

Starters

Buffalo Calamari 17	Tex Mex Eggrolls 14	Pike Salad 10
Tenderloin Skewers 16	Featured Flatbread 16	Kale Salad peanut vinaigrette 10
Crispy Brussel Sprouts 13	Seared Scallops 18	Caesar Salad 10
Seasonal Hummus 14	Wings 17	add chicken 10 - shrimp 11 - salmon* 12 - filet tips* 15
Shrimp Cargot 17	Fried Green Tomato 15	Blue Crab & Roasted Corn Soup 11
Steamed Mussels & Clams 16	Tuna Poke 16	Chef's Daily Soup 10

Brunch Favorites

Golden Waffle	syrup 14 with chicken tenders 19
Traditional French Toast	powdered sugar, house-made whipped cream, syrup, butter 15
Three Eggs Any Style	bacon, sausage, lyonnaise potatoes 16
Classic Benedict	Canadian bacon, hollandaise, lyonnaise potatoes 17
Day Starter Benedict	shaved prime rib, sautéed onions, Gruyere, horseradish hollandaise, lyonnaise potatoes 19
Two Egg Potato Hash	over easy eggs, red and green peppers, onion, bacon and sausage, chipotle aioli 16
Pancakes	choice of blueberry, chocolate or plain; served with bacon or sausage 15
Steak & Eggs*	three eggs your way, 8oz New York Strip steak, lyonnaise potatoes 26
Create Your Own Omelet	three egg omelet, lyonnaise potatoes 16
choose three toppings from tomato, spinach, onion, mushroom, Colby Jack, bacon, ham, sausage, hollandaise	
additional toppings +1 each	

Signature Salads

Strawberry Fields	grilled chicken, strawberries, pecans, Parmesan, lemon poppyseed dressing 17
Kale Cauliflower*	chopped kale, grilled salmon, dried cranberries, feta, walnuts, lemon-honey vinaigrette 19
Crispy Cobb	crispy chicken, tomatoes, avocado, egg, bacon, Colby Jack, honey mustard/bbq dressing 17
Ahi Tuna*	sashimi grade tuna, red onion, mango, avocado, carrots, ginger cilantro vinaigrette 20
Honey Lime Chicken	grilled and chilled chicken breast, carrots, corn, cilantro, corn tortilla strips, peanut drizzle, red onion, black beans, chopped peanuts, honey lime vinaigrette 17

Handhelds *served with French fries*

Pike Cheeseburger*	bacon, cheddar, lettuce, tomato, brioche 18
Angry Bird	fried crispy chicken breast, ham, Swiss, LTP, chipotle aioli, ciabatta 17
French Dip	thin-sliced prime rib, Gruyère, mayo, au jus, horseradish cream sauce, baguette 22
Fried Green Tomato BLT	bacon, mixed greens, fried green tomato, mayonnaise, challah 16
Crispy Fish Tacos	beer battered cod, shredded cabbage, mango salsa, sriracha sour cream, flour tortillas 19

Entrées *add a small salad to any entrée for 7*

Short Ribs	sweet corn and roasted poblano puree, Mongolian glaze, pickled red onion, shaved Brussel sprouts 23
Blackened Pasta	penne pasta, tomatoes, peas, cream sauce, Parmesan 18 with chicken 22 with shrimp 25
Mediterranean Grilled Chicken	tomato, cucumber, olives, feta, risotto, balsamic drizzle 21
Grilled Salmon*	whole grain mustard sauce, featured vegetable 23
Fish and Chips	beer battered cod, remoulade, coleslaw, French fries 22
Half Rack of Ribs	bbq sauce, coleslaw, French fries 21
Roasted Cauliflower Risotto	roasted cauliflower, Parmesan, creamy risotto, balsamic drizzle 19

Market Sides

Applewood Bacon or Maple Sausage 4 English Muffin or Toast 3 Lyonnaise Potatoes 4; make them loaded 8
Roasted Cauliflower 5 Featured Vegetable 5 Coleslaw 5 House-Made Mac & Cheese 6 French Fries 5

Please notify us of food allergies. While some items are or can be made gluten free, we do not operate a gluten free kitchen.
(*) Consuming raw or undercooked animal foods may increase your risk of a food borne illness.

STONEBRIDGE

RESTAURANT GROUP ♦ EST. 2011

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