



BRIDGES
RESTAURANT & LOUNGE

Entrées

Served with A Choice of Soup Or Salad

Baked Lasagna \$13

Filled With Ground Beef, Three Cheeses and Finished with House Marinara
Served with side of Vegetable of the Day

Seafood Alfredo \$18

Prawns, Sea Scallops, and Halibut Served over Linguini
Tossed with a Garlic Alfredo Sauce

Penne St. Mike \$14

Quill Shaped Pasta Tossed with Sweet Peas, Tomatoes, in a Parmesan Cream Sauce
Served with Diced Tempura Chicken

Pan Seared Breast Of Chicken \$15

Served with Wild Mushroom Bread Pudding and Lemon Butter

Smoked Baby Back Ribs \$22

With a Spicy Apricot Glaze and Served with Garlic Mashed Potatoes

Rosemary Bacon Seared Wild Salmon \$20

With Rice Pilaf and Marionberry Vinaigrette

Char Grilled Halibut \$18

Served with Bay Shrimp, Pecan Mustard Cream Sauce
On a bed of Garlic Mashed Potatoes

Sautéed Sea Scallops and Prawns \$19

In a Fresh Herb Broth with Garlic, Artichokes and Tomatoes
With Rice Pilaf

Razor Clams \$18

Lightly Breaded Razor Clams Pan Fried
With Cocktail and Tarter Sauce

Seafood Platter \$21

Large Fried Prawns, Breaded Oysters, and Halibut
With Cocktail and Tarter Sauce

8 ounce Flat Iron \$16

With Herb Butter and Parmesan Crusted Tomatoes
With Garlic Mashed Potatoes

12 Ounce Char Grilled Rib Eye \$22

With Caramelized Garlic and Sautéed Button Mushrooms
With a Loaded Baked Potato

Nightly Specials

(Servers will have details)

Save Room for our Specialty Housemade Desserts