

THE BRIDGE

127 West Poplar Street, Downtown Sidney, Ohio 45365 (937) 492-2542

Join The Bridge Club at www.thebridgesidney.com to receive upcoming monthly events and coupons

"Like" The Bridge on Facebook to receive current dinner specials 

Hours: Lunch : Mon - Fri - 11:00 am - 2:00 pm, Dinner - Mon-Thursday 4 pm - 10:00 pm , Fri & Sat 4 pm - 11:00

Owners Kent and Lynn Wolters would like to say Thank You for choosing The Bridge for your dining experience. The Bridge provides the freshest quality ingredients for a great value to create many signature dishes in a relaxed dining atmosphere. The Bridge is a favorite attraction for those looking to enjoy an exceptional dining experience in the ambiance of Downtown Sidney.

Appetizers

Sesame Ahi Tuna

Sushi grade Tuna seared rare encrusted with sesame seeds and served with Wasabi and Ginger Soy Sauce - \$10.99

Scallops

Sea Scallops wrapped with bacon served with creamy Béchamel sauce-1/2 order Scallops \$6.99 or whole Scallops \$10.99

Loaded Rail Car Chips

Our house made potato chips topped with beef, tomatoes, chives, crisp bacon, red onion, jalapenos and blend of cheeses
Whole Car - \$10.99 or Half Car \$6.99

Salmon Bites

Panko fried Alaskan Salmon served with a Bourbon Maple Barbeque sauce - \$8.99

Black-n-Blue Chicken Fondue Soup

Blackened chicken in a creamy blue cheese soup - Cup \$3.99

Salads

House Salad

Fresh greens, roma tomatoes, cucumber, shaved red onions, croutons served with your choice of dressing - \$3.99

Salmon Salad

Hickory grilled salmon on a bed of mixed greens with mandarin oranges, toasted pine nuts, red onions and feta cheese - \$12.99

* Shrimp Cocktail

Served with Lemon and our "Fiery" cocktail sauce - \$9.49

* Calamari

Tender rings coated in a seasoned flour and fried to perfection, served with a sweet red chili sauce - \$9.49

* Spinach Artichoke Dip

Enjoy this classic, roasted Artichoke chopped into a creamy Garlic and Spinach dip. Served with Crustinis and Crackers - \$8.49

Bowl of House Made Seasoned Chips

A bowl of our house made chips with special seasoning - \$3.49

Baked Onion Soup Au Gratin

Cup of caramelized red onions in a rich whiskey beef stock topped with Crustini and Swiss cheese - Cup \$3.99

The Wedge

Quarter head wedge iceberg lettuce topped with tomato, bacon and Blue Cheese dressing - \$5.99 Add Anchovies for \$1.00

Sidney's Chicken Salad

Grilled chicken breast over mixed greens, sliced apples, dried cherries feta cheese and walnuts - \$11.49

Soup and Salad Combo

Soup of the day with house salad - \$7.99 (sub Wedge or Caesar for \$1.99)

The Bridge's Dressings of Choice - Peppercorn Ranch, Ranch, Blue Cheese, Italian, French, 1000 Island, Garlic Balsamic, Raspberry Vinaigrette, Blueberry Vinaigrette, Honey Mustard, House Garlic & Herb Oil, Fat Free Ranch, and Fat Free Italian

Just A Bite - Served with house made chips

We regret that coupons/discounts are not available for Just A Bite items.

Black and Blue Burger

Ground chuck Cajun seasoned topped with bacon, blue cheese crumbles, onion and a jalapeno mustard - \$10.99

Asian Tuna Wrap

Pan seared Sushi Grade Ahi Tuna wrapped with Asian rice pilaf, fresh Jalapeno, Roma tomatoes and green onions. Served with our house made Ginger Soy sauce - \$12.99

"The Bridge"

A "stupendous piece of engineering"! A full pound of fresh ground beef to set the foundation, half pound of bacon rails and quarter pound of pepper jack concretes this creation together. Topped with Chipotle Mayo, an arch of lettuce, and onion wheels, served on a hoagie rail car - \$18.49
(we know you can't do this alone, shared plate fee does not apply)

Chicken and Pastas

Chicken Pecan

Two Pecan encrusted chicken breasts served with a honey mustard drizzle - \$17.99

Black and Blue Pasta

Cajun seasoned chicken breast grilled to perfection

Chicken & Bacon Carbonara

Tender strips of chicken & crunchy bacon mixed with Penne pasta tossed in a creamy parmesan pepper sauce - \$16.99

Scampi

Shrimp lightly seasoned sautéed with green onions, Roma tomatoes

atop fettuccine with a creamy blue cheese alfredo - \$16.99
Substitute shrimp and scallops - add \$1.99

Honey Chipotle Barbeque Chicken

Two wood fired chicken breasts glazed with a sweet and spicy
barbeque sauce served with coleslaw and a starch - \$14.99

tossed with Italian herb garlic butter over angel hair pasta - \$14.99

Shrimp and Scallop Florentine

Jumbo Shrimp and Sea Scallops sautéed with spinach and red pepper
then baked in a white wine garlic cream sauce with a side of buttered
angel hair pasta - \$18.49



Signature menu item created at The Bridge

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

From *The Bridge's Grill*

Entrée's are prepared with a hickory wood fired grill. Please consult with server if you prefer an alternative grilling option.

All Entrée's Served with House Salad and Choice of Side

Hand Cut, 7oz Baseball Sirloin - \$20.49

Hand Cut, 12oz Classic New York Strip - \$26.95

Hand Cut, 12oz Ribeye Steak - \$27.49

Hand Cut, 16oz Bone in Ribeye - \$32.99

Hand Cut, 7oz Filet - \$31.99

Boneless Pork Loin 

Apple cornbread stuffed pork loin topped with our signature apple cider glaze - \$18.49

Toppers

Flavor your Steak with any of these options

Sautéed Mushrooms - \$2.99

Sautéed Onions - \$1.99

Black and Blue - \$2.99

Surf your Turf

Add any of these favorites to your Steak

Grilled Shrimp - \$5.99

Grilled Scallops - \$6.99

Fried Shrimp - \$6.49

Alaskan King Crab Legs ½ lb. - Market

Rare - red cool center **Med. Rare** - warm red center **Med.** - warm pink center **Med. Well** - light pink center **Well** - fully cooked

Chef's Note: Steaks cooked Medium Well or Well are not as tender or flavorful as one prepared to a lesser degree, not responsible for quality or consistency.

Seafood

Salmon Steak 

Grilled wasabi salmon steak atop an Asian pilaf covered in a hoisin barbeque sauce \$20.99

Fried Shrimp Dinner

Five Jumbo Shrimp breaded in a secret seasoned breading and served with a "Fiery" Cocktail or Remoulade sauce - \$15.95

Crab Cakes 

Two of our Signature recipe cakes filled with jumbo lump crab and served with our signature traditional Remoulade - \$18.99

Scallop and Shrimp Risotto

Grilled scallops, shrimp, Arborio rice, bacon, mushrooms and tomatoes in a fresh seafood stock -\$16.49

Honey Orange Tilapia  

Almond encrusted and lightly fried Tilapia Filet drizzled with an Orange infused honey glaze -\$22.49

Sea Bass 

Panko breaded and golden fried atop a crispy banana and covered in red chili coconut sauce -\$24.95

Crab Legs

One full pound of Alaskan King crab legs steamed to perfection served with drawn butter - Market

Captains Reserve Giant Red King Crab Legs 

One full pound of Giant Alaskan Red King crab legs steamed to perfection served with drawn butter - Market

Sides


Roasted Garlic Mashed Potatoes - After 4 pm

Pepper Jack Potatoes 

Steamed Asparagus

Parmesan Broccoli

Coleslaw

Sweet Potato Soufflé 

Daily Vegetable

Baked Potato - After 4 pm

Additional toppings available bacon, cheese and chives

Nightly Dinner or Drink Specials

Half price bottles of wine Monday - Thursday. Limit 1 bottle per group. Discount does not apply to wines on the "Private Reserve" list.

Monday - 6 oz Ribeye \$12.95 (includes a starch and vegetable of the day) Add a side salad for \$1.99

Tuesday - Secret Marinated Pork Chop - \$12.49 (includes choice of one side) Add a side salad for \$1.99

Wednesday - Craft Beer Night - Enjoy any craft beer for only \$2.50

Thursday - Ladies Night - \$1 off glasses of wine, \$5 flavored Martini's, * half price selected appetizers, \$2 margaritas

Happy Hour - Mon - Fri 4 till 6 - \$1.50 Domestic Bottles (Premiums not included), \$3.00 Well drinks, 1/2 off select appetizers

Wednesday, Thursday, Friday & Saturday - Chef's Dinner Entrée Creation



Signature menu item created at The Bridge

Dinner & Drink Specials are not available on Holidays, during the month of December or in conjunction with coupon/discounts

A split plate fee of \$3.00 may be applied for shared entrees

For your convenience, a gratuity of 18% is applied to groups of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

