

→ SALADS

CLASSIC CAESAR | 12

FRESH ROMAIN HEARTS, HAND TORN GARLIC AND HERB CROUTONS, ROMANO CHEESE, FRESH GROUND BLACK PEPPER, TOSSED IN OUR HOUSE TUSCAN CEASAR DRESSING.

ADD SHRIMP +8 *ADD GRILLED CHICKEN +6"

CHEFS SALAD | 15

BUILT ON A BED OF MIXED GREENS, TOPPED WITH HONEY GLAZED HAM, SMOKED TURKEY BREAST, CUCUMBERS, TOMATOES, RED ONION, HARD BOILED EGG AND SHREDDED CHEESE ALL ARRANGED ARTFULLY AND SERVED WITH A DRESSING OF YOUR CHOICE.

→ HAND HELDS →

PHILLY STEAK AND CHEESE | 13

THINLY SHAVED RIBEYE STEAK, BELL PEPPERS, MUSHROOMS. SWEET ONIONS AND A SPECIAL PHILLY CHEESE BLEND

CHICKEN SALAD CROISSANT | 9

MADE IN HOUSE WITH 100% WHITE MEAT CHICKEN BREAST ON A JUMBO BUTTERED CROISSANT AND FRESH SPRING MIX.

BLACKENED GROUPER SANDWICH | 13

A PERFECTLY SEASONED AND BLACKENED GROUPER FILLET, OFFERING A MILD, SLIGHTLY SWEET FLAVOR WITH A TOUCH OF SPICE. TOPPED WITH FRESH LETTUCE, TOMATO, AND A CREAMY CAJUN REMOULADE ON A BUTTERY, TOASTED BUN.

STONEBRIDGE CLUB SANDWICH | 10

OUR SIGNATURE CLUB SANDWICH A TRUE CLASSIC! THIS TRIPLE-DECKER SANDWICH BOASTS PERFECTLY TOASTED BREAD, LAYERS OF DELICIOUS ROASTED TURKEY, CRISPY BACON, CRISP LETTUCE, AND FRESH TOMATO, FINISHED WITH A GENEROUS SPREAD OF MAYONNAISE.

MEATBALL PARMISAGINA | 18

TENDER MEATBALLS SIMMERED IN MARINARA SAUCE. TOPPED WITH MELTED MOZZARELLA AND PARMESAN CHEESE ON A TOASTED ITALIAN ROLL.

THE FRENCH DIP | 12

SLOW-ROASTED, PRIME RIB OF BEEF PILED HIGH ON A WARM, TOASTED ROLL. TOPPED WITH YOUR CHOICE OF MELTED PROVOLONE AND CARAMELIZED ONIONS, SERVED WITH A SIDE OF RICH, HOUSE-MADE AU JUS MADE FROM THE PAN DRIPPINGS.

JUMBO HAND BREADED CHICKEN TENDERS | 10

TENDER PIECES OF WHOLE WHITE MEAT CHICKEN THAT ARE HAND-BREADED AND FRIED TO A GOLDEN-BROWN, CRISPY EXTERIOR. SERVED WITH HONEY MUSTARD OR RANCH.

STONEBRIDGE STEAK BURGER | 12

A PREMIUM STEAKBURGER PATTY, LAYERED WITH YOUR CHOICE OR CHEESE, AND SERVED WITH CRISP SPRING MIX, RIPE TOMATOES, SLICED ONIONS, PICKLES, ON A TOASTED BRIOCH BUN.

→ SMALL PLATES →

LOADED FRIES | 12

CRISPY FRIES TOPPED WITH A BLEND OF MELTED CHEESES, APPLEWOOD-SMOKED BACON, AND GREEN ONIONS, FINISHED WITH A DRIZZLE OF RANCH DRESSING.

TAVERN WINGS | 14

JUMBO WINGS ARE FIRST OVEN-ROASTED TO RENDER THE FAT, THEN QUICKLY FRIED FOR AN IRRESISTIBLY CRISPY SKIN. TOSSED IN YOUR CHOICE OF SAUCE.

COUNTRY CLUB DIP | 10

A WARM, CREAMY BLEND OF SPINACH, ARTICHOKE HEARTS, AND MELTED PARMESAN CHEESE. SERVED WITH TOASTED FLATBREAD AND TORTILLA CHIPS.

CRISPY BUFFALO SHRIMP | 11

PANKO-BREADED AND FRIED SHRIMP, TOSSED IN STONE BRIDGES, CLASSIC BUFFALO SAUCE AND SERVED WITH YOUR CHOICE OF CREAMY BLUE CHEESE OR RANCH DRESSING.

BAJA GROUPER TACOS | 17

OUR CLASSIC BAJA GROUPER TACOS FEATURE FRESH GRILLED OR FRIED GROUPER SERVED IN WARM FLOUR TORTILLAS WITH SOUTHWESTERN SLAW AND ZESTY REMOULADE.

- ENTREES -

ALL DINNER ENTREES SERVED WITH YOUR **CHOICE OF 2 SIDES UPGRADE TO SIDE SALAD + 2**

PANKO CRUSTED GULF FRIED SHRIMP | 18

JUMBO GULF SHRIMP CRUSTED IN JAPANESE PANKO BREADCRUMBS SERVED WITH YOUR CHOICE OF SIDE AND

BAKED SPAGHETTI AND MEATBALLS 15

AL DENTE SPAGHETTI AND TENDER MEATBALLS IN A RICH MARINARA SAUCE, BAKED WITH A BLANKET OF MELTED MOZZARELLA AND PARMESAN CHEESE.

MAINE LOBSTER RAVIOLI 27

DELICATE RAVIOLI FILLED WITH A SAVORY BLEND OF FRESH LOBSTER, RICOTTA, AND ITALIAN CHEESE, SERVED IN A VELVETY LEMON-GARLIC CREAM SAUCE.

CHARGRILLED FILET OF BEEF AND RED WINE DEMI | 46

WITH CREAMED POTATOES AND DAILY VEGETABLE.

FIRST CUT PORTERHOUSE STEAK 30

 $22 {
m oz}$ King cut porterhouse wet aged for tenderness a porterhouse is essentially a larger version of a T-BONE STEAK, KNOWN FOR ITS SIGNIFICANT TENDERLOIN PORTION.

CHICKEN CUTLET PARMESAN 25

HAND BREADED AND SHALLOW FRIED CHICKEN BREAST COATED IN ITALIAN BREAD CRUMBS, LAYERED WITH OUR HOUSE MARINARA AND COVERED WITH MELTED MOZZARELLA AND PARMESAN CHEESE SERVED ON A BED OF AL DENTE PASTA

GROUPER DINNER | 29

GRILLED, FRIED OR BLACKENED GULF GROUPER SERVED WITH YOUR CHOICE OF TWO SIDES.

FRIES | 6

ONION RINGS | 8

SIDES EXTRA STARCH | 6