# STONE MOUNTAIN GRILL

### SUNDAY SUPPER MENU FOR TWO \$40.00

Available every Sunday evening from 4 - 10 pm

# STARTER SALAD

#### **HOUSE SALAD**

HOUSE GREENS, SMOKEHOUSE BACON, JACK & CHEDDAR CHEESE, RED ONION, TOMATO, CUCUMBER & POTATO STICKS.

#### TRADITIONAL CAESAR

CRISP CHOPPED ROMAINE, TOSSED WITH CAESAR DRESSING, SHAVED PARMESAN & POTATO STICKS.

#### WEDGE SALAD

CRISP ICEBERG LETTUCE, BLUE CHEESE DRESSING, BALSAMIC REDUCTION, BACON, RED ONION, TOMATO.

## ENTREES

#### CEDAR PLANK ATLANTIC SALMON

FRESH 8 OZ. SALMON FILET\*, SEASONED & COOKED ON A CEDAR PLANK.

SERVED WITH SEASONAL VEGETABLES.

#### USDA SIRLOIN STEAK

8 OZ. CHOICE CENTER CUT SIRLOIN\*, GRILLED TOPPED WITH ONION RINGS.

### **SMOKED BBQ CHICKEN**

FRESH, BONE-IN HALF CHICKEN, CAROLINA BBQ RUB, BBQ SAUCE, FRENCH FRIES & MAC 'N CHEESE.

#### **BLACKENED CHICKEN PASTA**

LINGUINI WITH ASIAGO CREAM SAUCE, DICED TOMATO, SMOKEHOUSE BACON, ROASTED MUSHROOMS, & SHAVED PARMESAN.

#### **LODGE MEAT LOAF**

BAKED AND THEN GRILLED MEAT LOAF TOPPED WITH CARAMELIZED ONION, ROASTED MUSHROOMS & HOUSE-MADE PIMENTO CHEESE. MASHED RED SKIN POTATOES & GREEN BEANS.

#### **CAMPFIRE TROUT**

PANKO PARMESAN-CRUSTED TROUT FILET, PAN-SAUTEED & FINISHED WITH LEMON BUTTER.

SERVED WITH GRILLED ASPARAGUS.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.