### ENTRÉES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Macadamia-Crusted Chicken*</td>
<td>$29</td>
</tr>
<tr>
<td>Buttermilk mashed potatoes, Asian spiced greens, lemon butter sauce</td>
<td></td>
</tr>
<tr>
<td>15 Spiced Salmon Salad*</td>
<td>$19</td>
</tr>
<tr>
<td>Pan-seared salmon filet dusted with southwest spice blend, mixed greens, orange, tomatoes, pecans, and cilantro lime vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Strawberry Spinach Salad</td>
<td>$11</td>
</tr>
<tr>
<td>Fresh spinach, sliced strawberries, crumbled goat cheese, gluten-free granola crumble, pickled onions, candied pecans, champagne-strawberry vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Chopped Cobb Salad</td>
<td>$16</td>
</tr>
<tr>
<td>Mixed greens, avocado, tomato, egg, chopped bacon, blue cheese, grilled and chilled chicken, choice of dressing</td>
<td></td>
</tr>
<tr>
<td>Chicken Alfredo Pasta</td>
<td>$17</td>
</tr>
<tr>
<td>Blackened chicken breast, alfredo sauce, grated Parmesan cheese, cracked pepper</td>
<td></td>
</tr>
<tr>
<td>Chicken or Tuna Salad</td>
<td>$6</td>
</tr>
<tr>
<td>One scoop of chicken or flaky white albacore tuna in a classic seasoned mayo base with celery and red onion, served on a bed of lettuce</td>
<td></td>
</tr>
</tbody>
</table>

### HANDHELDs

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic Wings</td>
<td>$12</td>
</tr>
<tr>
<td>Tossed in buffalo sauce and served with celery sticks and house-made ranch dressing</td>
<td></td>
</tr>
<tr>
<td>Classic Burger*</td>
<td>$15</td>
</tr>
<tr>
<td>Short rib-brisket beef blend, lettuce, tomato, onion, pickle, served on a toasted brioche bun – served with fries or fruit salad</td>
<td></td>
</tr>
<tr>
<td>Chicken Quesadilla</td>
<td>$11</td>
</tr>
<tr>
<td>Crispy flour tortilla, shredded cheese, chicken breast, served with pico de gallo</td>
<td></td>
</tr>
<tr>
<td>Wicked Dip</td>
<td>$14</td>
</tr>
<tr>
<td>Shaved prime rib, provolone cheese, jalapeno aioli, toasted hoagie roll – served with fries or fruit salad</td>
<td></td>
</tr>
<tr>
<td>Club Sandwich</td>
<td>$12</td>
</tr>
<tr>
<td>Sliced turkey &amp; ham, tomato, mayo, Swiss cheese, crisp bacon, served on Texas toast – served with fries or fruit salad</td>
<td></td>
</tr>
<tr>
<td>Monterey Chicken Sandwich</td>
<td>$14</td>
</tr>
<tr>
<td>Fire-grilled chicken breast, avocado, bacon, pepper-jack cheese, chipotle spread, lettuce, tomato, onion, toasted brioche roll – served with fries or fruit salad</td>
<td></td>
</tr>
</tbody>
</table>

### ADD-ONS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kid’s Chicken Fingers Meal</td>
<td>$5</td>
</tr>
<tr>
<td>Kid’s Mac ‘N Cheese Meal</td>
<td>$5</td>
</tr>
<tr>
<td>Fruit Salad</td>
<td>$5</td>
</tr>
<tr>
<td>Chef’s Featured Dessert</td>
<td>$6</td>
</tr>
<tr>
<td>Steamed Seasonal Vegetables</td>
<td>$6</td>
</tr>
<tr>
<td>Mac ‘N Cheese</td>
<td>$6</td>
</tr>
<tr>
<td>Crispy Brussel Sprouts</td>
<td>$6</td>
</tr>
<tr>
<td>French Fries</td>
<td>$6</td>
</tr>
<tr>
<td>Creamy Poblano Soup</td>
<td>$7</td>
</tr>
<tr>
<td>Jasmine Rice</td>
<td>$6</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$4</td>
</tr>
<tr>
<td>Soda or Bottled Water</td>
<td>$4</td>
</tr>
</tbody>
</table>
**TUESDAY TIME SAVER**

Bone-In Roasted Chicken Breast*
Includes: Southwest spiced sweet potatoes, sauteed mushrooms, grilled asparagus
Dessert: Creme Brulee Cheesecake

Dinner for 2: $34  
Dinner for 4: $66  
Dinner for 6: $100  
Suggested Wine Pairing: 2018 Cakebread Cellars, Chardonnay, Carneros, California $69

**WEDNESDAY BBQ**

Build Your Own Brisket Sandwiches*
Includes: Jalapeno-lime slaw, voodoo aioli, sliced cheddar, corn on the cob

Dinner for 2: $33  
Dinner for 4: $65  
Dinner for 6: $98  
Suggested Wine Pairing: 2017 The Prisoner Wine Co., Eternally Silenced, Pinot Noir, Napa Valley $84

**THURSDAY TACOS**

Barbacoa Beef or Chicken Tinga Stonebriar Street Tacos*
Includes: Spanish rice, Burracho beans, pico de gallo, lime wedges, fresh tortillas
Dessert: Cinnamon Churros

Dinner for 2: $33  
Dinner for 4: $65  
Dinner for 6: $98  

**FRIDAY BUTCHER’S BLOCK**

Slow Roasted Prime Rib with Au Jus*
Includes: Loaded mashed potatoes, Chef’s choice vegetable OR mixed green salad, horseradish cream sauce
Dessert: Chocolate Swirl Cheesecake

Dinner for 2: $36  
Dinner for 4: $70  
Dinner for 6: $105  
Suggested Wine Pairing: 2018 MacMurray Estate Vineyards, Merlot, Central Coast, California $36

**SATURDAY SAVORY**

Pan Seared Snapper*
Includes: Ancient grain-rice pilaf, tomato-cucumber panzanella salad
Dessert: Chef’s Choice Dessert

Dinner for 2: $36  
Dinner for 4: $70  
Dinner for 6: $105  
Suggested Wine Pairing: 2018 Joel Gott Sauvignon Blanc, California $32

**SUNDAY FAMILY PASTA**

Choice of: Penne Pasta with Spicy Italian Sausage & Peppers or Classic Lasagna*
Includes: Caesar salad and warm bread sticks
Dessert: Tiramisu Cake

Dinner for 2: $30  
Dinner for 4: $56  
Dinner for 6: $80  
Suggested Wine Pairing: Santa Margherita, Chianti Classico, Tuscany, Italy $38
WEEKEND BRUNCH

Weekend Brunch is available Saturday and Sunday from 11:00 a.m. to 2:00 p.m.

**Build Your Own Omelette | $10**
Three ingredient omelette served with two strips of bacon and breakfast potatoes
Ingredient options: Ham, bacon, diced peppers, green onion, diced tomatoes, sliced mushrooms, jalapenos

**Stonebriar Egg-Wich | $12**
Croissant sandwich filled with sliced ham, two fried eggs, melted cheese, and fried onions, served with a side of breakfast potatoes

**Buttermilk Pancakes | $10**
Three buttermilk pancakes, two strips of bacon, served with warm maple syrup

**Steel-Cut Oatmeal | $5**
Served with brown sugar and raisins

**Chef’s Seasonal Fruit Plate | $8**
Fresh melon and berries

**BEVERAGES**

Available daily with the purchase of food.

**Red Wines**
- Browne Cabernet Sauvignon | $60
- Hall Merlot | $70
- Bogle Merlot | $38
- Saldo Zinfandel | $60
- Simi Cabernet Sauvignon | $52
- Justin Cabernet Sauvignon | $54
- La Crema Pinot Noir | $44
- Rust En Vrede Syrah | $80
- Terrazas Reserva Malbec (375ml) | $18

**White Wines**
- Ecco Domani Pinot Grigio | $26
- Chateau St. BIJOU Chardonnay | $28
- Walt Sonoma Coast Chardonnary | $65
- Ballard Lane Rosé | $28
- Blindfold White Blend | $56
- Kim Crawford Sauvignon Blanc (375ml) | $22

**Mini Bottles**
- Deep Eddy’s Grapefruit Vodka or Tito’s Vodka | $8
- Jack Daniels Whiskey | $8
- Crown Royal Whiskey or Maker’s Mark Bourbon | $9
- Fireball Whiskey | $8

**Cocktail Kits**
- Bloody Mary Kit | $10.50
- Margarita Kit | $10.50

**Bottle Beer**
- Domestic $4 Each | Import $5 Each
  - Budweiser
  - Budlight
  - Miller Lite
  - Coors Light
  - Michelob Ultra
  - Heinekin Light
  - Heinekin 0.0
  - Blue Moon
  - Ballast Point Sculpin IPA
  - Corona
  - Corona Premier
  - Dos XX
  - Modelo Negra

*Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness. Please inform us at the time you order if you or anyone in your party has food allergies or special dietary requirements.
All food and beverage purchases on this menu are subject to an automatic 10% Service Charge.*