



# Bridgeway

Dinner Menu

APPETIZERS + SHARING

<b>SHRIMP COCKTAIL</b>	<b>16</b>
Cocktail sauce & fresh lemon	
<b>CRAB CAKES</b>	<b>15</b>
Three cakes with roasted red pepper, fennel sauce, chive oil, & microgreens	
<b>CALAMARI</b>	<b>15</b>
Lightly breaded, flash fried, smoked gouda sauce & fresh lemon	
<b>STUFFED MUSHROOMS</b>	<b>15</b>
Baked Portobello mushrooms stuffed with creamy blend of spinach, artichoke hearts, & cheeses	
<b>MARGHERITA FLATBREAD</b>	<b>14</b>
Fresh mozzarella, roasted Roma tomatoes, basil, balsamic glaze, atop a golden flatbread	
<b>DEVILED EGGS</b>	<b>10</b>
Half-dozen, creamy & tangy filling, topped with paprika, & bacon	

SALADS

<b>GRILLED SALMON</b>	<b>21</b>
7oz filet over mixed greens, roasted red pepper, artichoke hearts, tossed in citrus Dijon dressing	
<b>QUEEN'S</b>	<b>13</b>
Arugula, candied pecans, Bleu cheese, berries, tossed in raspberry balsamic vinaigrette	
<b>BRAISED APPLE</b>	<b>13</b>
Spinach mix, cider braised apples, goat cheese crumbles, candied pecans, & spiced puff pastry croutons, tossed in champagne vinaigrette	
<b>CHEF'S SPECIAL CAESAR</b>	<b>12</b>
Romaine, pickled red onions, roasted tomatoes, & croutons, tossed in house-made Caesar dressing, parmesan crisp, aged balsamic drizzle	
<b>SIDE HOUSE</b>	<b>7</b>
Mixed greens, arugula, cucumbers, tomatoes, & croutons, with choice of dressing	
<b>SIDE CAESAR</b>	<b>7</b>
Romaine lettuce, parmesan, & croutons, tossed in house-made Caesar dressing	

<b>SOUPS</b>	<b>7</b>	<b>PREMIUM SIDES</b>	<b>7</b>	<b>ADD-ONS</b>	<b>10</b>
French Onion Soup, Soup of the Day		Baked Lobster Mac & Cheese, Loaded Baked Potato, Grilled Onions & Mushrooms, Brussels Sprouts, Gnocchi		TOP ANY SALAD OR MAIN: Lobster & Crab Mélange, Grilled or Sautéed Shrimp, Pan-Seared Scallops, Salmon, Grilled Chicken	

EAST OF THE HILL

<b>SCALLOPS &amp; RISOTTO</b>	<b>26</b>
Pan-seared scallops over sundried tomato & goat cheese risotto, saffron sauce	
<b>FETTUCCINE ALFREDO</b>	<b>26</b>
House-made alfredo, sauteed shrimp & spinach	
<b>AIRLINE CHICKEN &amp; GNOCCHI</b>	<b>26</b>
Pan-seared airline chicken breast over wild mushroom mélange, apple smoked bacon, leek cream sauce	
<b>WILD MUSHROOM &amp; CHEESE RAVIOLI</b>	<b>25</b>
Wild mushroom & cheese stuffed, tomato & cream sauce	
<b>SPAGHETTI BOLOGNAISE</b>	<b>22</b>
Spaghetti tossed in our house-made Bolognese sauce, topped with three handcrafted meatballs, freshly grated parmesan cheese	
<b>SICILIAN CARBONARA</b>	<b>22</b>
Spaghetti noodle, guanciale, black pepper, scallions, egg yolk	

MAINS

<b>MAINS SERVED WITH CHOICE OF ONE:</b> Roasted garlic mashed potatoes, fries, roasted fingerling potatoes, baked potato, seasonal vegetables, herb roasted baby carrots, rice pilaf	
<b>UPGRADE TO PREMIUM SIDE</b>	<b>+2</b>
<b>8OZ BLACK ANGUS FILET</b>	<b>44</b>
<b>14OZ RIBEYE</b>	<b>38</b>
<b>CHARBROILED LAMB CHOP</b>	<b>36</b>
<b>14OZ KANSAS CITY CUT ANGUS STRIPLOIN</b>	<b>32</b>
<b>12OZ CENTER CUT PORK CHOP</b>	<b>25</b>
<b>GRILLED ATLANTIC SALMON</b>	<b>24</b>
<b>STEAKHOUSE ONION BURGER</b>	<b>20</b>
Angus steak patty, caramelized onion, melted Swiss, onion soup dip, garlic aioli, arugula	