

# THE BRIDGE

127 West Poplar Street, Downtown Sidney, Ohio 45365 (937) 492-2542  
Hours: Lunch : Mon - Fri - 11:00 am - 1:30 pm, Dinner - Mon-Thursday 4 pm - 9:00 pm , Fri & Sat 4 pm - 9:30

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

Executive Chef - Damian Bumgarner

Director of Special Events - Russell "Craig" McNeil

## Appetizers

### \* Shrimp Cocktail GS

Tiger shrimp served with lemon & our Almost World Famous "Fiery" cocktail sauce - 12.5

### # Sesame Ahi Tuna

#1 Sushi grade yellowfin tuna seared rare encrusted with sesame seeds and served with wasabi and ginger soy sauce - 12.5

### \* Spinach Artichoke Dip V

Roasted artichoke chopped into a creamy garlic and spinach dip. Served with sliced baguette and crackers - 10

### Spicy Shrimp

Tiger shrimp lightly breaded and fried. Tossed in our housemade Japanese spicy mayo with bits of scallion - 10

### \* Loaded Rail Car Chips V

Our housemade potato chips layered with beef, tomatoes, chives, crisp bacon, red onion, jalapenos, and a blend of cheeses. Served with Sour Cream or Ranch - Whole Car - 10 or Half Car - 6

### Salmon Croquettes

Lightly fried wild-caught Atlantic salmon cakes served with a Brussels sprout slaw - 9.5

### # \* Wood Grilled Oysters Rockefeller GS

Half dozen oysters on the half shell. Topped with roasted garlic, artichoke, spinach, and grated Parmesan cheese - 14

### \* Calamari

Tender rings coated in seasoned flour and fried to perfection, served with a sweet red chili sauce - 11.5

### Bacon Wrapped Scallops

Jumbo sea scallops wrapped in bacon over fresh greens garnished with citrus vinaigrette and spicy mayo - 1/2 order - 8, Whole order - 14

### French Onion Soup

Caramelized onions in a rich Bourbon beef broth topped with crostini and Swiss cheese - Cup - 5

## Sandwiches and Salads

### # "The Bridge"

A "stupendous piece of engineering"! A full pound of fresh ground beef to set the foundation, half pound of bacon rails, and a quarter pound of pepper jack concretes this creation together. Topped with chipotle mayo, an arch of lettuce, and onion wheels, served on a hoagie. Served with our housemade chips - 19

### Grilled Chicken Portabella

Roasted portabella cap, chicken breast, fresh spinach, Swiss cheese & garlic balsamic. Served with our housemade chips - 12

### # 3 Caesar Steak Tacos

Crisp romaine, croutons, Parmesan cheese, and beef filet tips tossed in our house Caesar dressing. Folded in flour tortillas, served with our housemade chips - 15

### 3 Buffalo Chicken Tacos

Tender hickory grilled chicken tossed in our buffalo sauce served with Brussels sprout slaw. Folded in flour tortillas, served with our housemade chips - 12

### 3 Spicy Shrimp Tacos

Deep fried lightly breaded Tiger shrimp, lettuce, sesame seeds, tomato, and Japanese mayo. Folded in flour tortillas, served with our housemade chips - 14

**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

### # American Burger

1/2 lb. burger grilled to your desired temperature and served on a toasted brioche bun with lettuce, tomato, onion, and pickle on the side. Choose to top with American, Swiss, or Pepper Jack cheese. Served with our housemade chips - 12

### # Salmon Salad

Hickory grilled salmon on a bed of mixed greens with mandarin oranges, toasted pine nuts, red onions, and feta cheese - 12.5

### Sidney's Chicken Salad GS

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

### The Wedge GS V

Crispy iceberg lettuce wedge topped with tomato, bacon, and blue cheese dressing - 5 Add Anchovies for - 1.5

### Caesar Salad

Fresh romaine, croutons, Parmesan cheese, tossed in our house Caesar dressing - 5 Add Anchovies for - 1.5

## Chicken and Pastas

### Chicken Pecan

Pecan encrusted chicken breast served with a honey mustard drizzle - 19

### Pan Seared Chicken Florentine

Two chicken breasts stuffed with artichoke, spinach, cream cheese, pan seared to a golden brown and topped with garlic basil cream sauce - 22

### Gulf Coast Pasta V

Sauteed shrimp and scallops tossed with fresh bell peppers, onions, penne pasta and finished in a Cajun alfredo sauce - 22

### Chicken & Bacon Carbonara

Tender strips of chicken, bacon, and peas mixed with penne pasta tossed in a creamy Parmesan sauce - 17 Sub Shrimp - 3

### Scampi

Tiger shrimp lightly seasoned, sautéed with green onions and tomatoes. Tossed with garlic herb butter over pasta - 17

### Shrimp and Scallop Florentine

Shrimp and scallops sautéed with spinach and red bell peppers in a white wine garlic cream sauce with buttered pasta - 24

Gluten Sensitive GS

Vegetarian Optional V

# Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# From The Bridge's Grill

Entrées are prepared with a hickory wood fired grill. Please consult with server if you prefer an alternative option.

## All Entrées Served with House Salad and Choice of Side

**Prime Rib - 22 oz Connoisseur Cut - 37, 14 oz Apprentice Cut - 28**  
(Friday and Saturday with limited availability)

**Hand Cut, 10 oz Sirloin - 26**

**Hand Cut, 14 oz Classic New York Strip - 34**

**Hand Cut, 14 oz Ribeye Steak - 34.5**

**Hand Cut, 18 oz Bone in Ribeye - 39**

**Hand Cut, 8 oz Filet - 36**

**Surf and Turf - 4 oz Filet and 6 oz Lobster Tail - 35**

**Kurobuta Frenched Pork Chop - 34**

14 oz Berkshire pork chop drizzled with our roasted raspberry chipotle sauce

### Add to any steak

**Sautéed Mushrooms - 3**

**Sautéed Onions - 2**

**Black and Blue - 4**

**Grilled Tiger Shrimp - 7**

**Fried Tiger Shrimp - 7**

**Bacon Wrapped Scallops - 8**

**Alaskan Giant King Crab Legs ½ lb. - Market**

**Rare** - cool red 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 Filet** GS

Wild-caught salmon grilled to perfection. Topped with our housemade mango relish - 24

### **Crab Cakes**

Two of our signature recipe cakes filled with jumbo lump crab and served with traditional remoulade - 22

### **Chinese Five Spice Tuna Filet**

#1 Ahi Tuna grilled rare, Asian rice, pickled vegetables, served with Asian barbeque sauce - 24

### **Chilean Sea Bass**

Pan seared filet. Served over cucumber-herb gazpacho. Garnished with diced fresh tomato -34

### **Barramundi Sea Bass**

Crab stuffed Sea Bass baked to perfection. Served over fresh spinach and topped with citrus honey glaze - 29

### **Captain's Reserve Giant Red King Crab Legs** GS

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

## Sides

Horseradish-cheddar escaloped potatoes

Caramelized Brussels Spouts GS

Asian Rice

Hand Cut French Fries

Sweet Potato Soufflé

Asparagus GS

Baked Potato - After 4 pm GS

Additional toppings available - bacon, cheese and chives

## Nightly Dinner and 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 - 2

**Tuesday** - Secret Marinated Pork Chop - 12.95 (includes choice of one side) Add a side salad for - 2

**Wednesday - Prime Rib and Craft Beer Night** - Prime Rib 10 oz cut w/side & salad - 17. Enjoy any craft beer (bottles only) for only - 3

**Thursday** - Ladies Night - 1 off glasses of wine, 5 select Martinis, \* half price select Appetizers, 2 Margaritas

**Happy Hour** - Mon - Friday 4 till 6 - 1.75 Domestic Bottles (Premiums not included), 5 Well drinks, 1/2 off select Appetizers

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

Gluten Free GS

Vegetarian Optional V

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

# Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.