EST 2004

BRIDGETS

A MODERN STEAKHOUSE

LUNCH PACKAGE ~ 2

FIRST COURSE

Mixed Greens
Baby Greens, Carrots, Cucumbers, Red Onion
& Balsamic Citrus Vinaigrette

Bridgets Caesar
Hearts of Romaine, Parmigiano Regiano
& Homemade Caesar Dressing

SECOND COURSE

Chicken Breast
Sausage, Fennel & Apple Stuffing,
Garlic Green Beans & Chicken Jus

Bridgets Filet Mignon
Grilled 6 Oz. Center Cut Filet Mignon, Shiitake Mushroom Sauce, Green Onions,
Sesame Seeds, Chefs Choice Mashed Potatoes & Garlic Green Beans

Crab Pasta
Cavatappi Pasta Tossed with Lump Crabmeat,
Spicy Basil Marinara & Parmigiano Regiano

Atlantic Salmon
Roasted Fingerling Potatoes, Beurre Rouge,
Sautéed Arugula & Mushrooms

THIRD COURSE

Seasonal Cheese Cake
Whipped Cream

Bananas Foster
Fresh Bananas, Dark Rum, Banana Liqueur, Whipped Cream,
Macadamia Nuts & Vanilla Ice Cream

Philadelphia's Own Bassett's Ice Cream
Vanilla Bean or Mint Chocolate Chip

~ OR ~

Homemade Sorbet

Chef's Seasonal Selection

$29 Per Person

Plus Beverages, Tax & Gratuity

Hot Tea & Coffee Included

EST 2004

BRIDGETS

A MODERN STEAKHOUSE

DINNER PACKAGE ~ BRONZE

FIRST COURSE

Mixed Greens
Baby Greens, Carrots, Cucumbers, Red Onion & Balsamic Citrus Vinaigrette

Bridgets Caesar
Hearts of Romaine, Parmigiano Regiano & Homemade Caesar Dressing

SECOND COURSE

Choose 4 of the Following to Include on Menu

Grilled Atlantic Salmon
Roasted Fingerling Potatoes, Beurre Blanc Rouge,
Sautéed Arugula & Mushrooms

Braised Short Ribs
12 Hour Braised Ribs, Roasted Tomato Beef Jus, Chef's Choice Mashed Potatoes
& Garlic Green Beans

Roasted Cornish Hen
Sausage, Fennel & Apple Stuffing, Garlic Green Beans & Chicken Jus

Crab Pasta
Cavatappi Pasta Tossed with Lump Crabmeat, Spicy Basil Marinara
& Parmigiano Regiano

Vegetable Pasta
Fettuccini Tossed with Mixed Vegetables & Rosa Sauce

Bridgets Filet Mignon
6 Oz. Center Cut Filet Mignon, Shiitake Reduction Laced with Sake, Green Onions
And Sesame Seeds served with Chef's Choice Mashed Potatoes & Garlic Green Beans

THIRD COURSE

Philadelphia's Own Bassett's Ice Cream
Vanilla Bean or Mint Chocolate Chip

Homemade Sorbet
Chef's Seasonal Selection

Seasonal Bread Pudding
Served Warm with Cream Anglaise & Fresh Whipped Cream

$41 Per Person

Plus Beverages, Tax & Gratuity

Hot Tea & Coffee Included

EST 2004

BRIDGETS

A MODERN STEAKHOUSE

DINNER PACKAGE ~ SILVER

FIRST COURSE

Choose 4 of the Following to Include on Menu

Mixed Greens
Baby Greens, Carrots, Cucumbers, Red Onion & Balsamic Citrus Vinaigrette

Bridgets Caesar
Hearts of Romaine, Parmigiano Regiano & Homemade Caesar Dressing

The Wedge
Crisp Iceberg Lettuce, Shaved Red Onion, Nueskes Smoked Bacon & Bleu Cheese Dressing

Fried Calamari
Cornmeal Crusted Calamari, Sweet Chipotle Glaze, Banana Chips, Oatmeal Clusters & Bean Sprouts

Crab Cake
Panko Crusted and Baked, Avocado Salsa, Sweet Chili Butter & Crispy Apple Wood Smoked Bacon

Sesame Tuna
Sesame Crusted and Pan Seared, Soba Noodles, Tossed with a Miso Soy Vinaigrette & Topped with Namasu

Mushroom Risotto
Creamy Risotto & Wild Mushrooms

SECOND COURSE

Choose 4 of the Following to Include on Menu

Grilled Atlantic Salmon
Roasted Fingerling Potatoes, Beurre Blanc Rouge, Sautéed arugula & Mushrooms

Roasted Cornish Hen
Sausage, Fennel & Apple Stuffing, Garlic Green Beans & Chicken Jus

Diablo Pasta
Shrimp, Scallops, Lump Crabmeat & Linguini Tossed with Spicy Basil Marinara & Topped with Parmigiano Regiano

Braised Short Rib
12 Hour Braised Short Ribs, Roasted Tomato Beef Jus, Chef's Choice Mashed Potatoes & Garlic Green Beans

Red Snapper
Corn Meal Crusted, Plum Tomatoes, Olives, Grilled Shrimp, Asparagus, Tomato Beurre Blanc & White Rice

Bridgets Jambalaya
Marinated Chicken, Chorizo Sausage, Shrimp, Clams, Peppers, Celery, Onion & a Spicy Creole Sauce Over Rice

Bridgets Filet Mignon
10 Oz. Center Cut Filet Mignon, Shiitake Reduction Laced with Sake, Green Onions and Sesame Seeds Served with Chef's Choice Mashed Potatoes & Garlic Green Beans

THIRD COURSE

Choose 3 of the Following to Include on Menu

Seasonal Bread Pudding
Served Warm with Cream Anglaise & Fresh Whipped Cream

Homemade Sorbet
Chef's Seasonal Selection

Seasonal Cheese Cake
Fresh Whipped Cream

Bridgets Banana Foster
Fresh Bananas, Dark Rum, Banana Liqueur, Whipped Cream, Macadamia Nuts & Vanilla Ice Cream

$51 Per Person

Plus Beverages, Tax & Gratuity

EST 2004

BRIDGETS

A MODERN STEAKHOUSE

DINNER PACKAGE ~ GOLD

FIRST COURSE

Mixed Greens
Baby Greens, Carrots, Cucumbers, Red Onion & Balsamic Citrus Vinaigrette

Bridgets Caesar
Hearts of Romaine, Parmigiano Regiano & Homemade Caesar Dressing

The Wedge
Crisp Iceberg Lettuce, Shaved Red Onion, Nueskes Smoked Bacon & Bleu Cheese Dressing

SECOND COURSE

Crab Cake
Panko Crusted and Baked, Avocado Salsa, Sweet Chili Butter & Crispy Apple Wood Smoked Bacon

Tuna Tartar
Spicy Ahi Tuna Tartar & Won Tons

Mushroom Risotto
Creamy Risotto & Wild Mushrooms

THIRD COURSE

Choose 4 of the Following to Include on Menu

Red Snapper
Corn Meal Crusted, Plum Tomato, Olives, Grilled Shrimp, Asparagus, Tomato Beurre Blanc & White Rice

Seafood Fra Diavolo
Pan Seared Shrimp, Scallops & Calamari Tossed with Spicy Marinara over Fettuccini Topped with Lump Crabmeat

Bridgets Filet Mignon
10 Oz. Center Cut Filet Mignon, Shiitake Reduction Laced with Sake, Green Onions, Sesame Seeds, Chef's Choice Mashed Potatoes & Garlic Green Beans

Rib Eye
16 Oz. Spice Rubbed Grilled Rib Eye, Horseradish Sauce, Crispy Onions, Chef's Choice Mashed Potatoes & Garlic Green Beans

Kalbi Marinated Ahi Tuna
Grilled Ahi Tuna, Lemon Beurre Blanc, Cilantro Oil & Avocado Salsa Over Rice with Grilled Baby Bok Choy

Prime Pork Chop
14 Oz. Whole Grain Mustard & Maple Glazed Chop, Fingerling Potatoes & Asparagus

FOURTH COURSE

Choose 3 of the Following to Include on Menu

Seasonal Cheese Cake
Fresh Whipped Cream

Six Layer Chocolate Cake
Milk Chocolate Icing Between Six Layers of Rich Velvety Chocolate Cake

Bridgets Banana Foster
Fresh Bananas, Dark Rum, Banana Liqueur, Whipped Cream, Macadamia Nuts & Vanilla Ice Cream

Chocolate & Hazelnut Mousse
Whipped Nutella, Homemade Chocolate Tuille, Whipped Cream & Fresh Strawberries

$65 Per Person

Plus Beverages, Tax & Gratuity

8 West Butler Pike, Ambler, PA 267.465.2000 www.BridgetsSteak.com

EST 2004

BRIDGETS

A MODERN STEAKHOUSE

DINNER PACKAGE ~ PLATINUM

HORS D'OEUVRES

Assorted Artisan Cheeses & Accoutrements
Wild Mushroom Grilled Flatbread Pizza, Truffle Oil
Yucatan Crab Chips, Pico de Gallo
Tempura Chicken, Mango BBQ Sauce
Tuna Tartar, Won Ton Chip

FIRST COURSE

Mixed Greens
Baby Greens, Carrots, Cucumbers, Red Onion & Balsamic Citrus Vinaigrette

Bridgets Caesar
Hearts of Romaine, Parmigiano Regiano & Homemade Caesar Dressing

Spinach & Arugula
Poached Pears, Goat Cheese, Roasted Pumpkin Seeds & Apple Cider Vinaigrette

SECOND COURSE

Crab Cake
Panko Crusted an Baked, Avocado Salsa. Sweet Chili Butter & Crispy Apple Wood Smoked Bacon

Shrimp Cocktail
House Cocktail Sauce

Diver Scallops
Wrapped with Apple Wood Smoked Bacon, Chili Butter

Lobster Risotto
Creamy Risotto with Fresh Maine Lobster Meat

THIRD COURSE

Red Snapper
Corn Meal Crusted, Plum Tomatoes, Olives, Balsamic Vinaigrette, Grilled Shrimp, Asparagus, Tomato Beurre Blanc & White Rice

Kalbi Marinated Ahi Tuna
Grilled Ahi Tuna, Lemon Buerre Blanc, Cilantro Oil & Avocado Salsa, Over White Rice with Grilled Baby Bok Choy

Surf n' Turf
6 Oz. Center Cut Filet, Shiitake Reduction Laced with Sake, Green Onions, and Sesame Seeds,
1/2 lb. Alaskan King Crab Legs, Chef's Choice Mashed Potatoes & Garlic Green Beans

Bridgets Filet Mignon
10 Oz. Center Cut Filet Mignon, Shiitake Reduction Laced with Sake, Green Onions, Sesame Seeds,
Chef's Choice Mashed Potatoes & Garlic Green Beans

Rack of Lamb
Mint & Pesto Crusted Rack of Lamb, Smoked Lemon & Herb Couscous, Grilled Asparagus

FOURTH COURSE

Seasonal Cheese Cake
Fresh Whipped Cream

Six Layer Chocolate Cake
Milk Chocolate Icing Between Six Layers of Rich Velvety Chocolate Cake

Bridgets Banana Foster
Fresh Bananas, Dark Rum, Banana Liqueur, Whipped Cream, Macadamia Nuts & Vanilla Ice Cream

$86 Per Person

Plus Beverages, Tax & Gratuity

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EST 2004

BRIDGETS

A MODERN STEAKHOUSE

HORS D'OEUVRES ~ PER PIECE SELECTION

COLD

Mozzarella, Tomato & Basil Skewers $2

Bruschetta, Diced Tomatoes, Basil, Olive Oil & Fresh Mozzarella $1.5

Beef Carpaccio, Horseradish Cream & Grilled Flat bread $2.5

Yucatan Crab Chips, Pico de Gallo $2

Citrus Marinated Ceviche, Fresh Jalapeno, Red Onion & Homemade Tortilla Chips $2

Tuna Tartar, Won ton Cracker $1.5

Smoked Salmon, Cucumber Disk & Chive Cream Cheese $1.75

Lobster Salad Slider, Soft Potato Roll $3.5

Lobster BLT, Fresh Maine Lobster $3.5

Jumbo Shrimp Cocktail, House Cocktail Sauce $ market

HOT

Sweet Chili Chicken Bites $1.5

Sesame Chicken Strips $1.5

Cajun Chicken Tempura, Mango Barbeque Sauce $1.5

Lettuce Cups, Chicken Bacon Ranch $1.75

Grilled Cheese, Oven Dried Tomatoes $1.75

Beef Skewers, Kalbi Marinated $2.5

BBQ Short Rib Sliders, Soft Potato Roll $3

Kalua Pork Spring Rolls, Hot & Sour Dipping Sauce $2.25

Grilled Shrimp, Crab or Chicken Quesadilla, Avocado Salsa $1.75

Coconut Crusted Shrimp, Hot & Sour Dipping Sauce $3.25

Jumbo Stuffed Mushrooms, Lump Crabmeat & Fresh Herbs $2.5

Jumbo Stuffed Mushrooms, Fresh Italian Sausage, Parmesan Regiano & Fresh Herbs $2.5

Wok Seared Diver Scallops, Apple Wood Smoked Bacon, & Mango Sweet Chili Beurre Blanc $3.75

Bridgets Slider, Pepper Jack Cheese, Neuskes Bacon & Sake Shiitake Sauce $3

Lollipop Lamb Chops, Garlic & Rosemary Aioli $4

Mini Crab Cake, Sweet Chili Butter $3.75

GRILLED FLAT BREAD PIZZA

House Marinara, Mozzarella Cheese & Fresh Basil $1.25 per person

Slow Braised Short Rib, Caramelized Onions & Pepper Jack $1.5 per person

Mango BBQ Chicken, Caramelized Onions & Pepper Jack $1.5 per person

Buffalo Chicken, Mozzarella Cheese & Bleu Cheese Crumbles $1.5 per person

Spinach, Arugula, Prosciutto & Lemon Herb Drizzle $1.5 per person

PER TRAY SELECTIONS

Fresh Crudités & Dip $2 Per person

Assorted Artisan Cheeses & Accoutrements $4 per person

Marinated & Grilled Vegetables $4.5 per person