

PAY CASH AND SAVE 3 1/2 %

HAPPY EASTER

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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 9.95 credit 10.30

Highly seasoned chopped ocean clams.

A Stonehedge classic.

Baked Brie cash 12.95 credit 13.40

Wrapped in puff pastry, served with raspberry sauce.

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 9.95 credit 10.30

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

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

ENTREES

Roast Prime Ribs of Beef, Au Jus cash 36.95 credit 38.24

New York Sirloin cash 29.95 credit 31.00

Cut from the strip loin, cooked to order.

Baked Ham, Honey Mustard Sauce cash 24.95 credit 25.81

Crispy Pork Schnitzel cash 23.95 credit 24.79

Topped with toasted hazelnut butter and garnished with arugula, tomato and truffle oil.

Veal Marsala cash 22.95 credit 23.74

Sauteed with mushrooms and Marsala wine.

Crabmeat Stuffed Chicken cash 25.95 credit 26.86

Boneless breast, served with a lobster sherry basil cream sauce.

Filet Mignon cash 52.95 credit 54.80

Char grilled 10 oz. tenderloin.

Roast Leg of Lamb, Mint Sauce cash 32.95 credit 34.10

Pan Roasted Lobster Tail cash 33.95 credit 35.14

Served with roasted fennel and grape tomatoes in a sweet butter lobster fumet over parmesan risotto.

Frutti Di Mare cash 28.95 credit 29.96

Shrimp, scallops and calamari, sauteed with fresh garlic, extra virgin olive oil and fresh parsley in a parmesan butter sauce over linguine.

Seafood Platter cash 25.95 credit 26.86

Broiled or Fried flounder, scallops & shrimp with a baked stuffed clam.

Chicken Francaise cash 22.95 credit 23.74

Egg dipped and sauteed in white wine and lemon juice.

Boneless Salmon Filet cash 25.95 credit 26.86

Pan seared with a honey orange glaze.

Seafood Au Gratin cash 29.95 credit 31.00

Jumbo shrimp, scallops and mushrooms, simmered in mornay sauce. Served en casserole.

Swordfish Steak cash 24.95 credit 25.81

Grilled, topped with lemon butter or blackened.

Homemade salad dressings:

*Vinaigrette, Ranch, Creamy Italian, Russian
Blue cheese crumbles - cash 2.00 credit 2.07*

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 peanut butter cups, cookies and creamy rich chocolate.

Hazelnut Crunch Cake cash 11.50 credit 11.90

Vanilla cake layered with a dollop of hazelnut praline mousse and a dusting of hazelnut. Finished with a rich glaze and cashew crunch.

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 13.00 credit 13.46

Salted caramel vodka, Kahlua and Baileys.

Espresso Martini cash 15.00 credit 15.53

Espresso vodka & coffee liqueur.

Chocolate Martini cash 15.00 credit 15.53

Mozart Chocolate Liqueur & Stoli Vanilla Vodka