

Mother's Day 2019

4 COURSE PRE FIXE MENU

Minestrone Soup

Jumbo Shrimp Cocktail - additional \$8

Stony Hill Inn's Seafood Salad

Calamari, Shrimp, Octopus, Extra Virgin Olive Oil, Lemon Dressing

Jumbo Lump Crabmeat Cocktail - additional \$8

Four Cheese Ravioli

Tomato Sauce & Basil

Pennette Vodka

Pink Vodka Sauce, Porcini Mushrooms

Sweet or Hot Italian Sausage

Served with Broccoli Rabe, Extra Virgin Olive Oil & Garlic

Buffalo Mozzarella

Served with Prosciutto di Parma, Beefsteak Tomatoes, Roasted Peppers & Extra Virgin Olive Oil

SALAD CHOICE

SFI Wedge Salad

Iceberg Lettuce, Onion, Tomato, Grilled Thick-Cut Smoked Bacon with Blue Cheese Dressing

House Salad

Romaine Lettuce, Tomato, Onion, Cucumber, Olives with House Dressing

ENTRÉE CHOICE

Chicken Sanzari.....58

Boneless Breast "Francese Style" Diced Tomatoes, Capers, Pinot Grigio Sauce with Roasted Potatoes

Grilled Salmon Balsamic.....65

Simply Grilled Atlantic Salmon Topped with Sauteed Tomatoes and a Balsamic Glaze

16oz. Prime Organic Pork Chops.....68

Maple Glazed Served with Sweet Hash and Vegetables

Sole Francese.....68

Sauteed Spinach, Lobster Raviolo

Jumbo Shrimp Scampi.....68

Garlic, Butter & White Wine Sauce

Boneless Beef Short Ribs.....70

Braised in Red Wine, Balsamic Glazed Cipollini Topped with Horseradish Chive Butter, Mashed Potatoes and Vegetables

Twin Lobster Tails.....75

Mother's Day 2019

4 COURSE PRE FIXE MENU

| | |
|--|----|
| 6oz. Lobster Tails Simply Grilled and Served with Sweet Drawn Butter | |
| <i>Veal Chop Arrabiata</i> | 75 |
| <i>Sauteed Peppers, Onions and Mushrooms</i> | |
| <i>Surf & Turf</i> | 75 |
| <i>8oz. Filet Mignon Plated with a 6oz. Lobster Tail</i> | |

DESSERT SELECTIONS

NY Cheesecake

Tiramisu

Lori's Coconut Cake

Chocolate Ganash Cake