





Entrée Salads

BLACKENED SALMON SALAD 14

Blackened Faroe Island salmon fillet on baby organic arugula & red leaf lettuce with cucumbers, avocado, shaved red onion, brie cheese & green goddess dressing

SESAME CHICKEN SALAD 13

Sesame grilled chicken breast on organic baby greens with shaved red onion, shredded carrots, scallions, sliced cucumbers, heirloom grape tomatoes & sesame vinaigrette

Weekly Entrées

BAKED TILAPIA 9/13

Boneless tilapia fillet baked with tomatoes, olives, capers, roasted garlic, fresh herbs & extra virgin olive oil

GFLF (SF Upon Request)

MAINE DAY BOAT SCALLOPS 18

Maine day boat scallops baked in a sherry leek cream with Seacoast Mushrooms (Mystic, CT)

COCONUT CURRY FILET TIPS 8/12

Tender, sautéed beef tenderloin tips with sweet red pepper, roasted shallots & broccoli in sweet yellow coconut curry sauce served with chutney & basmati rice

GF LF (SF upon request)

PORK TENDERLOIN 6/9

Grilled pork tenderloin medallions served with melted gorgonzola cheese, crispy bacon crumble & Espagnole mushroom sauce

GF (SF Upon Request)

LASAGNA ROLL UPS 5/8

Wavy egg pasta rolled with locally made ricotta cheese (Liuzzi's Hamden, CT), mozzarella cheese &locally made (Longini's New Haven, CT) sweet Italian sausage baked in our own marinara sauce served with grated Romano cheese

CHICKEN POT PIE 10

Tender white & dark meat chicken with carrots, peas & creamy chicken velouté baked in an individual flaky crust

Sides: One Point

CHEDDAR CHIVE MASHED POTATOES	GF
BASMATI RICE	GFLF
BUTTERED BROCCOLI	GFSF
STEAMED PEAS	GFLFSF
ROASTED MUSHROOMS	GFLFSF





Always Available



To Begin

SOUP OF THE DAY 4

Ask your server about our chef's daily specials

FRUIT SALAD 4

A mix of cantaloupe, honey dew and pineapple GFLF

CAESAR SALAD 5 /9

Romaine lettuce, Parmesan cheese and croutons served with house made Caesar dressing

HOUSE SALAD 5/9

Spring mix, carrots, cucumbers, olives, red onion and tomatoes served with your choice of dressing

MEDITERRANEAN SALAD 5 /9

Spring mix, artichokes, feta cheese, Kalamata olives, red onion, roasted tomatoes, roasted red peppers served with house made balsamic dressing

Sides One Point Each

APPLESAUCE
BAKED POTATO
BROWN RICE
COLESLAW
COTTAGE CHEESE
FRENCH FRIES
ONION RINGS
POTATO SALAD
SWEET POTATO FRIES
SAUTEED SPINACH
SWEET POTATO
VEGETABLE OF THE
DAY

Entrée Salads

COBB SALAD 13

Romaine lettuce, crispy bacon, tomatoes, hard boiled egg, avocado and bleu cheese crumbles served with balsamic vinaigrette with your choice of grilled chicken breast, salmon, or shrimp

GF

LARGE SALAD 14

Choice of Caesar,

Mediterranean, or house salad served with your choice of grilled chicken breast, salmon, or shrimp

StoneRidge Classics

SALMON 12

Atlantic salmon filet blackened, grilled or poached GFLF

CHICKEN BREAST 6

Grilled boneless chicken breast marinated in lemon & rosemary GFLF

PORK CHOP 6

Center cut bone-in pork loin chop served with applesauce GFLF

LIVER AND ONIONS 7/10

Served with caramelized onions and crispy bacon

SIRLOIN STEAK 12

Certified Angus Beef N.Y. sirloin grilled to order served with mushroom demi-glace

FILET MIGNON 15

Six ounce tender cut of lean beef GFLF

PASTA PRIMAVERA 4/7

Pasta and seasonal vegetables tossed in your choice of sauce: creamy Parmesan, marinara or garlic and extra virgin olive oil

Sandwiches Served with Choice of Chips, Fries or Onion Rings & a Pickle

REUBEN 9

Corned beef, sauerkraut, Swiss cheese and Thousand Island dressing, served on grilled rye bread

TURKEY RACHEL 9

Deli sliced turkey, Swiss cheese, coleslaw, and Thousand Island dressing, served on grilled rye bread

GRILLED CHEESE 5

Grilled cheese sandwich with your choice of American, Swiss, or Cheddar, on white, wheat, or rye bread and choice of bacon, ham, and or tomato

BUILD YOUR OWN 7

Choose ham, roast beef, turkey, chicken, tuna or egg salad with either American, Swiss, or Cheddar cheese on your choice of white, wheat, rye bread or a rol *Add Bacon for One Additional Point*

BLACK ANGUS BURGER

Grilled black angus burger on a roll with lettuce, tomato and red onion, and your choice of American, Cheddar, or Swiss cheeses

PORTOBELLO BURGER 8

Garlic and herb marinated portobello mushroom grilled with roasted red peppers, baby spinach and smoked Gouda cheese with garlic aioli on a roll