

WELCOME TO STONEBRIDGE RANCH COUNTRY CLUB

SPECIALTY COCKTAILS

BACARDI STRAWBERRY
MOJITO 8

ABSOLUT CITRON LEMON
DROP 7

KETEL ONE CAPE COD 7

STOLI VANIL CHOCOLATE
MARTINI 8

GRAND MARNIER
MARGARITA 9

FIREFLY RASPBERRY
LEMONADE 7

WINE BY THE GLASS

MASO CANALI PINOT GRIGIO
Trentino 9

ESTANCIA CHARDONNAY
Monterey 8

MONTEVINA
SAUVIGNON BLANC
California 7

ECCO DOMANI
PINOT GRIGIO
Delle Venezie 6

SIMI CHARDONNAY
Sonoma 9

KIM CRAWFORD PINOT NOIR
Marlborough 9

CELLAR NO. 8 MERLOT
North Coast 6

STERLING
CABERNET SAUVIGNON
Napa Valley 8

DOMESTIC BEER

Bud Light, Budweiser, Coors Light,
Michelob Ultra, Miller Lite, O'Doul's

PREMIUM BEER

Heineken, Heineken Light, Blue Moon,
Corona, Corona Light, Sam Adams,
Stella Artois

NON-ALCOHOLIC BEVERAGES

RED BULL 4

SAN PELLEGRINO 3.25

CRANBERRY LEMONADE 1.75

ARNOLD PALMER 2.25

STARTERS

MEDITERRANEAN OLIVE ASSORTMENT
Roasted red peppers, fire grilled flatbread and
garlic infused hummus 12.50

CALIFORNIA SHRIMP & AVOCADO CROSTINI
Crispy prosciutto garnish and mango 12

TUSCAN TENDERLOIN BRUSCHETTA
Olive oil grilled bruschetta, beef tenderloin, blue cheese,
roasted grape tomatoes and parmesan cheese 10

PIZZA SIMPATICO
Grilled pizza, extra virgin olive oil and sea salt served with a
side of San Marzano tomato sauce 7

WINGS THREE WAYS
Crispy chicken wings with your choice of buffalo, teriyaki or
ranch dipping sauces 10

SOUPS & SIDE SALADS

ANTIPASTO SALAD
Prosciutto, artichokes, shaved parmesan and basil oil 8

TORTILLA SOUP
Grilled chicken, tomatoes, cheddar and jack cheeses
garnished with crispy tortilla strips 6

SIMPLE GREENS
Cucumber, tomato, croutons and your choice of dressing 5

CHOPPED CAESAR SALAD
House made croutons and parmigiano-reggiano 4.50

SOUP OF THE DAY
Hand crafted daily from the freshest of ingredients 6

MEMBER TRADITIONS

Mix & Mingle: Thursdays, 6-8pm
Enjoy complimentary snacks and reduced priced
beverages while you mix and mingle
with other members.

Martini Night: Fridays, 5-7pm
Relax and Enjoy your Favorite Martinis at special prices.



Gluten Free



Just a Hint of Spice

CHEF RECOMMENDATIONS

These Items are available after 4:00 pm

ROASTED FILET MIGNON

Stacked potatoes, roasted tomato and grilled asparagus 34

PAN SEARED SEA SCALLOPS PICCATA

Jumbo sea scallops, lemon caper sauce, white wine, house-made gnocchi and seared greens 28

CHOP HOUSE FLAT IRON STEAK

Stacked potatoes, roasted tomato and grilled asparagus 20

GNOCCHI A LA PICCATA

House-made gnocchi, pan seared chicken, white wine, lemon caper sauce and seared greens 16

NAPA SALAD

Seasonal greens, red wine poached pears, grapes, pecans, gorgonzola cheese, grilled chicken breast and white port dressing 12

CRISPY COCONUT SHRIMP

Papaya mango salsa and potato frites 16

MEMBER FAVORITES

STACKED CATFISH CLUB

Crispy southern style catfish, mixed greens, sliced tomatoes, bacon, red onion and sauce remoulade 13

CLASSIC COBB

Mixed greens with avocado, tomato, egg, crisp bacon, blue cheese, grilled chicken and your choice of dressing 13

CHINESE CHICKEN

Iceberg lettuce, Napa cabbage, shredded chicken, mandarin oranges, macadamia nuts and Asian vinaigrette 11

CLASSIC BURGER

Fire grilled Angus burger served with lettuce, tomato, onion and your choice of one topping 10

BASIL CHICKEN PANINI

Fire grilled chicken breast with fresh basil, baby spinach, tomato, mozzarella and honey chipotle aioli 12

SIDES

GARLIC SMASHED RED BLISS POTATOES 6 

STACKED POTATOES 6

SEARED ARTISAN SEASONAL GREENS 5 

SEASONAL VEGETABLE MEDLEY 4 

JUMBO GRILLED ASPARAGUS Market Price 

FRESH FROM THE KITCHEN

Creating Great Food and Great Memories

GRILLED PIZZA
AVAILABLE ALL DAY

PIZZA MARGHERITA

San Marzano tomato sauce, buffalo mozzarella, fresh basil and extra virgin olive oil 14

PIZZA BIANCO

Rosemary infused white bean puree, grilled chicken, goat cheese and extra virgin olive oil 16

PIZZA POMODORO SALSICCA

San Marzano tomato sauce, shredded mozzarella cheese and fresh basil, hot pepper infused olive oil and Italian sausage 14

CHEF'S FAVORITE LAND OR SEA

OVEN SEARED RED SNAPPER OVER LITTLENECK CLAMS

Grape tomatoes, lemon caper sauce and arugula 26

GRILLED PORK CHOP AND SMOKED SAUSAGE WITH CHERRY DEMI

Garlic smashed red bliss potatoes, haricots vert and cherry demi 18

COFFEE DRINKS

Add a shot of one of these aromatic liqueurs to your coffee

BAILEYS IRISH CREAM 6.50

KAHLÚA 6.50

FRANGELICO 6.50

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

For your convenience, the Club will add a 20% service charge to your food and beverage purchase. There is no need for individual gratuities.

The Club uses only Trans Fat Free oils and natural fats in the cooking of all menu items.

Please inform your server if you or anyone in your party has food allergies or special dietary requirements.