

FIRST COURSE

Soup du Jour

Grilled Flat Bread Pizza du Jour

Tempura Spring Roll

Pulled Pork, Cabbage, Carrots, Shiitake Mushrooms,
Hot & Sour Dipping Sauce

Crab Cake

Panko Crusted & Baked, Avocado Salsa, Sweet Chili Butter &
Apple Wood Smoked Bacon

Mixed Greens

Baby Greens, Carrots, Cucumbers, Red Onion &
Balsamic Citrus Vinaigrette

Classic Caesar

Hearts of Romaine, Parmigiano Regiano &
Homemade Caesar Dressing

SECOND COURSE

Herb Grilled Chicken Breast

Fingerling Potatoes, Broccoli Rabe, Sundried Tomatoes & Red Wine Demi

Grilled Atlantic Salmon

Macadamia Nut Crusted, Creamy Polenta, Garlic Broccoli Rabe,
Red Peppers with a Maple, Bourbon & Mustard Sauce

Branzino

Roasted Cherry Tomatoes, Shiitake Mushrooms, Spinach &
Sacchetti Pasta in a Roasted Garlic, Thyme & Saffron Broth

Seafood Fra Diavolo

Sautéed Shrimp, Scallops & Crab, Tossed with
Spicy Marinara & Linguine

Braised Short Ribs

12 Hour Braised Short Ribs, Roasted Tomato Beef Jus,
Potato du Jour & Garlic Green Beans

Bridgets Filet Mignon

6 oz. Grilled Filet Mignon, Shiitake Reduction Laced with Sake,
Green Onions & Sesame Seeds, Potato du Jour & Garlic Green Beans

THIRD COURSE

Bassett's Ice Cream

Mint Chocolate Chip or Vanilla

Bananas Foster

Vanilla Ice Cream & Macadamia nuts

Seasonal Bread Pudding

Crème Anglaise & Whipped Cream

Bridgets Cheese Cake

Whipped Cream