

Appetizers

- Corn & Red Onion Fritters / Jalapeño Cheddar \$ 8**
**Bridge Cafe Salad / Mixed Greens, Baby Spinach, Sliced Bosc Pears,
Maytag Blue Cheese, Candied Walnuts & Citrus Vinaigrette \$ 9**
Herb Breaded Calamari / Spicy Aioli \$ 9
Grilled Polenta with Goat Cheese & Woodland Mushroom Ragu \$ 12
Steamed P.E.I. Mussels / Appetizer \$ 13 or Entree \$ 20
Andouille Sausage, Jalapeno Peppers, Cilantro, Spicy Tomato Broth
Sautéed Crab Cakes / Appetizer \$ 14 or Entree \$ 25
Key Lime, Mango & Avocado Mustard, Floribbean Rice, Sweet Plantains \$ 25

Entrees

- Strata Bercovici /**
*Grilled Vegetables, Roasted Garlic, Caramelized Onions, Coach Farms Goat Cheese,
Quinoa with Sweet Pea & Spinach-Chive Puree \$ 24*
- ***Smoked Gouda & Almond Crusted Paneed Chicken*** /**
*Sun Dried Tomato & Pesto Beurre Blanc, Mashed Potatoes & Pancetta,
Balsamic Glazed Pearl Onions & Shallots \$ 24*
- Grilled Hanger Steak /**
Shallot Reduction, Pommes Frites \$ 24
- Honey Lacquered Duck Breast / Dried Fruit & Fig Compote,
Cranberry, Pecan & Mushroom Bread Pudding, Onion & Garlic Confit \$ 27**
- Pan Seared Diver Scallops /**
*Bacon & Tomato Jam,
Creamy Goat Cheese & Cheddar Grits, Basil Cream \$ 27*
- Grilled Wild Pacific Salmon /**
*Wasabi-Avocado Cream, Grilled Shiitake, Mizuna & Asian Greens,
Three Mustard- Miso & Ginger Vinaigrette \$ 27*
- Our Famous Buffalo Steak /**
Lingonberry Sauce, House Made Potato Gnocchi \$ 29
- Hereford Beef Filet /**
*Herb Demi-Glace, Rosemary & Parmesan Roasted Fingerling Potatoes,
Woodland Mushroom Sauté \$ 34*

Executive Chef Joseph A. Kunst

*****All Chicken & Eggs Served at the Bridge Cafe are Organic & Free Range*****
A gratuity of 18% will be included on parties of 8 or more