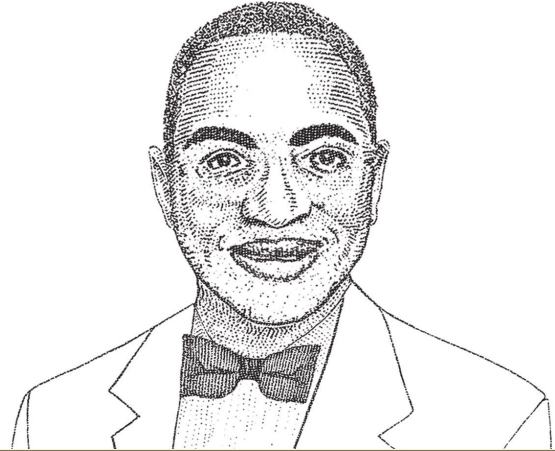


# BRIDGEMAN'S

== CHOPHOUSE ==

## PETER "RABBIT" BRIDGEMAN

Across the country, those who had heard of The Read House knew of the legendary Peter Rabbit. He served and charmed hotel and dining guests for 47 years. His tireless dedication to hospitality, attention to detail, and speed, still serve as an exemplary model for all employees. His service and impeccable reputation are honored in the naming of this very restaurant, Bridgeman's Chophouse.



## TIDBITS

### JUMBO LUMP CRAB CAKE

Jumbo Lump Blue Crab, Cajun Remoulade, Arugula, Grilled Caramelized Lemon | **\$18**

### ESCARGOT EN CROUTE

Escargot, Puff Pastry, White Wine, Garlic, Cream, Fresh Parsley | **\$10**

### SEARED SCALLOPS\*

Seared Fresh Diver Scallops, Carrot Puree, Sautee of Capers and Golden Raisins GASTRIQUE, Micro-Greens | **\$18**

### PAN-SEARED LOUISIANA FROG LEGS

Pan-Seared Cajun Dusted Frog Legs, Holy Trinity Creole Sauce, Micro-Greens | **\$14**

## RAW & CHILLED

### CHILLED SEAFOOD TOWER\*

#### *For Two or Four*

Lobster, King Crab Leg, Colossal Shrimp, Jumbo Lump Blue Crab, Oysters, Bridgeman's Cocktail Sauce, Horseradish, Roasted Garlic Lemon Aioli, Traditional Mignonette Sauce | **\$55 / \$95**

### COLOSSAL SHRIMP MARTINI

5 Colossal Shrimp, Bridgeman's Cocktail Sauce, Fresh Lemon | **\$14**

### BEEF TARTARE\*

Beef Tenderloin, Cornichons, Dijon Mustard, Capers, Chives, Sunny-Side Up Quail Egg, Toasted French Baguette | **\$16**

### OYSTERS

#### *Six / Dozen*

Fresh Oysters on Half Shell, Bridgeman's Cocktail Sauce, Traditional Mignonette Sauce, Lemon | **\$14 / \$24**

## SALAD & SOUP

### SMOKED FENNEL LOBSTER BISQUE

Main Lobster, Smoked Spanish Paprika, Dry Sherry, Roasted Fennel, Fennel Fronds, Cognac Cream | **\$8**

### FRENCH ONION SOUP

Rich Sherry-Thyme Beef Broth, Caramelized Vidalia Onions, Toasted Baguette, Melted Gruyere Cheese | **\$7**

### WEDGE SALAD

Iceberg Lettuce, Benton's Bacon, Roth Buttermilk Blue Cheese, Heirloom Tomatoes, Aged Balsamic Reduction, Blue Cheese Dressing | **\$12**

### PETER RABBIT'S CHOPPED SALAD

Chopped Hearts of Romaine, Benton's Bacon, Hearts of Palm, Corn, Peas, Heirloom Tomatoes, English Cucumber, White Balsamic Vinaigrette | **\$14**

### CAESAR SALAD

Crisp Romaine Lettuce Hearts, Torn Herb Croutons, Shaved Roseli Parmesan, Caesar Dressing | **\$10**

## TABLE ADDITIONS

### SMOKED CHEDDAR MASHED POTATOES

Vermont Grafton Village Aged Smoked White Cheddar Cheese, Sour Cream | **\$7**

### ASPARAGUS

Aged Balsamic, Shaved Roseli Parmesan | **\$9**

### ROASTED BRUSSELS

Crispy Brussels, Benton's Bacon | **\$8**

### BRIDGEMAN'S FINGERLING POTATOES

Fresh Herbs, Lemon Zest, Smoked Red Pepper Aioli, Parmesan | **\$7**

### WHITE TRUFFLE MAC & CHEESE

Gruyere Cheese, Cheddar, Parmesan Topping | **\$8**

### CHARRED BROCCOLINI

Garlic, Chili, Toasted Pine Nuts | **\$9**

### TRUFFLE FRIES

Shoestring Fries, Parmesan, Fresh Herbs | **\$9**

### CREAMED SPINACH

Cream Cheese, Parmesan, Garlic, Shallot | **\$7**

\*Consuming raw or uncooked foods may increase your risk of foodborne illness, especially if you have a certain medical conditions.

## BRIDGEMAN'S FAVORITE CUTS

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### WET AGED BEEF

Wagyu Baseball Sirloin – 8oz. | **\$38**  
USDA Prime Porterhouse\* (FOR TWO) – 28oz. | **\$80**  
USDA Prime Bone-In NY Strip\* – 18oz. | **\$55**  
Hand Cut Filet\* – 8oz. / 12oz. | **\$35 / \$45**  
USDA Prime Bone-In Ribeye\* – 20oz. | **\$55**  
USDA Prime NY Strip Manhattan Cut\* – 14oz. | **\$45**

### DRY AGED BEEF

Prime Dry Aged NY Strip\* – 35 - 45 DAYS | **\$65**  
Prime Dry Aged Ribeye\* – 45 - 60 DAYS | **\$70**

## BRIDGEMAN'S SPECIALTIES

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### PISTACHIO & HERB CRUSTED AUSTRALIAN RACK OF LAMB\*

Iceberg Lettuce, Benton's Bacon, Roth Buttermilk Blue Cheese, Heirloom Tomato, Aged Balsamic Reduction, Blue Cheese Dressing | **\$42**

### BONE-IN PORK CHOP 14oz.\*

Smoked Seasoned Grilled Bone-In Pork Chop, Crispy Baby Fingerling Smashed Potatoes, Shaved Roseli Parmesan, JB Bourbon Maple Glaze | **\$30**

### PAN-SEARED SALMON\*

Pan-Seared Fresh Salmon Filet, Charred Garlic Broccolini, Lemon & Dill Veloute Sauce | **\$34**

### SPICED CRUSTED CHILEAN SEA BASS\*

Spiced Crusted Chilean Seabass, Brown Butter Asparagus, Roasted Cherry Tomato & White Wine Sauce | **\$36**

### SEARED SCALLOPS & GRITS\*

Roasted Bay Scallops, Soft Creamy Grits, Corn Succotash, Benton's Bacon, Blistered Tomatoes, Roasted Red Pepper Emulsion | **\$32**

### HERB ROASTED SPRINGER MTN. FARMS CHICKEN BREAST

Pan-Roasted Herb Chicken Breast, Crispy Baby Fingerling Smashed Potatoes, Whole Grain Dijon Mustard Sauce | **\$28**

### ROASTED VEGETABLE PASTA CARBONARA

Linguine Pasta, Garden Roast of Broccolini, Asparagus, Mushrooms, Cherry Tomato, Garlic & Fresh Herbs, Creamy Carbonara Sauce, Shaved Roseli Parmesan | **\$25**

### SURF & TURF\*

Grilled 6oz. Petite NY Strip Medallion, Butter Broiled Cold Water Lobster Tail, Roasted Asparagus, Dry Riesling Reduction Butter Sauce, Fresh Lemon | **\$45**

### BRIDGEMAN'S BURGER\*

8oz. Grilled Dry Aged Beef, Cognac Seared Foie Gras, Vermont Grafton Village Aged Smoked White Cheddar, Fresh Baby Arugula, White Truffle Parmesan Fries | **\$18**

## COMPLEMENTS

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### BLUE CRAB OSCAR

Jumbo Lump Crab, Herb Hollandaise Sauce, Asparagus | **\$12**

### KING CRAB OSCAR

King Crab, Herb Hollandaise Sauce, Asparagus | **\$18**

### COGNAC SEARED FOIE GRAS\*

Traditional Foie Gras, Cognac | **\$10**

### COLD WATER LOBSTER TAIL\*

Broiled, Grilled | **\$14**

### SAUTÉED GARLIC COLOSSAL SHRIMP

Colossal Shrimp, Garlic | **\$8**

## EXTRAS

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### SAVORIES | **\$4**

Cognac Peppercorn Sauce  
Béarnaise Sauce  
Bordelaise Sauce  
Chimichurri Sauce  
Bridgeman's Steak Sauce  
Truffle Demi-Glaze

### ENHANCEMENTS | **\$3**

Truffle Butter  
Smoked Chili & Lime Butter