

bridges

celebrating 40 years

HOLIDAY MENU

3 COURSES | \$45 / PERSON

first course

GREEN SALAD

herbed vinaigrette, cucumber, grape
tomato, radish, goat cheese,
candied pecans

CAESAR SALAD

creamy garlic and anchovy dressing,
baked croutons, bacon,
grana padano

second course

SEAFOOD PENNE

prawns, salmon, ling cod,
lemon basil cream sauce

GRILLED SIRLOIN

6oz sirloin, truffle chive butter,
mashed potatoes,
citrus-tahini charred broccolini

WILD SOCKEYE SALMON

maple-soy glaze, mashed potatoes,
citrus-tahini charred broccolini

LING COD CIOPINNO

pan-seared ling cod, local mussels,
prawns, baby potatoes,
roasted tomato fennel broth,
grilled focaccia

WILD MUSHROOM PAPPARDELLE

local foraged wild mushrooms,
alfredo sauce, truffle oil, peas,
grana padano, lemon

third course

CHOCOLATE CAKE

four layer chocolate cake,
whipped cream

PECAN CARAMEL CHEESECAKE

new york cheesecake, candied pecans,
caramel sauce

*please inform your server of any
allergies or dietary restrictions.*

