

## Starters

<b>Buffalo Calamari</b> 17	<b>Pike Salad</b> grilled corn, scallions, tomato, croutons, buttermilk ranch 10
<b>Tenderloin Skewers</b> 16	<b>Kale Salad</b> mint, cabbage, peanuts, parmesan, peanut vinaigrette 10
<b>Crispy Brussel Sprouts</b> 13	<b>Caesar Salad</b> parmesan, croutons, tomatoes, Caesar dressing 10
<b>Seasonal Hummus</b> 14	add grilled chicken 10 - blackened shrimp 11 - grilled salmon* 12 - filet tips* 15
<b>Shrimp Cargot</b> 17	<b>Blue Crab &amp; Roasted Corn Soup</b> 11
<b>Steamed Mussels</b> 16	<b>Chef's Daily Soup</b> 10

## Brunch Favorites

<b>Golden Waffle</b> syrup 14   with chicken tenders 19
<b>Traditional French Toast</b> powdered sugar, house-made whipped cream, syrup, butter 15
<b>Two Eggs Any Style</b> bacon, sausage, lyonnaise potatoes 15
<b>Classic Benedict</b> Canadian bacon, hollandaise, lyonnaise potatoes 16
<b>Day Starter Benedict</b> shaved prime rib, Gruyere, hollandaise, sautéed onions, lyonnaise potatoes 19
<b>Crabcake Benedict</b> mini crabcakes, hollandaise, Old Bay, lyonnaise potatoes 24
<b>Pancakes</b> choice of blueberry, chocolate or plain; served with bacon or sausage 15
<b>Steak &amp; Eggs*</b> three eggs your way, 8oz New York Strip steak, lyonnaise potatoes 26
<b>All American Burger*</b> over easy egg, bacon, Cheddar, LT, sautéed onions, pickles, brioche, French fries 18
<b>Shrimp &amp; Grits</b> red peppers, caramelized onions, Andouille, tomatoes, green onions, beurré blanc, bbq sauce 23
<b>Create Your Own Omelet</b> 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

<b>Strawberry Fields</b> grilled chicken, strawberries, pecans, Parmesan, lemon poppyseed dressing 17
<b>Kale Cauliflower*</b> chopped kale, grilled salmon, dried cranberries, feta, walnuts, lemon-honey vinaigrette 19
<b>Crispy Cobb</b> crispy chicken, tomatoes, avocado, egg, bacon, Colby Jack, honey mustard/bbq dressing 17
<b>Mango Mandarin</b> blackened shrimp, seasonal fruit, avocado, red onion, almonds, citrus vinaigrette 18
<b>Steak &amp; Bleu*</b> filet tips, grilled corn, red cabbage, sweet drop peppers, bleu cheese, white balsamic 22

## Handhelds *served with French fries*

<b>Pulled Pork</b> bbq sauced pulled pork, coleslaw, pickles, onion straws, brioche 17
<b>Chicken &amp; Kale Club</b> kale, tomato, red onion, avocado, Havarti, honey mustard, bacon, brioche 18
<b>French Dip</b> thin-sliced prime rib, Gruyère, mayo, au jus, horseradish cream sauce, baguette 22

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

<b>Braised Short Ribs</b> Mongolian bbq sauce, onion straws, featured vegetable 22
<b>Blackened Pasta</b> penne pasta, tomatoes, peas, cream sauce, Parmesan 18   with chicken 22   with shrimp 25
<b>Herb Chicken</b> sherry cream sauce, featured vegetable 21   with jumbo lump crab 29
<b>Grilled Salmon*</b> whole grain mustard sauce, featured vegetable 23
<b>Fresh Market Fish*</b> created daily by our Chef 24
<b>Roasted Cauliflower Risotto</b> roasted cauliflower, Parmesan, creamy risotto, balsamic drizzle 21

## 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.

(\*) consuming raw or undercooked animal foods may increase your risk of a food borne illness

**STONEBRIDGE**  
 RESTAURANT GROUP ♦ EST. 2011

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