THANKSGIVING

AT BRIDGETS MODERN STEAKHOUSE

FIRST COURSE (SELECT 1)

Soup du Jour
Preparation TBD

Bridgets Caesar
Hearts of Romaine, Parmigiano Reggiano & Caesar Dressing

Mixed Greens Salad
Baby Greens, Carrots, Cucumbers, Red Onions, Cherry Tomatoes & Balsamic Citrus Vinaigrette

Blackened Tuna
Sliced Tuna with Spiced Mustard & Pickled Ginger

Steamed Dumplings
Pork, Shrimp & Leek, Thai Peanut Sauce, Sesame Seeds

MAIN COURSE (SELECT 1)

Sliced Turkey
Gravy & Cranberry Sauce

*** Sliced Tenderloin of Beef**
Shiitake Reduction Laced with Sake, Green Onions, Sesame Seeds

Grilled Atlantic Salmon
Warm Tomato Vinaigrette

Lamb Chops
Lemon Beurre Blanc

*** Braised Short Ribs**
Roasted Tomato Beef Jus

Prime Pork Chop
Pineapple Chutney

*** Pan Seared Halibut**
Parmesan Crusted, Berre Rouge

ALL ENTREES COME WITH TWO SIDES (SELECT 2)

HOME MADE STUFFING - MAC 'N CHEESE -
BACON BRUSSELS SPROUTS - MASHED POTATOES
GARLIC GREEN BEANS - GRILLED ASPARAGUS

DESSERT(SELECT 1)

Pecan Pie – Apple Pie – Chocolate Cake – Cheese Cake – Bread Pudding

*** Menu Item Can Be Prepared GF**

$49.00 Per Person - Plus Tax & Gratuity