

Bridges Valentine's Couple's Package

First, select a bottle of wine to compliment your meal...

Excellent value wine menu will be available the evening of 2/14 and 2/15.

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 with a shared decadent dessert.

130 +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.

Coconut Shrimp

Coconut crusted jumbo shrimp served with an orange and horseradish dipping 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

Seasoned 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.

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.

Seafood Bucatini

Large scallops, jumbo shrimp and PEI mussels over a nest of Bucatini pasta with a delicious sherry cream sauce. Served with toasted garlic baguette.

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.

Lobster & Risotto

Cold-water lobster tail served over lemon and asparagus risotto with sweet lobster meat and a sherry-lobster-garlic sauce.

Johan's Steak

12oz. NY Strip Steak marinated for 3 days, then charred and cooked to your liking with asparagus, loaded mashed potatoes and a pink peppercorn demiglace.

Shared Decadent Dessert

Creme Brulee and Flourless Chocolate Torte Duo with Chocolate Covered Strawberries

Happy Valentine's Day!

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