

The Bridge Restaurant would like to thank everyone for their carryout orders through this change in lifestyle. Through our commitment to the community and staff, we will continue to provide take out orders with safety of everyone's health as the number one priority. With this in mind we will be offering delivery service, within or near the city limits, for all take-out orders this Thursday from 4 PM – 7 PM and Friday from 11 AM – 7:30 PM. We will have pickup available, although we ask that everyone take advantage of the delivery option.

Please allow 1 hour for preparation

Thursday Dinner Menu - \$12

Orange Tempura Chicken Over Rice – Tender Chicken, Breaded, Fried and Tossed in our House made Orange Sauce with Mini Egg Roll, Sautéed Vegetables over White Rice.

Shrimp Piquant – Sautéed Shrimp with Trinity, Rice, and the best House Made “Cajun” Ouch Sauce. Served with Garlic Butter Toast Points. If you enjoy flavorful Authentic Cajun dishes, this is a must have!

Beef Stroganoff – Tender Shredded Beef, Onions, and Mushrooms in our House-Made Gravy over Pasta. Served with Garlic Butter Toast Points.

Beer Bacon Mac & Cheese – Our Smoked Pork Belly, Spinach, Onion and Tomato in our Creamy Beer Cheese Sauce. Served with Garlic Butter Toast Points.

Friday Lunch Menu - \$8

All Wraps Include a Variety of Kettle Chips

Sesame Tuna Wrap – Tuna, Spicy Mayo, Unagi Sauce, Oyster Mushrooms, Carrot, Wakame, and Fresh Spinach.

Pecan Chicken Wrap – Our Famous Pecan Chicken and Honey Mustard with Romaine, Red Onion and Roasted Red Peppers.

Ultimate Caesar Wrap – Tender Beef, Romaine, Parmesan Cheese, Crushed Croutons, Hard Boiled Egg, Tomato and Bacon.

Delivery Only \$3

Friday Dinner Menu

STARTERS

“ALMOST WORLD FAMOUS” SHRIMP COCKTAIL

5 Jumbo Tiger Prawns served with our **Spicy**, Signature Cocktail Sauce. \$12.95

PORTABELLA MUSHROOMS – Served with Our House Made Dipping Sauce. \$8

DINNER SALAD

LET'S GO NUTS CERVEZA SALAD *

Pecans, Walnuts, Toasted Pine Nuts, Pears, Orange Segments, Dried Cherries, Mixed Greens, Onion, and Crumbled Blue Cheese with a Corona Lime Vinaigrette. \$15 Choose 6 oz. Flaked Faroe Island Salmon, 6 oz. Fresh Chicken Breast. Vegetarian subtract \$4

ENTRÉE

ALASKAN COD & CHIPS

Wild-Caught Alaskan Cod Battered, Steak House Wedges with Truffle Sea Salt and Cabbage Slaw. \$15

SALMON CAKE SLIDERS

Our Chef's Recipe Cake Filled with Faroe Island Salmon, Remoulade, Lettuce, Onion, on 2 Brioche Slider Buns. Served with Our Steak House Wedges with Truffle Sea Salt. \$12

BEEF STROGANOFF – Tender Shredded Beef, Onions, and Mushrooms in our House-Made Gravy over Pasta. Served with Garlic Butter Toast Points. \$12

Wine by the Bottle
(Retail Prices)