

Every dish we serve is made from scratch by our award-winning chefs. At our table, you join us in supporting local agriculture that represents the bounty and heritage of our area.



**DINNER**

## Appetizers & Starters

### Signature Salads

\* Add: 6 oz. Grilled Chicken Breast ~ \$5  
Grilled Shrimp (5) ~ \$7

**Traditional Caesar Salad** \$8  
Crisp Romaine Lettuce, House-made Caesar Dressing and Garlic Crouton

**Stone Bridge Salad** \$9  
Mixed Field Greens, Plumped Dried Cranberries and Roasted Pumpkin Seeds, Served with our own House-made Vinaigrette.

**Chop House Wedge Salad** \$10  
Crisp Wedge of Iceberg Lettuce, Diced Tomato and Peppered Applewood Smoked Bacon, Crumbled Gorgonzola, served with our own House-made Bleu Cheese Dressing.

**Thai Chicken Salad** \$13  
Grilled Chicken drizzled with Thai Peanut Sauce and laid over a bed of Field Greens, Crispy Thai Noodles & Mandarin oranges in House Dressing.

**Strawberry Salad** \$12  
Mixed Greens, Fresh Strawberry, Candied Bacon, Goat Cheese & House Honey Cayenne Vinaigrette.

**Southwest Blackened Chicken Salad** \$13  
Mixed Greens, Blackened Chicken, Corn & Black Bean Salsa, Diced Tomato, Crispy Tortilla Strips, Avocado Cilantro Ranch

### Home-made Soups & Stews

Soup du Jour ~ 7      Cream of Crab ~ 8

Poblano Chili ~ 7      Maryland Crab ~ 8

### From the Grill

**Charbroiled 8 oz. Patty** \$10  
Served with Lettuce, Tomato, Raw Onion, & Pickle

**Firecracker Burger** \$12  
8 oz. Hamburger topped with Bacon, Cheddar, Sweet Chili & Sriracha Aioli, Avocado, Grilled Onion

**Grilled Chicken Breast** \$10.5  
Marinated Chicken, grilled, Served with Lettuce, Tomato, Raw Onion, & Pickle.

**Bourbon Grilled Chicken Breast** \$11  
Fresh Marinated Chicken Breast topped with Sweet Bourbon Sauce, Green Onion, & Tomato.

**Veggie Burger** \$8.5  
Chargrilled Vegetable Patty, Served with Lettuce, Tomato, Raw Onion, & Pickle.

**Crab Dip** \$12  
Fresh Backfin Crab & House blend Cheeses served with Grilled Flat Bread.

**Flash Fried Calamari** \$10.5  
Fried Calamari & Banana Peppers drizzled with Lemon-thyme Aioli.

**Grilled Chicken Flatbread** \$11  
Diced Bacon, Blended Mozzarella and Cheddar Cheese, Red Onions, Ranch, and Our House Strawberry Honey Barbeque.

**Southwest Prime Rib Flatbread** \$12  
Cajun Spiced Prime Rib, Corn & Black Bean Salsa, Homemade Queso, Caramelized Onions

**Tempura Shrimp (4)** \$11  
4 Large Shrimp with our own Bourbon Sesame Sauce & Mango-Pineapple Dipping Sauce.

**Fried Mozzarella** \$8  
Fork & Knife Homemade Mozzarella Square topped with Marinara & Parmesan Cheese

**Fried Green Tomatoes** \$9  
Panko Breaded with Amaretto Raisin Cream Cheese, Crumbled Bacon, and House Barbeque

**Steamed Shrimp – Peel & Eat** \$10/18  
Traditional Chesapeake Seasonings and Onions served by the Half Pound or Pound

**Rio Grande Nachos** \$10.5  
Fried Corn Tortillas loaded with our House Poblano Chili, Mixed Cheeses, Jalapenos, Onions & Tomato served w/ Sour Cream & Salsa

**Chicken Wings** \$10.5

Crispy Chicken Wings gently tossed in your choice of the following:  
Buffalo Style - Hot, Medium, or Mild \* Chesapeake \* Thai Sweet Chili \* Bourbon Sesame \* Honey Garlic

**Chef's Choice Mussels** \$12  
Prince Edward Island Mussels Prepared to Chefs Liking. Ask your Server about Chef Mitch's Muscles (Mussels). Changes Weekly.

\*Make it an Entrée add Pasta & Extra Sauce ~ \$4

### Signature Sandwiches

**Shrimp Salad** \$13  
Freshly made Shrimp Salad on a Kaiser Roll with Lettuce, Tomato, & Pickle

**Stonebridge Club** \$12  
A Monstrous Triple Decker Sandwich made with Ham, Turkey, Swiss, Cheddar, Mayo, Applewood Bacon, Lettuce, & Tomato. Served on Texas Toast

\* All Burgers & Sandwiches served with Chips or Slaw; Additional Toppings (add \$1) Mushrooms, Sautéed Onions, Jalapenos, Applewood Bacon, House Chili, American, Provolone, Baby Swiss, Cheddar

<b>Pecorino and Pear Ravioli</b>	<b>\$17</b>
Eight Raviolis Stuffed with Pecorino Cheese and Pear with a Creamy Goat Cheese and Honey Sauce.	
<b>Stuffed Chicken Rose</b>	<b>\$18</b>
Boneless Fried Chicken Breast Stuffed with Sundried Tomatoes, Italian Cured Meats, & Mozzarella. Served over a Pesto Risotto & topped with a Classic Tomato Cream Sauce	
<b>Chicken Marsala</b>	<b>\$19</b>
Pan-seared Chicken Breast with Grilled Mushrooms & Caramelized Onions & a Touch of Garlic, Shallots with a Sweet Marsala Wine Cream Sauce served with Mash Potatoes & Seasonal Vegetables.	
<b>Ostrich</b>	<b>\$30</b>
Pan Seared Filet topped with a Garlic Shallot and White Wine Pan Sauce. Served with Roasted Sour Cream & Onion Potatoes, Herb & Butter Based Green Beans	
<b>New York Strip</b>	<b>\$22/26</b>
10oz or 14oz NY Strip topped with a Red Pepper & Herb Butter. Served with Loaded Mashed Potatoes, Herb & Butter Based Green Beans	
<b>Flat Iron Steak</b>	<b>\$19</b>
Charbroiled Flat Iron Steak over a Warm Spinach, Tomato, Shallots & Mushroom Salad. Served with a warm bacon dressing.	
<b>Smoked Chocolate Brisket</b>	<b>\$20</b>
A light Chocolate Barbeque Rub with Honey Jalapeño Onion glaze. Served with Hand-cut Fries and Barbeque Slaw. Garnished with Strawberry & Apple Salsa.	
<b>Savory Meatloaf</b>	<b>\$17</b>
House-made Loaf with Choice Ground Pork & Beef, Traditional Seasoning, Bacon-sage Gravy. Served with Mashed Potatoes & Seasonal Vegetables.	
<b>Grilled Pork Chop</b>	<b>\$19</b>
Tequila Citrus Brined, Grilled, Bone-in Double-cut Pork Chop, with Apple Brandy Glaze. Served with Mashed Potatoes and Seasonal Vegetables and Savory Apple Compote	
<b>“The Line” Pot Roast</b>	<b>\$19</b>
Individually Braised Teres Major simmered in Stock until Tender. Sauced with a Hearty Beef Gravy spiked with Aromatic Vegetables, and served with Mashed Potatoes.	
<b>Wasabi Tuna</b>	<b>\$24</b>
Sushi Grade Yellowtail Tuna, Wasabi & Panko Crusted, Pickled Vegetables, Bourbon Sesame Sauce served with Sweet Potato Fries.	
<b>Blackened Salmon Filet</b>	<b>\$18</b>
Blackened 6 oz. Wild Salmon Filet topped with a Roasted Red Pepper and Pineapple Salsa. Served with Rice Pilaf and Seasonal Vegetables.	
<b>Maryland Crab Cakes</b>	<b>\$17/\$27</b>
Your choice of one or two Fresh Jumbo Lump Crab Cakes, Chesapeake Seasoning. Served with Sliced Tomato, House Slaw and Hand-cut Fries.	
<b>Shrimp &amp; Scallop Risotto</b>	<b>\$25</b>
Pan Seared Diver Scallops & Jumbo Shrimp served over Sweet Corn, Seasonal Truffle Risotto. Finished with White Truffle Oil.	
<b>Firecracker Shrimp</b>	<b>\$18</b>
Crispy Peppered Shrimp tossed in Sweet Chili & Sriracha Aioli topped with Chopped Green Onion. Served over Rice Pilaf with Seasonal Vegetables.	
<b>Pulled Pork Mac &amp; Cheese</b>	<b>\$17</b>
Pulled Pork Queso Mac & Cheese, Cavatappi Pasta, BBQ, with a Touch of Cole Slaw	
<b>Zucchini Cakes</b>	<b>\$15</b>
Season, Seared, Shredded Zucchini, Apple Strawberry Salsa, Lemon Thyme Aioli. Served with Hand-cut Fries and Slaw.	
<b>Vegetable Lasagna</b>	<b>\$16</b>
Roasted Vegetable, Homemade Sauce, & Five Cheese Sauce Blend	

**Add Chicken ~ \$5 ^ Shrimp ~ \$7 ^ Scallops ~ 10\$ ^ Scallop & Shrimp ~ \$9 ^ Vegetables ~ \$3**

**~ Add a crab cake to any Entrée ~ market \$**

**\*18% Gratuity may be added to parties of 8 or more**