

## SMALL PLATES & APPETIZERS

### SWEET POTATO GNOCCHI

Roasted Brussels Sprouts, Butternut Squash & Bacon in a Béchamel Sauce, Topped with Bread Crumbs 13

### PAN SEARED DIVER SCALLOPS

Porcini Dusted, Toasted Couscous, Dried Cranberries, Toasted Almonds, Arugula & Lemon Beurre Blanc 16

### CRAB CAKE

Panko Crusted & Baked, Avocado Salsa, Sweet Chili Butter & Apple Wood Smoked Bacon 15

### LOBSTER RISOTTO

Homemade Creamy Risotto with Fresh Maine Lobster 15

### HOMEMADE MAC & CHEESE

Cavatappi Pasta, Homemade Cheese Sauce, Chorizo & Panko Crumbs 12

### SAUTEED MUSSELS

Creamy Roasted Tomato Broth, Prosciutto, Spinach & Crostini with Aioli 13

### TEMPURA SPRING ROLL

Pulled Pork, Cabbage, Carrots, Shiitake Mushrooms, Hot & Sour Dipping Sauce 9

### CRABMEAT COCKTAIL

Colossal Crab, Pico de Gallo, Avocado & Tortilla Chips 16

### TUNA DUET

Spicy Ahi Tuna Tartar & Nori Wrapped Ahi with Soy Beurre Blanc 15

### FRIED CALAMARI

Cornmeal Crusted Calamari, Sweet Chipotle Glaze, Banana Chips, Oatmeal Clusters & Bean Sprouts 12

### SESAME TUNA

Sesame Crusted, Pan Seared Ahi Tuna served over Soba Noodles tossed with a Miso Soy Vinaigrette & topped with Namasu 14

### SHRIMP & GRITS

BBQ Shrimp, Cheddar & Poblano Grits, Apple Wood Smoked Bacon 15

### BRIDGETS BURGER

Pepper Jack Cheese, Neuskes Bacon, Sake Shiitake Sauce & Parmesan Truffle Fries 16

### GRILLED FLAT BREAD PIZZA

Chef's Daily Selection 13

## SALADS

### FIG & PROSCIUTTO

Mixed Greens tossed with White Balsamic, Olive Oil & Honey, Dried Figs, Bleu Cheese, Marcona Almonds & Crispy Prosciutto 12

### MIXED GREENS

Baby Greens, Carrots, Cucumbers, Red Onion & Balsamic Citrus Vinaigrette 7

### BRIDGETS CAESAR

Hearts of Romaine, Parmigiano Regiano & Homemade Caesar Dressing 8

### SPINACH & ARUGULA

Poached Pears, Goat Cheese, Roasted Pumpkin Seeds & Apple Cider Vinaigrette 11

### THE WEDGE

Crisp Iceberg Lettuce, Shaved Red Onion, Neuskes Smoked Bacon & Bleu Cheese Dressing 9

### MILAN SALAD

Chopped Iceberg & Shrimp, Crumbled Bleu Cheese, Hard Boiled Egg, Neuskes Smoked Bacon, Grape Tomatoes & Russian Dressing 12

## SEAFOOD

### CHILEAN SEABASS

Butternut Squash Risotto, Brown Butter Golden Raisins, Toasted Almonds & Roasted Brussels Sprouts 35

### GRILLED ATLANTIC SALMON

Roasted Fingerling Potatoes, Beurre Rouge, Sautéed Arugula & Mushrooms 27

### KALBI MARINATED AHI TUNA

Lemon Beurre Blanc, Cilantro Oil & Avocado Salsa over White Rice with Grilled Baby Bok Choy 33

### RED SNAPPER

Corn Meal Crusted, Plum Tomato, Olives, Balsamic Vinaigrette, Grilled Shrimp & Asparagus, Tomato Beurre Blanc & White Rice 33

### BRIDGETS JAMBALAYA

Marinated Chicken, Chorizo Sausage, Shrimp, Clams, Peppers, Celery, Onion & A Spicy Creole Sauce over Rice 29

## POULTRY & PORK

### ROASTED CORNISH HEN

Sausage, Fennel & Apple Stuffing, Garlic Green Beans & Chicken Jus 26

### LONG ISLAND DUCK BREAST

Korean BBQ Glazed, Lo Mein Noodles, Cabbage, Carrots, Bok Choy & Mushrooms 30

### PRIME PORK CHOP

14 Oz. Whole Grain Mustard and Maple Glazed Chop, Fingerling Potatoes & Asparagus 28

# BUTCHER BLOCKS

\* For Two Guests \*

## BRIDGETS "BEST" 85

One 10 Oz. Center Cut Filet Mignon,  
Shiitake Reduction Laced with Sake,  
Green Onions & Sesame Seeds.  
One 14 Oz. Dry Aged New York Strip Steak,  
Roasted Shallot and Truffle Herb Butter  
Two Sides of your Choice

## RACK OF LAMB 82

28 Oz. Mint & Pesto Crusted Rack of Lamb,  
Smoked Lemon & Herb Couscous, Grilled Asparagus  
(For One Guest \$41)

## SURF n TURF 95

1 Lb. Alaskan King Crab Legs,  
One 10 Oz. Filet Mignon, Sake Shiitake Sauce  
Jumbo Shrimp & Day Boat Scallops "Scampi Style"  
Potato du Jour & Grilled Asparagus

## BEEF

### BRIDGETS FILET MIGNON

10 Oz. Center Cut Filet Mignon, Shiitake Reduction  
Laced with Sake, Green Onions, Sesame Seeds,  
Potato du Jour & Garlic Green Beans 38

### NEW YORK STRIP

14 Oz. Grilled NY Strip, Au Poivre Sauce,  
Potato du jour & Garlic Green Beans 35

### RIB EYE

16 Oz. Spice Rubbed Grilled Rib Eye,  
Horseradish Cream, Crispy Onion Straws,  
Potato du Jour & Garlic Green Beans 36

### BRAISED SHORT RIBS

12 Hour Braised Ribs, Roasted Tomato Beef Jus,  
Potato du Jour & Garlic Green Beans 28

### VEAL CHOP

14 Oz. Chop, Sweet Potato Gnocchi,  
Mushroom Ragout & Sautéed Spinach 39

## SIDES

- Bacon Brussels Sprouts 8
- "Alley Fries" 6
- Truffle Fries 6
- House Fried Rice 7
- Roasted Button Mushrooms 7
- Smashed Potatoes 6
- Garlic Green Beans 6
- Grilled Asparagus 7
- Roasted Fingerling Potatoes 7

# Prix Fixe Dinner Menu

Offered Nightly from 5:00pm—6:00pm  
All Night Every Monday!

## FIRST COURSE

Soup du Jour

Grilled Flat Bread Pizza du Jour

Spring Roll

Pulled Pork, Stir Fry Vegetables,  
Hot & Sour Dipping Sauce

Crab Cake

Panko Crusted & Baked, Avocado Salsa, Sweet  
Chili Butter & Apple Wood Smoked Bacon

Mixed Greens

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

Classic Caesar

Hearts of Romaine, Parmigiano Regiano &  
Homemade Caesar Dressing

## SECOND COURSE

Grilled Chicken Breast

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

Grilled Atlantic Salmon

Roasted Fingerling Potatoes, Beurre Rouge,  
Sautéed Arugula & Mushrooms

Red Snapper

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

Seafood Fra Diovolo

Sautéed Shrimp, Scallops & Crab, tossed with  
Spicy Marinara and Served over Linguine

Braised Short Ribs

12 Hour Braised Ribs, Roasted Tomato Beef Jus,  
Potato du Jour & Garlic Green Beans

Bridgets Filet Mignon

6 oz. Grilled Filet Mignon, Shiitake Reduction  
Laced with Sake, Green Onions, Sesame Seeds,  
Potato du Jour & Garlic Green Beans

## THIRD COURSE

Bassetts Ice Cream, Mint Chocolate Chip or Vanilla

Bananas Foster, Vanilla Ice Cream &  
Macadamia nuts

Seasonal Bread Pudding

Crème an glaise & Whipped Cream

Bridgets Cheese Cake, Whipped Cream

**\$30 Per Person**