

HAPPY MOTHER'S DAY

PAY CASH AND SAVE 3 1/2 %

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Please choose a cocktail from our specials, fully stocked bar or ask your server about wine and champagne by the bottle.

APPETIZERS

- Shrimp Cocktail** cash 14.95 credit 15.47
Jumbo shrimp served chilled with house made cocktail sauce.
- Baked Stuffed Clams** cash 10.95 credit 11.33
Highly seasoned chopped ocean clams. A Stonehedge classic.
- Mozzarella Sticks** cash 10.95 credit 11.33
Deep fried and served with housemade marinara.
- Fried Calamari** cash 14.95 credit 15.47
Tossed in seasoned flour and lightly fried. Served with house-made marinara sauce.
- Lobster Bisque** cash 12.95 credit 13.40
Creamy and hearty.
- French Onion Soup** cash 10.95 credit 11.33
Onions and beef stock topped with imported Swiss cheese. Baked golden brown.

SOFT DRINKS

CARBONATED BEVERAGES

Pepsi, Diet Pepsi, Starry, Ginger Ale, Tonic Water, Seltzer, Saratoga Sparkling Spring Water

OTHER BEVERAGES

Freshly Brewed Unsweetened Iced Tea, Whole Milk, Arnold Palmer, Homemade Lemonade, Acqua Panna Natural Spring Water

JUICES

Pineapple, Orange, Cranberry, Apple, Grapefruit

Homemade salad dressings:
Vinaigrette, Ranch, Creamy Italian, Russian
Blue cheese crumbles - cash 2.00 credit 2.07

ENTREES

- Roast Prime Ribs of Beef, Au Jus** cash 37.95 credit 39.28
- Crabmeat Stuffed Lobster Tail** cash 39.95 credit 41.35
- Seafood Au Gratin** cash 30.95 credit 32.03
Jumbo shrimp, scallops and mushrooms, simmered in mornay sauce. Served en casserole.
- Veal Marsala** cash 24.95 credit 25.81
Sauteed with mushrooms and Marsala wine.
- Filet Mignon** cash 52.95 credit 54.80
Char grilled 10 oz. tenderloin.
- Crispy Pork Schnitzel** cash 24.95 credit 25.81
Topped with toasted hazelnut butter and garnished with arugula, tomato and truffle oil.
- New York Sirloin** cash 31.95 credit 33.07
Cut from the strip loin, cooked to order.
- Steak Au Poivre** cash 33.95 credit 35.14
Same cut as the New York sirloin. Smothered in peppercorns and finished with a spicy brandy and peppercorn sauce.
- Double Cut Boneless Pork Chop** cash 26.95 credit 27.89
Brown sugar crusted, char grilled and served with apple cilantro compote.
- Scampi** cash 27.95 credit 28.93
Sauteed with garlic, butter, white wine, Romano cheese and parsley.
- Crabmeat Stuffed Boneless Chicken Breast** cash 26.95 credit 27.89
Served with a lobster sherry basil cream sauce.
- Chicken Francaise** cash 24.95 credit 25.81
Egg dipped, and sauteed in white wine and lemon juice.
- Seafood Platter** cash 27.95 credit 28.93
Broiled or fried flounder, scallops & shrimp with a baked stuffed clam.
- Honey Orange Glazed Salmon** cash 26.95 credit 27.89
- Swordfish Steak** cash 26.95 credit 27.89
Grilled, topped with lemon butter or blackened.

Entrees are served with house salad, vegetable and choice of mashed potatoes, baked potato, rice pilaf or french fries.

DESSERTS

- Chocolate Toffee Mousse Cake** cash 11.50 credit 11.90
Dense chocolate cake with a toffee center and chocolate ganache crust
- New York Style Cheesecake** cash 9.50 credit 9.83
Topped with a dollop of whipped cream and served with your choice of raspberry, strawberry or caramel drizzle.
- Deep Dish Peanut Butter Pie** cash 10.00 credit 10.35
Packed with delicious Reese's® peanut butter cups, cookies and creamy rich chocolate.
- Cannoli** cash 8.00 credit 8.28
- 100% Colombian Coffee or Hot Tea** cash 4.00 credit 4.14
- Cappuccino** cash 6.50 credit 6.73
- Espresso** cash 5.50 credit 5.69

SPECIALTY COFFEES

- Irish Coffee** cash 14.00 credit 14.49
Jameson's Irish Whiskey
- Bailey's Mint Kiss** cash 12.00 credit 12.42
Bailey's and White Creme De Menthe
- Nutty Irishman** cash 12.00 credit 12.42
Baileys and Frangelico

DESSERT MARTINIS

- Salted Caramel Mudslide** cash 14.00 credit 14.49
Caramel vodka, Coffee Liqueur & Baileys
- Cookies N' Cream** -cash 15.00 credit 15.53
Stoli vanilla vodka, Creme de Cocoa, Mozart White Chocolate Liqueur & Cream

Please ask your server for children's dining choices.