



“Something For Everything”

• LUNCH •

Bar Snacks/Appetizers

- 4.5 Soup du Jour
- 4.5 Bridge House Chowder
- 12 Crisp Jumbo Lump Crab Cake
- 10 Duck Spring Rolls, Grilled Green Onions, Oranges, Soy-Ginger Caramel
- 12 Crisp Salad of Calamari, Fennel, Frisee, Cherry peppers, Vinaigrette

Savory and Greens

- 9 Hearts of Romaine “BLT”, Buttermilk Ranch Dressing
- 14 Warm Chopped Chicken, Romaine, Roasted Peppers, Pine nuts, Kalamata Olives, Feta & Citrus
- 14 Roast Salmon, Beet Salad, Whipped Goat Cheese, Haricot Vert, Fennel & Frisee
- 8.5 Classic Caesar Salad, Add Chicken \$3 supp. or Salmon... \$5 supp.
- 14 “Chopped But Not Tossed” Strip Steak Salad with Feta, Oranges, Roasted Peppers, Tomatoes
- 14 Crumbled Veal, Fried Eggplant, Arugula, Fennel, Ricotta, Tomato and Pepper Salad

Between the Bread

- 8 Classic Smoked Turkey Club
- 14 Grilled Steak Sandwich, Gorgonzola, Caramelized Onions, Horseradish Mayonnaise
- 10 “Bridge House” Black Angus Burger (with American, Swiss, Cheddar, or Gorgonzola)
- 10 Meat Loaf “Burger”, Melted Cheddar, Smoked Bacon, Vine Tomatoes, Spicy Remoulade
- 14 Ahi Tuna Sandwich, Fresh Guacamole, Shaved Red Onion, on Herb Foccacia Bread
- 10 Panini of Mozzarella, Roasted Peppers, Arugula, Tomatoes, Black Olives

Something Different

- 11/14 Handmade Cavatelli, Butternut Squash, Sausage & Sage
- 14 Pot Pie of Chicken, Wild Mushroom & Fall Vegetables
- 16 Seared Diver Sea Scallops & Herb Scented Risotto
- 14 Roasted Atlantic Salmon, Pea Risotto, Sweet Garlic Purée, Garnish of Crispy Carrots
- 12 Crispy Spinach Stuffed Chicken Breast with Herb Roasted New Potatoes in a Lemon Butter Emulsion

Gift Certificates Available

Ask About Customizing Your Party in Our Private Dining Room

Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.