

This Menu Starts Friday 1/12 at 5, till 1/18.
If after the 18th, refresh to get new menu.

Starters

Soups ... Butternut Squash w/Crab or Mediterranean Vegetable or Beef Vegetable

Baked Brie in Puff Pastry ... w/ black cherry-pecan glaze & fresh fruit w/french bread 13.99

Smoked Salmon Crustinis ... french bread topped w/cream cheese, dill & capers 11.99

Salad

Spinach Salad w/ Blackened Chicken ... w/ butternut squash, pecans, craisins, apples & bacon over spinach. Topped w/blue cheese w/ a pear vinaigrette 13.99

Entrées

Filet Mignon Topped w/ Wild Mushroom Pesto & Melted Brie ... over au-gratin potatoes w/ italian white truffle oil 28.99

Cherry Chicken Marsala w/ Pecans Topped w/ Brie ... over potato filling 18.99

Lemon Basil Pesto Shrimp ... w/ wild mushrooms & slow roasted tomatoes, over angel hair 20.99

Macadamia Crusted Blackened Mahi Mahi ... w/ a mango-avocado salsa over coconut rice 22.99

Almond Pesto Baked Salmon ... w/ roasted lemon sauce over wild rice & spinach

Broiled Scallops ... over wild mushroom risotto w/ truffle oil 24.99

Seared Scallops w/Apple Cider-Balsamic Glaze ... over spinach, bacon & wild mushrooms 24.99

Smoked Maple-Cranberry, Apple & Walnut Pork ... over garlic mashed potatoes 21.99

12oz Delmonico(garlic/rosemary rub) ... roasted potatoes topped w/ arugula & cherry tomatoes 23.99

Prime Rib ... King Cut - 26.99 Queen Cut - 22.99

Featured Flatbread

The Bridge Flatbread ... with dijon sauce, then topped with Mozzarella cheese, fresh spinach, fire roasted tomato, bacon & chicken 13.99

Vegetarian Features

Eggplant Napoleon ... w/ layers of zucchini, yellow squash, tomato, spinach, radicchio & red onion. Served over orzo w/ a pistachio pesto & balsamic drizzle. (Feta Optional)

Mushroom Ravioli ... w/ figs, apples, pears, butternut squash & wild mushrooms. Served w/ a Madeira cream sauce & topped w/ shaved parmesan, walnuts & sage. Drizzled with Italian Black Truffle Oil 19.99

Seasonal Dressings ... Cranberry Walnut, Pomegranate Maple, Bourbon Peach, Lemon Poppyseed, Ginger Blood Orange or Blueberry Balsamic