

# Bridges New Year's Eve Special

## For Couples

First, select a bottle of wine to compliment your meal from our special, hand-picked NYE wine list.

Begin your meal with a shared appetizer and then choose an individual soup or salad. Next, choose an entrée of your choice then finish your meal by sharing one of our decadent desserts.

130 +tax and gratuity

## For Individuals

Begin your meal with a soup or salad and then enjoy one of our signature starters. Next, choose an entrée of your choice then finish your meal with one of our decadent desserts.

Alcoholic beverage purchases are additional.

60 +tax and gratuity

## Starter to Share

### **Calamari**

Seasoned flour dusted and flash fried with a jalapeño aioli and our famous sweet Thai vinaigrette.

### **Crab Dip**

A rich, creamy blend of cheeses and spices topped with crab meat a melted cheese. Served with a seasoned baguette.

### **Bruschetta Roma**

Marinated fresh tomatoes on toasted Italian bread with house pesto finished with fresh Parmesan and balsamic reduction.

### **Flash Fried Chesapeake Oysters**

Local Chesapeake Bay oysters lightly dusted with seasoned flour then flash fried served with our zesty Sriracha aioli and cocktail sauce.

### **Firecracker Shrimp**

Seasoned flour dusted with our house Thai chili sauce, wasabi cream and hoisin sauce with toasted white and black sesame seeds.

### **Ahi Tuna Sashimi**

Sesame crusted rare tuna with pickled ginger, wasabi and ponzu sauce.

## Individual Soup or Salad

### **Cream of Crab Soup**

Enhanced with sherry and delicate crab meat.

### **Vegetable Crab Soup**

Hearty vegetable soup with sweet claw meat.

### **Butternut Squash**

Garnished with crisp Granny Smith apples and toasted butternut squash seeds.

### **Autumn Harvest**

Mixed organic greens tossed in maple and apple cider vinaigrette with crisp Granny Smith apples, dried cranberries, goat cheese and candied pecans.

### **Bridges Field Greens**

Organic field greens tossed in house vinaigrette with grape tomatoes, shredded carrots and cucumber.

### **Spinach & Arugula**

Tender organic spinach and arugula dressed in creamy honey white balsamic with bacon, grape tomatoes, roasted red peppers, hard boiled eggs and warm goat cheese.

### **Classic Caesar**

Crisp leaves of romaine hearts and crunchy seasoned croutons, lightly dressed in classic Caesar dressing.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

# Bridges New Year's Eve Special

## Individual Supper

### **Scallops & Risotto**

Lightly seasoned seared jumbo diver scallops over a rich and creamy roasted mushroom risotto finished with micro greens, parmesan and balsamic reduction.

### **Bourbon & Mustard Glazed Salmon**

Seared Atlantic Salmon finished with a bourbon and mustard glaze served over a butternut squash risotto with spiced pecans and dried cranberries. Finished with crisp Granny Smith apple.

### **Rockfish**

Grilled local rockfish with garlic mashed potatoes and sautéed broccoli with a rosemary and lemon vinaigrette.

### **Filet Mignon**

Tender 8oz filet served with garlic mashed potatoes and crispy Brussels sprouts tossed with maple vinaigrette, bacon, dried cranberries and Bleu cheese finished with Béarnaise sauce.

### **Cod Nantucket**

Fresh, flaky Cod with a buttery Ritz cracker crumb topping with garlic mashed potatoes and sautéed broccoli with a buttery lemon sauce.

### **Chicken Marsala**

Tender sautéed chicken breast with wild mushrooms in a savory Marsala wine sauce, served over creamy parmesan and mushroom risotto.

### **Stuffed Shrimp**

Trio of colossal shrimp stuffed with decadent crab imperial served with garlic smashed potatoes, sautéed green beans and finished with a lemon butter sauce.

### **Crab Cakes**

Lump crab cake served with garlic smashed potatoes and sautéed green beans with a lemon butter sauce.

### **USDA Prime Rib**

Slow roasted 16oz portion with natural jus, served with sautéed broccoli and garlic mashed potatoes.

### **Lobster Ravioli**

Sautéed sweet cold-water lobster tossed with fresh house-made herbed Ricotta ravioli with a decadent sherry-lobster-garlic sauce.

## Shared Decadent Dessert

**Save room for one of our generous  
homemade dessert selections to share!**

# Happy New Year!

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*