORNIA TURKEY CLUB

Roasted Sliced Turkey, Fresh Avocado, Apple Cider Bacon, Sliced Tomato, Spring Mix, Red Onions, Roasted Red Pepper Aioli, Multigrain Bread **12**



HALF-SANDWICH COMBO

Sandwiches marked with an SB get 1/2 of that sandwich and a choice of side, cup of soup or side salad for **14**

Substitute a crock of French Onion (\$2) or a bowl of soup for (\$1)



THE CLASSIC*

Choice of Cheese, Lettuce, Red Onions, Griddled Brioche Bun **11**

PATTY MELT*

Melted Swiss Cheese, Caramelized Onions, Thousand Island, Toasted Marble Rye **12**

BURGERS

A fresh half-pound custom blend of brisket, short rib & chuck exclusive to StoneBridge.

WAGYU*

8 oz. Snake River Farms Wagyu Patty, Aged Cheddar, Lettuce, Red Onions, Roasted Garlic Aioli, Griddled Brioche Bun **16**

BACON CHEDDAR*

Apple Cider Bacon, Sharp Cheddar, Lettuce, Fried Onion Straws, Griddled Brioche Bun **14**

TURKEY

Choice of Cheese, Grilled Red Onions, Roasted Red Peppers, Spring Mix, Roasted Garlic Aioli, Griddled Brioche Bun **12**

HANDMADE WRAPS

CHICKEN FAJITA

Grilled Chicken Breast, Sautéed Peppers & Onions, Shredded Cheddar, Fresh Pico de Gallo, Shredded Lettuce, Salsa, Sour Cream, Flour Tortilla **12**

TURKEY CRANBERRY

Shaved Turkey Breast, Cranberry Aioli, Apple Cider Bacon, Baby Spinach, Sundried Cranberries, Flour Tortilla **12**

TAVERN STEAK

Shaved Ribeye, House Hot Peppers, American Cheese, Fresh Cut Fries, Shredded Lettuce, Roasted Garlic Aioli, Flour Tortilla **13**

BUFFALO CHICKEN

Crispy Chicken Tenders, Spicy Buffalo Sauce, Shredded Lettuce, Cheddar Jack, Ranch Dressing, Flour Tortilla **12**

HOUSE SPECIALTIES

FRESH SEAFOOD

Entrées come with a side salad or cole slaw and choice of side, unless otherwise noted.

ASIAN AHI TUNA*

Toasted Sesame Seeds, Gingered Jasmine Rice, Sweet Soy, Wasabi Aioli, Pickled Ginger 28

BROILED WHITEFISH

Center-Cut Cod, Fresh Lemon, White Wine Reduction 24
(Blackened Available)

FRIED HADDOCK

Panko Breaded & Flash-Fried, Fresh Lemon, Tartar Sauce 22

WHITEFISH FRANCAISÉ

Egg Battered Center-Cut Cod, Fresh Lemon, Sherry Wine Reduction 24

ATLANTIC SALMON*

Char-Broiled, Lemon Shallot Butter (Blackened Available) 26

WALLEYE PICCATA

Egg Battered Center-Cut Filet, Crimini Mushrooms, Chopped Garlic, Capers, White Wine Reduction, Fresh Lemon 25

SHRIMP DIAVOLA

Wild-Caught Shrimp, House Hot Peppers, Spicy Tomato Sauce, Linguine, Grilled Ciabatta 26

PASTA & MORE

PASTA & MEATBALLS

Choice of Penné, Linguine or Spaghetti, House-Made Pomodoro Sauce, Meatballs, Fresh Basil 19

BAKED EGGPLANT PARMESAN

Italian Breaded & Baked, House-Made Pomodoro Sauce, Melted Provolone Cheese, Penné, Fresh Basil 22

FIVE CHEESE RAVIOLI

House-Made Pomodoro Sauce, Fresh Basil 19

TAVERN PASTA

Penné, Roasted Red Pepper Cream Sauce, Fresh Basil, Asiago Cheese 20
Add Grilled Chicken 5 or Milanese Chicken 7

SIDE DISHES — Your Choice \$4

RICE PILAF

FRESH BROCCOLI

FIRE GRILLED VEGETABLES

YUKON MASHED POTATOES

PENNÉ AGLIO E OLIO

FRESH CUT FRIES

SWEET POTATO FRIES

PENNÉ WITH HOUSE-MADE POMODORO

PREMIUM SIDES & SIDE SALADS

SIDES

substitution 3
a la carte 6

LOADED MASHED POTATOES

ITALIAN GREENS

CRISPY BRUSSEL SPROUTS

SIDE SALADS

substitution 4
a la carte 7

BEET SALAD

STRAWBERRY SALAD

WEDGE SALAD

Plate sharing charge of \$4 per entrée

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DELICIOUS DESSERTS

NEW YORK STYLE CHEESECAKE

Topped with Raspberry Sauce 9

ITALIAN LEMON MASCARPONE CAKE

Raspberry Drizzle 9

WARM BROWNIE SUNDAE

Vanilla Bean Ice Cream, Caramel & Chocolate Sauce, Toasted Pecans, Fresh Strawberries & Whipped Cream 9

PECAN BALL

Vanilla Bean Ice Cream, Toasted Pecans, Hot Fudge 9

PEACH COBBLER

Served Warm with Vanilla Bean Ice Cream & Drizzled with Caramel Sauce 9

CRÈME BRULEE

Vanilla Bean, Fresh Strawberries 9

TRIPLE CHOCOLATE CAKE

Ghirardelli Chocolate Sauce, Fresh Whipped Cream 9

THE PERFECT GIFT...

STONEBRIDGE GIFT CARDS

Available in any denomination.
Ask your server for full details.



HOUSE SPECIALTIES

STEAKS & CHOPS

Entrées come with a side salad or cole slaw and choice of side, unless otherwise noted.



BASEBALL SIRLOIN 9 OZ. 27

CENTER CUT FILET MIGNON
6 OZ. 37 • 9 OZ. 44

NEW YORK STRIP 14 OZ. 35

CHARCOAL SEASONED RIBEYE 16 OZ. 38

STEAK ACCOMPANIMENTS

Gorgonzola Cream 5

Burgundy Demi-Glacé 5

Sautéed Crimini Mushrooms 4

Caramelized Onions 4

FRENCH ONION PORK CHOPS*

Grilled Boneless Pork Chops, Onion Jus, Caramelized Onions,
Melted Baby Swiss, Yukon Mashed Potatoes 24

BLACK & BLEU PORK CHOPS*

Blackened Pork Chops, Melted Gorgonzola,
Caramelized Onions 24

ST. LOUIS RIBS

Smoked In-House, Basted With House-Made BBQ Sauce
Half Rack 23 • Full Rack 30

POULTRY

Entrées come with a side salad or cole slaw and choice of side, unless otherwise noted.

SONOMA CHICKEN

Citrus Marinated Chicken Breasts, Oven Roasted Tomatoes,
Grilled Artichoke Hearts, Sautéed Baby Spinach 24

CHICKEN MILANESE

Pan Fried Romano Crusted Chicken Breast, Fresh Arugula, Oven
Roasted Tomatoes, Lemon Vinaigrette, Penné Aglio e Olio 24

CHICKEN MARSALA

Crimini Mushrooms, Marsala Wine Sauce 22

CHICKEN FRANCAISÉ

Egg Battered Chicken Breasts, Fresh Lemon,
Sherry Wine Reduction 22

CHICKEN & PEPPERS

Green Peppers, House Hot Peppers & Roasted Red Peppers
Sherry Wine Reduction 22

CHICKEN PARMESAN

Italian Breaded Chicken Breast, House-Made Pomodoro Sauce,
Melted Provolone, Penné, Fresh Basil 22

CHICKEN & GREENS AGLIO E OLIO

Pan-Seared Chicken Breasts, Italian Greens, Fresh Garlic,
Romano Cheese, Penné 24

CHICKEN STIR-FRY

Diced Chicken Breast, Mixed Fresh Vegetables,
Sesame-Hoisin Sauce, Gingered Jasmine Rice 22

VEAL

Entrées come with a side salad or cole slaw and choice of side, unless otherwise noted.

VEAL & PEPPERS

Milk-Fed Provimi Veal, Green Peppers, House Hot Peppers &
Roasted Red Peppers, Sherry Wine Reduction 27

VEAL PARMESAN

Breaded Milk-Fed Provimi Veal, House-Made Pomodoro Sauce,
Melted Provolone Cheese, Penné, Fresh Basil 27

VEAL FRANCAISÉ

Egg-Battered Provimi Veal, Fresh Lemon,
Sherry Wine Reduction 27

VEAL MARSALA

Crimini Mushrooms, Marsala Wine Sauce 27

SIDE DISHES — Your Choice \$4 —

RICE PILAF

FRESH BROCCOLI

FIRE GRILLED VEGETABLES

YUKON MASHED POTATOES

PENNÉ AGLIO E OLIO

FRESH CUT FRIES

SWEET POTATO FRIES

PENNÉ WITH HOUSE-MADE POMODORO

PREMIUM SIDES & SIDE SALADS

SIDES

substitution 3
a la carte 6

LOADED MASHED POTATOES

ITALIAN GREENS

CRISPY BRUSSEL SPROUTS

SIDE SALADS

substitution 4
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STRAWBERRY SALAD

WEDGE SALAD

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