

***Mitch Holbrook Executive Chef***

**Home-made Soups & Stews**

*Soup du Jour* ***~*** *8 Beef Bourguignon* ***~ 9 P****oblano Chili* ***~*** *8 Maryland Crab* ***~*** *9*

**Appetizers & Starters**

**Crab Dip 14**

*Fresh Backfin Crab & House blend Cheeses*

*served with Grilled Flat Bread.*

**Flash Fried Calamari 14**

*Crispy Flash Fried Calamari, Banana Peppers*

*drizzled with Lemon-Thyme Aioli.*

**Char-Grilled Lamb Pops gf 15**

*Herb Seasoned New Zealand Lamb Grilled to Med Rare and topped with Lemon Aioli, Thyme Tomato Oil and Sweet Balsamic Drizzle.*

**Grilled Chicken Flatbread 13**

*Diced Bacon, Blended Mozzarella and Cheddar Cheese, Red Onions, Ranch, Strawberry Honey Barbeque.* ***Gluten Free -* 17**

**Shrimp Flatbread 14**

*Shrimp, Garlic Ricotta, Spinach, Sun-dried Tomato & Provolone with a Honey Balsamic drizzle.* ***Gluten Free -* 18**

**Tempura Shrimp 14**

*Four Flash Fried Panco Battered Shrimp served*

*with Thai Chili or Bourbon Sesame Sauce.*

**Fork & Knife Fried Mozzarella 12**

*Fork & Knife Homemade Mozzarella Square topped with Marinara & Parmesan Cheese.*

**Fried Green Tomatoes 13**

*Panko Breaded with Amaretto Raisin Cream Cheese, Crumbled Bacon, and House Barbeque.*

**Chipotle Fried Oysters 14**

*Breaded Fried Local Oysters topped with a Smoky Chipotle Aioli and topped with Chopped Scallions.*

**Steamed Shrimp – Peel & Eat 13/24**

*Traditional Chesapeake Seasonings and*

*Onions served by the Half Pound or Pound.* ***GF***

**Rio Grande Nachos gf 13**

*Fried Corn Tortillas loaded with either our House Poblano Chili, Pulled Pork, or Grilled Chicken, and Queso, Jalapenos, Onions & Tomato served w/ Sour Cream & Salsa.*

**Quesadilla 12**

*Grilled Chicken or Pulled Beef, Monterey Blend Cheeses served with Salsa and Sour Cream*

**Chicken Wings gf 13**

*Buffalo – Hot or Mild \* BBQ \* Chesapeake \* Thai Sweet Chili \* Bourbon Sesame \* Honey Garlic****.***

***SPECIALTY BURGERS***

**The Marylander Burger *25***

*Award-Winning Stack Layered with an 8 oz. Char-Grilled Burger, Pepper-Jack Cheese, Our Signature Crab Cake, Smoked ham, and a Fried Green Tomato, with a Spicy Remoulade Sauce.*

**Firecracker**

**Burger *16***

*8 oz. Hamburger, Bacon, Cheddar, Sweet Chili & Sriracha Aioli, Avocado, Grilled Onion & Jalapenos*

**Charbroiled**

**8 oz. Patty *14***

*Locally Sourced Angushi Beef from Blue Star Farms with Lettuce, Tomato, Raw Onion, Pickle.*

**Pulled Pork Queso Burger 16**

*Our char-grilled 8 oz. Burger topped with Smoked, Pulled Pork, home-made Bar-B-Q sauce, Queso, and Sautéed Onions*

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**DINNER MENU**

**Signature Salads**

***\* Add Grilled or Blackened:***

***Chicken***$ \~ $***8; Shrimp ~ 10; Salmon ~ 10; Steak ~ 18; Scallops ~ 12***

**Traditional caesar salad 6*/10***

*Crisp Romaine Lettuce, House-made Caesar Dressing, Parmesan, and Garlic Croutons*.

**StoneBridge salad gf  *10***

*Mixed Field Greens, Plumped Dried Cranberries, Roasted Pumpkin Seeds, House-made Vinaigrette.*

**Heirloom Caprese Salad gf *13***

*Mixed Greens, Heirloom Cherry Tomatoes, Mozzarella Pearls, Fresh Basil Vinaigrette & Sweet Balsamic Drizzle.*

**Chop House Wedge Salad** **gf *12***

*Crisp Wedge of Iceberg Lettuce, Diced Tomato, Peppered Applewood Smoked Bacon, Crumbled Gorgonzola, Bleu Cheese Dressing.*

**Thai Chicken Salad *18***

*Grilled Chicken drizzled with Thai Peanut Sauce, Field Greens, Crispy Thai Noodles & Mandarin oranges, Sesame-Ginger Dressing.*

**Strawberry Salad gf  *13***

*Mixed Greens, Fresh Strawberry. Candied Bacon, Goat Cheese, & Honey Cayenne Vinaigrette*.

**Southwest Blackened**

**Chicken Salad gf  *18***

*Mixed Greens, Mixed Cheese, Blackened Chicken, Corn & Black Bean Salsa, Diced Tomato, Crispy Tortilla Strips, Avocado Cilantro Ranch.*

**House Salad - *10*  Small - *6***

*Mixed Field Greens, Romaine, Tomato,*

*Red Onion & Cheese*

**Sandwiches & Grill**

**Grilled Chicken Breast gf *14***

*Marinated Chicken Breast, Grilled, Served with Lettuce, Tomato & Raw Onion.*

**Bourbon Grilled Chicken Breast *14***

*Fresh Marinated Chicken Breast topped with Sweet Bourbon Sauce, Green Onion, & Tomato.*

**Shrimp Salad  *15***

*Freshly made Shrimp Salad on a Pretzel Roll with Lettuce &Tomato.*

**StoneBridge Club  *14***

*A Monstrous Triple Decker Sandwich made with Ham, Turkey, Swiss, Cheddar, Mayonnaise, Applewood Bacon, Lettuce, & Tomato. Served on Texas Toast.*

**Veggie Burger *12***

*Chargrilled Vegetable Patty, Served with Lettuce, Tomato & Raw Onion.*

***\* All Burgers, Sandwiches and Grill Items*** *Served on our Signature House Bun and served with Chips or Slaw & a Pickle Spear.*

*Additional Toppings (add $1 each) Mushrooms, Sautéed Onions, Jalapenos, American, Provolone, Baby Swiss, Cheddar, Pepper-Jack*

*(add $2 each) Applewood Bacon, Chili*

*Substitute Hand-cut fries - $2*

*Substitute Sweet Potato Fries - $3*

***Gluten Free Roll - $2.50***

**Side of Hand-Cut Fries - 4.50**

**Side of Sweet Potato Fries - 6.00**

***Cocktails***

***Smoked Maple Old-Fashioned - 10***

 *Smoke Maple Knob Creek, Walnut Bitters, Pure Maple Syrup, Orange Peel, Luxardo Cherry.*

***Pumpkin Old Fashioned - 10***

*Crown Royal Vanilla, Pumpkin Infused Syrup, Aromatic Bitters, Muddled Orange, Luxardo Cherry.*

***Cherry-Infused Manhattan – 10***

*Bulleit Bourbon, Sweet Vermouth, Cherry Infused Syrup, Cherry Bitters.*

***Tuscan Old Fashioned – 10***

*Crown Royal Whiskey, Amaretto di Saronno, Honey Simple Syrup, Muddled Luxardo Cherry & Orange, Cherry Bitters, Splash of Soda.*

***Caramel Apple Cider Crush – 9***

*Caramel Vodka, Crown Royal Apple, Fresh Pressed Apple Cider, Vanilla Extract, Ginger Ale.*

***Pumpkin Pie Espresso Martini*** *–* ***12***

 *Vanilla Vodka, Pumpkin Rumchata, Kahlua, Pumpkin Infused Syrup, Cold Brew Espresso, Whipped Cream, Pumpkin Pie Spice.*

***Autumn 75 – 10***

*Hendricks Gin, Fresh Orange Juice, Spiced Cranberry Syrup, Prosecco.*

***Cranberry Aperol Spritzer - 9***

*Aperol, Tiamo Prosecco, Spiced Cranberry Syrup, Soda Water.*

***Bulleit Pumpkin Mule - 9***

*Bulleit Bourbon, Pumpkin Infused Syrup, Gosling’s Ginger Beer, Fresh Squeezed Lime.*

***Harvest Pear Cosmo – 10***

*Titos Vodka, Berentzen Pear Liqueur, Spiced Cranberry Syrup, Fresh Squeezed Lime Juice.*

***Fall Margarita*** *–* ***10***

 *1800 Tequila, Berentzen Pear Liqueur, Cointreau Orange Liqueur, Fresh Pressed Apple Cider, Fresh Lime Juice, Cinnamon Sugar Rim.*

*Fresh Lime, Agave Nectar.*

***Mocktails***

***Candy Apple Mocktail - 7***

*Fresh Pressed Apple Cider, Caramel Syrup,*

*Ginger Ale.*

***Pumpkin Spiced LATTÉ - 7***

*Cold Brew Espresso, Pumpkin Infused Syrup, Vanilla Cream, Whipped Cream, Pumpkin Spice.*

***Fall Mock-A-Rita – 7***

*Cranberry Syrup, Sparkling Water, Fresh Lemon Juice, and Lemon & Lime Garnish.*

***Pumpkin Burro – 7***

*Pumpkin Infused Syrup, Fresh Squeezed Lime, Ginger Beer.*

***Autumn Sunset Mocktail – 7***

*Fresh Squeezed Orange Juice, Spiced Cranberry Syrup, Soda Water, Orange Slice*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Some of our food contains tree nuts and other allergens.* ***Please let us know of any allergies so that we may do our best to accommodate.***

*18% Gratuity may be added to parties of 6 or more*



**From The Sea**

**Wasabi Tuna *28***

*Wasabi & Panko Crusted Sushi Grade Yellowfin Tuna topped with Pickled Vegetables and our own Bourbon Sesame Sauce then*

*Served with Sweet Potato Fries.*

**Catfish & Crab Creole gf *23***

*In support of the Chesapeake Bay Foundation’s Conservation*

 *effort to reduce invasive species… StoneBridge proudly offers Fresh Local Blue Catfish, Cajun seasoned and seared, then*

*Topped with Lump Crab Meat and Louisianna Creole Sauce.*

 *Served with Roasted Lemon-Thyme Potatoes.*

**Blackened Salmon *gf*  *24***

*6 oz. Wild Caught Salmon Filet blackened with our own Cajun Seasoning Blend and topped with Pineapple Salsa and Roasted Red Pepper. Served with Rice Pilaf and Seasonal Vegetables.*

**Maryland Crab Cake *Market***

*Your choice of one or two of our Delicious, Fresh, Jumbo Lump Crab Cakes, our own Chesapeake Seasoning. Served with Sliced Tomato,*

 *House Slaw, and Hand-cut Fries.*

**Firecracker Shrimp *gf* *20***

*Crispy Peppered Shrimp tossed in Sweet Chili & Sriracha Aioli topped with Chopped Green Onion. Served over Rice Pilaf with Seasonal Vegetables. GF*

**Shrimp & Scallop Risotto *gf* *28***

*Pan Seared Diver Scallops & Jumbo Shrimp served over a Seasonal Vegetable Parmesan Risotto. Finished with White Truffle Oil.*

***StoneBridge Classics***

***“The Line*” Pot Roast *24***

Individually Braised Teres Major slow-simmered in a Classic French Red Wine Stock with Carrots, Celery, Onions, and Shallots until Melt-in-your-Mouth Tender. Sauced with a Hearty Beef Gravy and spiked with Aromatic Vegetables, & Mashed Potatoes.

**Savory Meatloaf *19***

House-Made Loaf with Choice Ground Pork & Beef, Hand-Rolled with Sweet Onion, Shallots, and Traditional Seasonings, Roasted then Topped with our decadent Savory Bacon-Sage Gravy. Served with Mashed Potatoes & Seasonal Vegetables.

**Grilled Pork Chop *GF* *23***

A Tomahawk, Bone-In, Double-cut Chop, marinated in a Tequila Citrus Brine, Char-Grilled and Topped with an Apple Brandy Glaze and Served with Mashed Potatoes, Seasonal Vegies,

Savory Apple Compote.

**Chicken & Sausage Gumbo *21***

Spicy andouille sausage and grilled chicken, “holy trinity” (onions, celery, bell peppers with Garlic) served with Salt and Pepper rice.

**Add Shrimp - $10**.

***Children’s Menu***

Jr. Burger 10

Charbroiled 6 oz. Patty Topped with Lettuce,

Tomato and Choice of Cheese

Corn Dog Nuggets 10

Chicken Tenders 10

Classic Grilled Cheese 10

*All the above served with your Choice of*

*Hand-Cut Fries, Chips or Apple Sauce*

Personal Cheese Pizza 10

Grilled Chicken Quesadilla 10

House-Made Pasta Marinara with Garlic Toast 10

Mac n’ Cheese with Garlic Toast 10

*All Children’s Items include 1 Small Beverage*

*Milk, Juice or Refillable Soda*

***OUT OF THE ORDINARY***

**Ostrich Filet *35***

Pan Seared Iowa Filet topped with a Garlic, Shallot & a White

Wine Sauce. Served with Roasted Sour Cream & Onion Potatoes &

Butter Braised Green Beans*.*

**Smoked Chocolate Brisket  gf *22***

A light Chocolate Barbeque Rubbed and Honey Jalapeño Onion Glazed Brisket that is Smoked Daily, On Premises, with Pecan, Cherry, and other Select Aromatic Hardwoods. Served with Hand-cut Fries and Barbeque Slaw.

Strawberry & Apple Salsa Garnish

**Scallops and Pork Belly** **gf** ***26***

Seared Extra Large Diver Scallops and House Smoked Pork Belly with Pineapple Chutney and Mango Habanero Mostarda, served with Roasted Potatoes and

 Butter Braised Green Beans.

**Farm Raised**

**Pepita Genovese (Vegetarian) *22***

*A Delightful Medley of Vegetables, Sautéed in a Roasted Pumpkin Seed Pesto Cream Sauce with Perciatelli Pasta, and Garnished with Toasted Pepitas, Yellow Squash and a Port Wine Reduction Drizzle.*

**Add Any Protein for an Additional Charge**

**Grape Chicken  *26***

*Pan-Seared Chicken Breast simmered in a Roasted Grape and Balsamic & Herb Pan Sauce. Served over Seasonal Vegetable Goat Cheese Risotto.*

**StoneBridge Chicken Oscar *32***

*Delicious Hand Battered Fried Chicken Breast topped with Lump Crab*

*Meat and our Award-Winning Spinach and Sun-dried Tomato Imperial Cream Sauce. Garnished with Asparagus and Served with Mashed Potatoes.*

**Flat Iron Steak *gf*  *28***

*Charbroiled Flat Iron Steak cooked to order and served over a Warm Spinach, Tomato, Shallots & Mushroom Salad. Tossed in a Warm Smoked Applewood Bacon Vinaigrette Dressing.*

**New York Strip *gf 36***

*12oz. NY Strip Steak Grilled to Order and topped with a Red Pepper & Herb Compound Butter. Served with Loaded Mashed Potatoes &*

*Butter Braised Green Beans.*

**Bourbon Brown Sugar Filet Mignon *40***

*Bourbon Brown Sugar Seasoned Chargrilled 8 oz Filet topped with*

*Pecan Bourbon Demi-Glace served with Potato Gnocchi in*

*Butter Sauce & Asparagus.*

**Smoked Pulled Pork Mac & Cheese *19***

*Our Own Succulent Pork, Hand-Rubbed with our proprietary blend of spices, slowly smoked until it falls off the bone, then seasoned in our House-Made Barbeque Sauce and served over Three Cheese Queso Mac & Cheese made with Cavatappi Pasta.*

**Pecorino & Butternut Squash Ravioli (Vegetarian) *20***

*A tandem of 4 each of Butternut Squash and Pecorino Cheese Ravioli, simmered in a Roasted Pear, Caramelized Onion & Goat Cheese Cream Sauce. Finished with a Drizzle of Honey.*

***Dessert***

Strawberry Shortcake 9

Red Velvet Cheesecake 9

Tri-Layered Chocolate Mousse Cake 9

Country Bread Pudding - Ask your server about the

Flavor of the Week 8

Key Lime Pie 8

Chocolate Lava Cake 8

StoneBridge Float!

Barq’s Root Beer and our Vanilla Ice Cream 8

Chocolate or Vanilla Ice Cream 5

Assorted Sorbets 6

***Ask for our Full Dessert Menu Featuring:***

***Delicious Specialty Coffees***

***Cordials, Ports, Cognac & Brandy***