



Stonebridge Grill Menu

STARTERS

FRIED PICKLE CHIPS \$12

Dusted with seasoned flour and flash-fried until golden brown & crispy, served with Cajun aioli.

LOADED HASHBROWNS \$13

Hashbrown patties (3) topped with bacon, cheese, sour cream & scallion or parmesan, garlic & truffle oil.

CHICKEN WINGS \$13(6) OR \$24(12)

Choose from traditional or boneless wings fried and tossed in your favorite sauce: Buffalo, BBQ, Hot Honey, Parmesan Garlic, or Sweet Chili.

SANTA FE EGGROLLS \$13

Chicken, corn, black beans, and chopped peppers rolled into a flour tortilla, served with Chipotle Ranch.

GREENS

TACO SALAD \$13

Fried flour tortilla loaded with lettuce, cheese, tomato, jalapeno & red onion. Choice of seasoned beef or chicken. Served with sour cream & salsa.

CRUNCH SALAD \$13

Iceberg lettuce, granny smith apples, cucumbers, red onion, tomato, celery, scallions, sunflower seeds, and feta cheese served with red wine vinaigrette.

CAESAR SALAD \$12

Romaine lettuce, garlic croutons and shaved parmesan cheese with Caesar dressing.

ADD GRILLED CHICKEN \$4

ADD GRILLED SALMON \$6

ALL SIDES \$3

FRIES

TOTS

CURLY FRIES

ONION RINGS



SANDWICHES

Served with Chips

BIG TWIN \$16

Two quarter-pound fresh beef patties, American cheese, a double-decker bun, lettuce, onion, pickle & Mulligan Sauce.

3AM BURGER \$18

Quarter pound fresh burger topped with applewood smoked bacon, fried egg, American cheese, tomato, lettuce, hashbrown patty, and awesome sauce on a brioche bun.

HOT HONEY CHICKEN SANDWICH \$17

Tempura fried chicken breast topped with bacon, pepper jack cheese, fried pickles drizzled with house-made hot honey on a brioche bun.

PULLED PORK SANDWICH \$16

Hickory smoked pork butt hand shredded & tossed in sweet BBQ sauce, topped with fried onion straws served on a brioche bun.

GRILLED SALMON BURGER \$17

Norwegian Aukura Salmon burger topped with tzatziki aioli, avocado, tomato & red onion served on a brioche bun.

GRILLED MONTE CRISTO \$15

Black Forest ham and Swiss cheese with Dijon aioli served on Texas toast, dipped in egg batter and sprinkled with powdered sugar. Served with raspberry preserves.

SBG SIGNATURES

CHICKEN MARSALA \$21

Twin seared chicken breasts, dusted in seasoned flour, topped with creamy pancetta and black pepper Marsala Sauce served with red-skin mashed potatoes & seasonal vegetables.

CEDAR PLANK SALMON \$24

North Pacific Keta Salmon slow-roasted on cedar planks, lightly topped with a lemon-herb seasoning, served with red-skin mashed potatoes & seasonal vegetables.

SPAGHETTI & MEATBALLS \$19

Spaghetti tossed in marinara sauce with Italian meatballs and shaved parmesan cheese.

CHICKEN ALFREDO \$20

Italian pasta tossed in creamy garlic parmesan cream sauce with grilled chicken.

SBG CHICKEN KABOBS \$18

Char-grilled chicken, bell peppers & onions on a skewer served with potato wedges and seasonal vegetables.

BACON-WRAPPED FILET MIGNON \$35

6oz filet mignon wrapped in apple-wood bacon topped with Detroit Zip Sauce. Served with red-skin mashed potatoes and seasonal vegetables.