

THE BRIDGE

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

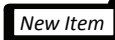


Join The Bridge Club at www.thebridgesidney.com - "Like" The Bridge on Facebook to receive current dinner specials
Hours: Lunch : Mon - Fri - 11:00 am - 2:00 pm, Dinner - Mon-Thursday 4 pm - 9:30 pm , Fri & Sat 4 pm - 10:00

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

Appetizers

Tuna Tartare







Sushi grade Tuna rare prepared with Japanese Spicy Mayo, a hint of Cilantro, Scallions and Tobiko Caviar - \$8

Sesame Ahi Tuna





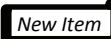
Sushi grade Tuna seared rare encrusted with sesame seeds and served with Wasabi and Ginger Soy Sauce - \$11

Bloody Mary Mussels



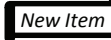
Fresh Tender P.E.I. Blue Mussels sauteed in a rich house made Bloody Mary sauce \$8

Scallop Gratin



Bay Scallops sauteed and baked with garlic lemon butter, shallots, galic and parsley \$7

Steak House Potato Skins







Russet potato skins, smoked bacon, sauteed mushrooms, truffle sea salt, aged parmesan with a side our house made roasted garlic and chive sour cream - 1/2 order \$4 or whole order \$6

Spicy Shrimp



Petite shrimp lightly breaded deep fried and tossed in our house made Japanese spicy mayo with bits of scallions - \$8

Potato Cod Bites with Manong's Sauce



Wild Caught Cod Bites fried with a Crunchy Potato Breading Served with our house made Manong's dipping sauce - \$8

House Salad

Fresh greens, roma tomatoes, cucumber, shaved red onions, croutons served with your choice of dressing - \$4

Salmon Salad

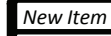


Hickory grilled salmon on a bed of mixed greens with mandarin oranges, toasted pine nuts, red onions and feta cheese - \$13

* Shrimp Cocktail

Tiger Shrimp Served with Lemon & our Almost World Famous "Fiery" cocktail sauce - \$11

* Wood Grilled Oysters Rockefeller





Half dozen Oysters on the half - Topped with Our Roasted Garlic Artichoke, Spinach and Grated Parmesan Cheese - \$8

* Calamari

Tender rings coated in a seasoned flour and fried to perfection, served with a sweet red chili sauce - \$8

* Spinach Artichoke Dip



Enjoy this classic, roasted Artichoke chopped into a creamy Garlic and Spinach dip. Served with Crustinis and Crackers - \$8

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 - \$8 or Half Car \$4

Baked Onion Soup Au Gratin

Cup of caramelized red onions in a rich whiskey beef stock topped with Crustini and Swiss cheese - Cup \$5

Bowl of House Made Seasoned Chips



A bowl of our house made chips with special seasoning - \$3

Salads

The Wedge

Quarter head wedge iceberg lettuce topped with tomato, bacon and Blue Cheese dressing - \$5 Add Anchovies for \$1

Sidney's Chicken Salad



Grilled chicken breast over mixed greens, sliced apples, dried cherries, feta cheese and walnuts - \$11

Soup and Salad Combo

Soup of the day with house salad - \$9 (sub Wedge or Caesar for \$1)

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 our house made chips

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

American Burger

1/2 lb. Burger grilled topped with lettuce, tomato, onion, ketchup, mustard and choice of American, Swiss, or Pepper Jack - \$11

Spicy Shrimp Wrap

Petite shrimp lightly breaded deep fried and tossed in our house made Japanese spicy mayo with bits of scallions, lettuce tomatoes - \$11

"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 - \$19

(we know you can't do this alone, shared plate fee does not apply)

Chicken and Pastas

Chicken Pecan



Pecan encrusted chicken breast served with a honey mustard drizzle - \$18

Pan Seared Chicken Florentine



Two chicken breast stuffed with spinach cream cheese, pan seared to a golden brown and topped with basil pesto cream sauce - \$22

Linguini Pomodoro



Fresh basil, garlic, diced tomatoes and our house seasoning finished in a savory red sauce topped with grilled chicken breast. \$15 or sub Shrimp and Scallops for \$4

Chicken & Bacon Carbonara

Tender strips of chicken & crunchy bacon mixed with Penne pasta tossed in a creamy parmesan pepper sauce - \$17 Sub Shrimp \$3


Scampi



Shrimp lightly seasoned sautéed with green onions, Roma tomatoes tossed with Italian herb garlic butter over angel hair pasta - \$14

Shrimp and Scallop Florentine

Shrimp and Bay Scallops sautéed with spinach and red pepper then baked in a white wine garlic cream sauce with a side of buttered angel hair pasta - \$22

 Signature menu item created at The Bridge



Gluten Free



Vegetarian Optional

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 - \$26

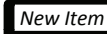

Hand Cut, 14 oz Classic New York Strip - \$34

Hand Cut, 14 oz Ribeye Steak - \$34

Hand Cut, 16 oz Bone in Ribeye - \$38

Hand Cut, 8 oz Filet - \$35

Surf and Turf - 4 oz Filet and 5 oz Lobster Tail - \$36 

Kurobuta Frenched Pork Chop \$33  
14 oz Kurobuta Pork Chopped Drizzled with our Raspberry Smoked Chipolte

Toppers

Flavor your Steak with any of these options

Sautéed Mushrooms - \$3 

Sautéed Onions - \$2 

Black and Blue - \$4

Surf your Turf

Add any of these favorites to your Steak

Grilled Shrimp - \$5




Fried Shrimp - \$6

Alaskan Giant 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   

Wild-Caught salmon steak topped with our house made peach salsa and baked to perfection \$24

Crab Cakes 

Two of our Signature recipe cakes filled with jumbo lump crab and served with our signature traditional Remoulade - \$21

Aglio e Olio Pasta with Bay Scallops  

Linguini Pasta with Bay Scallops, Mushrooms, Sundried Tomatoes Red Bell Pepper, Garlic, Baby Spinach and Basil - \$22

Tuna Filet 

Sushi Grade Tuna Grilled Rare on a bed of Asian Rice served with our Hoisin Barbeque Sauce - \$24

Honey Orange Tilapia 

Almond encrusted and lightly fried Tilapia Filet drizzled with an Orange infused honey glaze -\$24

Fried Sea Bass 

Panko breaded and golden fried atop a crispy banana and covered in red chili coconut sauce - \$26

Baked Sea Bass  

Crab stuffed Sea Bass baked to perfection topped with a Beurre Blanc sauce - \$25

Captains Reserve Giant Red King Crab Legs 

One full pound of Giant Alaskan Red King crab legs steamed to perfection served with drawn butter, Cut Open or Whole - Market

Sides


Roasted Garlic Mashed Cauliflower - After 4 pm  

Pepper Jack Potatoes  

Caramelized Brussel Spouts 

Asian Rice

Hand Cut French Fries

Sweet Potato Soufflé 

Cream Corn  

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. NY Strip \$12.95 (includes a starch and vegetable of the day) Add a side salad for \$1.99


Tuesday - Secret Marinated Pork Chop - \$12.95 (includes choice of one side) Add a side salad for \$1.99

Wednesday - Craft Beer Night - Enjoy any craft beer (bottles only) for only \$3.75

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

Happy Hour - Mon - Friday 4 till 6 - \$1.75 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

 Gluten Free

 Vegetarian Optional

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% may be 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.

