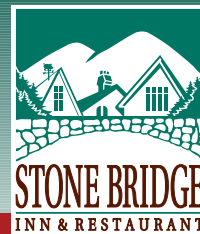


Happy Holidays!

SBI News

HOLIDAY 2017



Gift Certificates

*the perfect gift for
Dinner or Lodging!*

Visit our website: stone-bridge-inn.com



**Join Us to
Celebrate New Year's
Eve in the Tavern
with Static in the Attic
9:00pm to 1:00am**

Sat., Dec. 23rd
8p.m. to 12a.m.

**Christmas Eve Party
with Blue London
Ugly Christmas
Sweater Contest!!
Winner receives
\$25 Stone Bridge
Gift Certificate!**

Fri., Dec. 29th
8p.m. to 12a.m.

**Entertainment with
Eric Harvey Duo**

Schedule Notes:

*The Tavern and Restaurant
will be closed Dec. 24th &
25th, then open Dec. 26th
through Dec. 31st.*

Stone Bridge Inn & Restaurant is a smoke-free establishment in accordance with the PA Clean Indoor Air Act. Smoking is permitted outdoors only.

STONE BRIDGE RESTAURANT NEW YEAR'S EVE MENU

with Champagne Toast! Reservations from 6p.m. to 11p.m.

APPETIZERS

Maple Butternut Bisque



Charcuterie

A variety of domestic and imported meats and cheeses served with rye toast points



Baked Spinach and Artichokes

A creamy blend of cheese with artichoke hearts and fresh spinach served in a bread bowl



Insalata Caprese Avocado

Fresh mozzarella, basil and tomatoes layered with ripe avocado and topped with a balsamic glaze



Bacon wrapped Scallops

Served on a bed of watercress with a side of horseradish cream



Deviled Crab Cakes

Over celery root puree and finished with lemon dill butter



SALADS

Pear and Pomegranate Salad

Mixed greens, anjou pear, and pomegranate seeds drizzled with champagne vinaigrette



Roasted Garlic Caesar Salad

Romaine lettuce tossed with parmesan croutons in a classic caesar dressing

ENTRÉES

Tamarind Glazed Barramundi

Sustainable, wild caught australian barramundi baked and finished with habanero orange salsa



Chicken Oscar

Sautéed chicken breast stuffed with lump crabmeat topped with fresh asparagus and hollandaise sauce



New Zealand Rack of Lamb

A 14-ounce Rack of Lamb roasted to order and served with raspberry chambord sauce



Surf and Turf

Petit filet mignon and pan seared shrimp served with a white wine reduction



Fresh Cheese Ravioli

With sundried tomatoes, spinach and wild mushrooms tossed with pomodoro blush sauce



Mushroom and Shallots Risotto

Sautéed Mushrooms and Shallots over Creamy Butter Risotto



Brazilian Lobster Tail

Brazilian lobster tail with champagne butter



Porterhouse Steak

Grilled to your preference and served with cracked peppercorn au jus



\$65 per person, \$75 for Porterhouse and Lobster Tail entrée. Coffee and Tea included.

DESSERT