

## Dinner Menu

### PALATE TEASERS

#### **Coconut Shrimp**

Succulent shrimp are dipped in coconut batter then rapid-fried in trans fat free oil, served with our own coconut dipping sauce

#### **Jumbo Shrimp Cocktail**

Tender shrimp, chilled and served with lemon and zesty cocktail sauce.

#### **Mushroom Caps**

Served with creamy pepper garlic dip.

#### **Bacon-Wrapped Scallops**

Large sea scallops, wrapped in bacon and served over rice with drawn butter.

#### **Escargot**

Baked with garlic and parmesan cheese, and served with garlic bread.

#### **Steamed P.E.I. Mussels**

Mussels steamed in a light tomato garlic broth with wine and herbs.

#### **Calamari**

Lightly breaded baby squid, fried to a golden brown and served with Marinara sauce.

#### **Garlic Bread**

Made with fresh Italian bread, garlic butter and parmesan blend. Toasted to perfection.

#### **Bruschetta Bread**

Garlic bread with a marinated mix of diced tomato, green onion and fresh herbs.

### SALADS & SOUPS

Soup of the Day  
Spring Mix Salad  
Caesar Salad  
Greek Salad  
Oriental Salad  
Mediterranean Salad

### STONE RIDGE FAVOURITES

*\*Served with your choice of soup or salad\**

#### **Rack of Lamb**

New Zealand rack of lamb, herb-crusted, served with our own Signature Sauce.

#### **French Pepper Steak**

Crusted black peppercorn steak, grilled and flambéed with cognac.

#### **Surf & Turf**

Charbroiled filet mignon with broiled lobster tail.

#### **Roasted Duck**

Half a duck, slow roasted and topped with a sweet fruit glaze.

### BEEF

*\* Served with your choice of soup or salad*

#### **Chopped Steak**

With sautéed mushrooms & onions, served with gravy.

#### **8 oz New York Striploin**

The KING of Steaks.

#### **Rib-Eye (Delmonico) Steak 8 oz**

A meat lover's favourite.

#### **T-Bone Steak**

Charbroiled to your perfection.

#### **Filet Mignon**

Beef tenderloin wrapped in bacon.

#### **Prime Rib (Friday evenings only)**

Aged for extra tenderness, rubbed with our unique blend of spices and slow roasted, with au jus.

#### **Beef Liver** with Bacon and Onions

*Please note that steaks are at their best when cooked rare to medium. We will prepare steaks as requested. However, we cannot be held responsible for the tenderness of well-done meat.*

#### **Steak Combinations**

With Black Tiger Shrimp or Scallops, add  
With Sautéed Mushrooms, add  
With Mushrooms & Onions, add



### CHICKEN

*\* Served with your choice of soup or salad \**

#### **Chicken Parmesan**

Breaded chicken breast topped with tomato sauce, mushrooms and melted cheese.

#### **Chicken Cutlet**

Tender chicken breast, lightly breaded, grilled and seasoned with our own special spices.

#### **Lemon Pepper Chicken**

Marinated chicken with lemon, parsley, cracked peppercorns and basil.

#### **Chicken Marsala**

Sautéed chicken breast with mushrooms and Marsala wine sauce.

#### **Sweet & Sour Chicken**

Authentic Chinese style sweet and sour chicken served with rice.



## Dinner Menu

### SEAFOOD

\*\* Served with your choice of soup or salad \*\*

#### **Atlantic Salmon**

Grilled wild salmon fillet rubbed with tangy citrus herb.

#### **Lobster Dinner**

Twin Caribbean lobster tails, broiled and served with hot drawn butter.

#### **Black Tiger Shrimp**

Black Tiger Shrimp, with garlic and butter.

#### **Seafood Platter**

One Caribbean lobster tail, sautéed shrimp in butter and broiled White Roughy fillet.

#### **Grilled Pickerel**

A generous fillet grilled to perfection.

#### **Grilled White Fish**

A generous fillet grilled to perfection.



### PASTA

\* Served with your choice of soup or salad\*

#### **Seafood Pasta**

Linguini in a cream sauce, with shrimp, mussels and scallops.

#### **Fettuccine Alfredo**

Fettuccine pasta tossed in a fresh garlic, butter and parmesan cream sauce.

#### **Farfalle Chicken Pasta**

Bow tie pasta in a brandy cream sauce, with chicken, mushrooms and sweet peppers.

#### **Blackened Chicken Fettuccine**

Blackened chicken breast and sautéed fresh vegetables, served with oil and garlic fettuccine.

### CHINESE BUFFET

Monday night only 5:00 to 8:00 p.m.

NOTICE: We advise you to be prudent in your alcohol consumption. We reserve the right to restrict the sale of alcohol to anyone who, in our opinion, may present a danger to themselves or others.

### PORK

\*\* Served with your choice of soup or salad \*\*

#### **BBQ Pork Ribs**

Tender pork ribs basted with our famous barbecue sauce.

#### **Breaded Pork Chops**

Lightly seasoned and breaded pork chops.

#### **Wings & Rib Combo**

½ lb of wings and ½ lb of ribs.

### STIR FRIES

\*\* Served with your choice of soup or salad \*\*

Chicken Stir Fry  
Beef Stir Fry  
Shrimp Stir Fry  
Vegetable Stir Fry



### ALLERGIES/DIETARY CONSIDERATIONS

Please inform your server of any allergy or dietary concerns. We endeavour to accommodate patrons, but cannot assume any responsibility/liability.

\*\* Served with your choice of soup or salad \*\*

#### **Curried Chicken**

Tender morsels of chicken, sautéed with sweet bell peppers and onions.

#### **Wasabi Chicken**

Tender morsels of chicken sautéed with bell peppers and onions in a spicy wasabi sauce.

#### **Chicken & Shrimp in Mango Habanero**

Tenderized chicken breast and jumbo shrimp sautéed in our special sauce served on a bed of rice.

#### **Blackened Striploin Steak**

With spicy stir-fried vegetables.

#### **Pickerel with Hot Sauce**

Served with red chili pepper sauce.

#### **Spicy Beef Wok**

Sliced Striploin steak with vegetable medley in a spicy Thai sauce, served with Asian noodles and toasted sesame seeds.

### KIDS MENU

Pasta with Tomato Sauce  
Chicken Fingers with Fries  
Beef Burger with Fries  
Cheeseburger with Fries  
Grilled Cheese with Fries

