

Appetizers



DEEP FRIED CALAMARI

crispy jalapenos with spicy aioli & cocktail sauce

15

JALAPENO DEVEILED EGGS

(6) topped with bacon & paprika

14

SALMON CAKES

with spicy aioli & Lemon

17

PRAWN COCKTAIL

(6) prawns with cocktail sauce & lemon

16

Soup and Salad

ADD: salmon 14, shrimp 9, chicken 7, ahi tuna 14

HOUSE STARTER SALAD

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

8

CAESAR STARTER SALAD

croutons, parmesan cheese & cesar dressing

10

SPINACH STARTER SALAD

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

10

INCREDIBLE SALAD

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

20

ZUPPA TOSCANA

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

8/12

TOMATO BISQUE

creamy tomato soup, basil & garlic croutons

8/12

CLAM CHOWDER

New England style

9/15

StoneBrier Pastas

SHRIMP SCAMPI

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

29

CHICKEN MARSALA

lightly battered chicken with a marsala sauce & mushrooms on pappardelle

30

BEEF STROGANOFF

served with sour cream, chives, & dill on pappardelle

32

CHICKEN PICCATA

lightly battered chicken served with pappardella pasta

26

StoneBrier Entrées

SHORT RIBS

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

41

STONEBRIER CHEESEBURGER N' FRIES

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

20

GRILLED PORK CHOP

14oz Berkshire Farms double bone with peppercorn red wine demi glaze served with mashed potatoes & seasonal vegetables

40

SALMON

lemon caper beurre blanc served with risotto & seasonal vegetables

35

LOBSTER

(2) 5oz lobster tail with drawn butter served with mashed potatoes & sautéed spinach

60

MARYS CHICKEN BREAST

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

28

CATCH OF THE DAY

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

MP

FILET MIGNON

8oz prime filet with a peppercorn red wine demi glaze & served with mashed potatoes & seasonal vegetables

60

RIB EYE

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

65

USDA prime steak is graded the top 3% of all steaks in North America.