

STONEFORGE **G R I L L**

Dinner Specials

Wednesday, January 2 through Sunday, January 13, 2019

Appetizer

GRILLED MISO SHRIMP 9.99

large shrimp marinated in miso, garlic and lime served over vegetable jasmine rice, drizzled with sriracha mayo

Entrées

PRIME RIB

AVAILABLE THURS. - SAT. AFTER 4:30 PM & ALL DAY SUN., WHILE IT LASTS!

with au jus, choice of two sides, 10 oz. petite cut 21.99 / 14 oz. forge cut 27.99

Wine Suggestion: Aviary Cabernet Sauvignon 9.75 glass

CHICKEN FRANCAISE 17.99

pan seared, lightly egg battered boneless chicken breasts, white wine lemon butter sauce, fried capers garnish over creamy mashed potatoes, one side

Wine Suggestion: Simi Sauvignon Blanc 8.50 glass

HONEY GLAZED SALMON 21.99

pan seared salmon glazed with honey and topped with tomato chutney, over vegetable jasmine rice, one side

Wine Suggestion: Santa Margherita Pinot Grigio 10.75 glass

Dessert

CHERRIES JUBILEE BROWNIE 7.99

warm cherries in a sweet cognac sauce over a chocolate brownie topped with vanilla ice cream

Featured Drinks

ANDERSON VALLEY WINTER SOLSTICE 6.50

Anderson Valley Brewing Company, CA

HARPOON WINTER WARMER 5.75

Harpoon Brewery & Beer Hall, MA

STONEFORGE SANGRIA

Red or White 7.50 glass / 20.50 carafe (3 glasses)

LOADED SANGRIA

Add Champagne to your Sangria to make it "Loaded"

8.00 glass / 22.00 carafe (3 glasses)

Before placing your order, please inform your server if a person in your party has a food allergy.