



Owners: Kent and Lynn Wolters Executive Chef: Nicole Barga

STARTERS

“ALMOST WORLD FAMOUS” SHRIMP COCKTAIL #

5 Jumbo Tiger Prawns served with our spicy, signature cocktail sauce. 12.95

SESAME AHI TUNA*

#1 Sushi Grade Tuna Seared Rare, Encrusted with Sesame Seeds served with Wasabi and Ginger Soy. 12.95

CALAMARI STRIPS #

Hand Cut, Breaded and Served with a Sweet Chile Sauce. 12

SPICY SALMON DEVEILED EGGS #

Faroe Island Salmon blended with Our House Recipe of Seasoning. 8

MILLIONAIRE’S BACON #

Smoked Pork Belly, Maple Bourbon Glazed. 9

BAKED BRIE #

Warm Brie Cheese, Wrapped in Puffed Pastry with Raspberry Preserve. Served with Crackers. 9

CREAMY SPINACH ARTICHOKE DIP #

Roasted Artichoke in Creamy Garlic and Spinach Dip. Served with Pita Bread. 10

BUFFALO RAIL CAR CHIPS # ½ order 6 – full order 10

Housemade Chips Layered with Buffalo Chicken or Beef, Tomatoes, Onion, Jalapenos, and a Blend of Cheeses.

STEAKS

All Entrées Served with a House Salad and Choice of Side

RIBEYE

14 oz. excellent marbling, loaded with flavor. 36

BONE-IN (COWBOY) RIBEYE

16 oz. exceptional flavor, great balance of marbling. 41

FILET MIGNON

8 oz. tender, center cut. 37

NEW YORK STRIP

14 oz. flavorful strip with a mid-range marbling. 36

SIRLOIN *

10 oz. naturally lean, low-range marbling. 26

PRIME RIB (Friday and Saturday with limited availability)

20 oz. of flavorful balanced marbling, slow roasted, finished to temperature. 32

ADD TO ANY STEAK: Oscar Style - 8, 3 Jumbo Grilled Shrimp - 9, 3 Jumbo Scallops - 15,
Alaskan King Crab Leg - 26, Crumbled Blue Cheese - 2, Sautéed Onions - 2, Sautéed Mushrooms - 2

CHICKEN & PORK

All Entrées Served with a House Salad and Choice of Side

CHICKEN PECAN

Pecan Encrusted Chicken Breast served with Our Honey Mustard Drizzle. 21

KUROBUTA FRENCHED PORK CHOP *

18 oz. Pork Rib Chop, Frenched Tomahawk Center-Cut. Topped with a Sweet Mango Bourbon Sauce. 36

RARE - cool red center, MEDIUM RARE - warm red center, MEDIUM - warm pink center

MEDIUM WELL - light pink center, WELL – fully cooked. CHEF’S NOTE: Steaks cooked Medium Well and Well are not as tender or flavorful as prepared to a lesser degree, not responsible for quality or consistency.

*NOTICE: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



FRESH FISH & SHELLFISH

All Entrées Served with a House Salad and Choice of Side

SHRIMP & GRITS

Peppers, Onion, Smoked Bacon Gravy, Pepper Jack Cheese, with Edisto Island, SC Geechie Boy Grits. 27

WILD-CAUGHT JUMBO SEA SCALLOPS

Three Seared Jumbo Scallops with a Blood Orange Sauce and Creamy Risotto. 32

HONEY SESAME FAROE ISLAND SALMON *

8 oz. Wild-Caught Salmon Filet Baked with a Sesame Honey Glaze. 26

ALASKAN COD & CHIPS

Wild-Caught Alaskan Cod Battered with Hand Cut Wedges and Napa Cabbage Slaw. 18

CRAB CAKES

Our Signature Recipe Cakes Filled with Wild-Caught Jumbo Lump Crab. 23

CAPTAIN'S RESERVE GIANT RED KING CRAB LEGS

20 oz. Alaskan King Crab Legs. Market

PASTAS

All Served with a House Salad.

CAJUN CHICKEN PASTA

Blackened Chicken Breast, Penne Pasta, and a Creamy Pesto Alfredo Sauce. 18

VEGGIE PASTA

Penne Pasta with Asparagus, Onions, Peppers, Mushrooms in a Creamy Alfredo Sauce. 17

SOUPS, SALADS & SANDWICHES

THE BRIDGE *

A Pound of Fresh Ground Beef, Half Pound of Smoked Bacon and Quarter Pound of Pepper Jack. 20

SALMON SALAD *

4 oz. Wild-Caught Faroe Island Salmon, Mixed Greens, Orange Segments, Pine Nuts, Onion, Feta. 14

SIDNEY'S CHICKEN SALAD

6 oz. Grilled Chicken Breast, Mixed Greens, Sliced Apples, Dried Cherries, Walnuts, Feta. 12

THE WEDGE SALAD - 7

CAESAR SALAD - 7

FRENCH ONION SOUP - 5

SOUP OF THE DAY - 5

SIDES

Horseradish Mashed Potatoes

Asparagus in Hollandaise Sauce

Sweet Potato Soufflé

Baked Potato (after 5 pm)

Twice Baked Potato

French Fries

Brussel Sprouts in Hollandaise Sauce

Chef's Featured Vegetable

DRESSINGS – Peppercorn Ranch, Ranch, Blue Cheese, Garlic Balsamic, Raspberry Vinaigrette,

Blueberry Vinaigrette, Honey Mustard, French, Italian, Herb and Oil

DAILY DINNER SPECIALS

Every Day, All Day Half Price Bottles of Wine (Excluding Featured Monthly Wines)

Monday - 7 oz. NY Strip, includes two sides. 14 - Add a Side Salad. 2

Tuesday - Marinated Pork Chop *, includes one sides. 14 - Add a Side Salad. 2

Prime - Wingsday - .50 Cent Wings All Day or 10 oz. Prime Rib w/side and salad. 17 (after 4 pm)

Thursday - Ladies Night 1 off Glasses of Wine, 5 selected Martinis, Half Price Select Appetizers, Margaritas 2

Happy Hour – Monday – Friday – 1.75 Domestic Bottles, 5 Well Drinks, ½ off Selected Appetizers

For your convenience, a gratuity of 18% may be applied to groups of six or more. A Split Plate Fee of \$3

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