

BRIDGEMAN'S

— CHOPHOUSE —

TIDBITS

BEEF TARTARE*

Beef Tenderloin, Cornichons, Dijon Mustard, Capers, Chives, Sunny-Side Up Quail Egg, Toasted French Baguette | **\$18**

ESCARGOT EN CROUTE

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

TEMPURA CALAMARI

Tossed in Sweet Chili, Roasted Tomato Aioli | **\$10**

SOUP

SQUASH BISQUE

Roasted Squash, Bacon, Crispy Brussels Sprouts, Aged Balsamic, Toasted Spiced Pumpkin Seeds | **\$9**

FRENCH ONION SOUP

Rich Sherry-Thyme Beef Broth, Melted Gruyere, Caramelized Vidalia Onions, Toasted Baguette | **\$8**

STEAK & FRITES

Choice of Truffle Fries, Onion Rings, or Small Green Salad

WET AGED BEEF

Filet Mignon* – 8oz. | **\$40**
Wagyu Baseball Sirloin* – 6oz. | **\$30**

ENTREES

WHITE MISO GINGER SALMON

6oz Grilled Canadian Salmon Filet, White Miso & Ginger Glaze, Shiitake Mushroom, Sesame Seeds, Black Rice | **\$25**

MUSHROOM RAGOUT PASTA

Roasted Garlic, Shiitake & Crimini Mushrooms, Orecchiette Pasta, Fresh Herbs, Shaved Roseli Parmesan Cheese | **\$16**

DESSERTS

CREAM CHEESE CARAMEL FLAN

Caramel Brittle | **\$8**

CHOCOLATE CAKE TRIFLE

Chocolate Mousse, Cocoa Powder | **\$7**

SALAD

PETER RABBIT'S CHOPPED SALAD

Baby Romaine Hearts, English Cucumber, Heirloom Tomatoes, Corn, Peas, Asparagus, Boiled Egg, White Balsamic Vinaigrette | **\$10**

CAESAR SALAD

Baby Romaine Hearts, Fresh Grated Parmesan, Shaved Radish, White Anchovies, Croutons, House Caesar Dressing | **\$9**

KALE & BRUSSELS SPROUT SALAD

Roasted Granny Smith Apples & Beets, Walnuts, Chèvre Cheese, Dill Seed Vinaigrette | **\$10**

WEDGE SALAD

Iceberg Lettuce, Benton's Bacon, Heirloom Tomatoes, Roth Buttermilk Blue Cheese, Aged Balsamic Reduction, Blue Cheese Dressing | **\$8**

PROTEIN ADDITIONS

Steak* | **\$9** Salmon* | **\$7**
Chicken | **\$5** Shrimp | **\$8**

SANDWICHES

Choice of Truffle Fries, Small Green Salad, or Seasonal Fruit

SHAVED PRIME RIB*

Horseradish, Roasted Garlic Mayo, Pickled Red Onions, Brioche Bun | **\$18**

ADOBO CHICKEN CLUB

12 Hours Marinated Chicken Breast in Homemade Adobo Seasoning, Fresh Avocado, Roasted Red Pepper Aioli, Benton's Bacon, Aged Cheddar, Frisée, Brioche Bun | **\$14**

BRIDGEMAN'S BURGER*

8 oz Steak Burger, Bibb Lettuce, Tomato, Benton's Bacon, Amish Bleu Cheese, Caramelized Onions, Brioche Bun | **\$14**

CRAB CAKE CLUB

House Made Crab Cake, Chipotle Bacon, Bibb Lettuce, Heirloom Tomato, Cajun Remoulade, Grilled Brioche Bun | **\$15**

CHICKEN SALAD SANDWICH

Roasted Chicken Breast, Celery, Walnuts, Cranberries, Red Grapes, Herb Aioli, Bibb Lettuce, Butter Croissant Roll | **\$12**

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