

Appetizers

HUMMUS & WARM PITA BREAD

cumin spiced hummus served with stuffed pimentos & olive oil

15

BRUSCHETTA

heirloom cherry tomatoes, olive oil & balsamic reduction

12

JALAPENO DEVEILED EGGS

(6) topped with bacon & paprika

14

DEEP FRIED CALAMARI

with crispy jalapenos served with spicy aioli & cocktail sauce

15

PRAWN COCKTAIL

(6) prawns with cocktail sauce & lemon

16

SALMON CAKES

with spicy aioli & Lemon

17

CHARCUTERIE BOARD

cured meats, fruit, cheese & crostinis

22

HEIRLOOM TOMATOES & BURATTA

topped with pesto & served with crostinis

20

Soups

ZUPPA TOSCANA

creamy soup with tender potatoes, italian sausage, cream & chopped kale

6/8

TOMATO BISQUE

creamy tomato soup, basil & garlic croutons

6/8

STONEBRIER CHILI

all meat red chili topped with cheddar cheese & green onions

8/10

HOUSE MADE STEW

old fashion beef stew with potatoes, carrots, celery & onions

8/10

Salads

HOUSE STARTER SALAD

tomato, cucumber, olives, garbanzo & kidney beans, onions, croutons & parmesan cheese

8

CAESAR STARTER SALAD

croutons, parmesan cheese & cesar dressing

10

SPINACH SALAD

bacon, hard boiled eggs, red onions, cranberries & pine nuts

12

INCREDIBLE SALAD

tomato, cucumber, blue cheese crumbles, tossed in oil & vinegar topped with (6) cold or grilled shrimp & blue cheese dressing

18



StoneBrier Entrées

MARYS CHICKEN BREAST

with a chicken demi glaze & served with mashed potatoes & seasonal vegetables

28

FILET MIGNON

6oz filet with a peppercorn red wine demi glaze & served with mashed potatoes & seasonal vegetables

49

LOBSTER

(2) 5oz lobster tail with drawn butter served with mashed potatoes & seasonal vegetables

MP

SURF N' TURF

6oz filet mignon with a 5oz lobster tail with drawn butter served with mashed potatoes & spinach

85

VEAL OSSO BUCCO

braised veal shank stew on top of pappardelle

42

SHORT RIBS

braised short ribs with au jus, served with risotto & seasonal vegetables

41

CORNED BEEF & CABBAGE

cabbage, red potatoes & carrots

27

LAMB CHOPS

peppercorn red wine demi glaze served with mashed potatoes & seasonal vegetables

41

BLACK BERRY DUCK BREAST

a blackberry puree served with risotto & seasonal vegetables

40

CATCH OF THE DAY

with a lemon caper beurre blanc sauce served with risotto & seasonal vegetables

MP

StoneBrier Favorites

SALMON

lemon caper beurre blanc served with risotto & seasonal vegetables

31

RIBEYE STEAK

12oz rib eye with a garlic & thyme compound butter served with a baked potato & sauteed mushrooms

61

STONEBRIER CHEESEBURGER N' FRIES

8oz beef patty, lettuce, tomato, onion, mayo & choice of cheese & served with fries

20

SHORT RIB MAC N' CHEESE

braised short ribs & smoked gouda mac & cheese, topped with shallots & chives

36

PRIME RIB: FRIDAY'S & SATURDAY'S

12oz prime rib with au jus & horseradish cream served with a baked potato & seasonal vegetables

57

StoneBrier Pastas

LOBSTER RAVIOLIS

topped with a 5oz lobster tail with a white wine and tomato cream sauce, caramelized onions & mushrooms

41

CHICKEN PICCATA

lightly battered chicken served with pappardella pasta

26

BEEF STROGANOFF

served with sour cream, chives, & dill on pappardelle

32

CHICKEN MARSALA

lightly battered chicken with a marsala sauce & mushrooms on pappardelle

30

SHRIMP SCAMPI

(6) shrimp with a white wine sauce & served with garlic, spinach & parmesan cheese on pappardelle

29