

A Bridge Creek Valentine

Sunday, February 14, 2010

Appetizers

Crab Cakes
pickled lemon vinaigrette & pesto aioli 12

Golden-Fried Calamari
jalapeno-tomato sauce 8

Buttermilk Bleu Affinee Cheese Dip
cherry-Chardonnay jam and toast points 7

Grilled Lamb Skewer
rosemary-potato sticks 9

Warmed Olives & Artichokes
herb-citrus marinade with focaccia 8

Salads & Soups

Bridge Creek's Clam Chowder
Famous for 12 years! 4⁵⁰

Creamy Winter Vegetable Soup
created in our kitchens 4

Salad of Mixed Seasonal Greens
basil-balsamic vinaigrette, sun-dried tomatoes, almonds and mushrooms 4⁵⁰

Entrées

Caramelized Striped Sea Bass
*raspberry chutney over almond-wild rice
pilaf and wilted spinach 27*

Classic Cordon Bleu
*ham & swiss stuffed breaded chicken breast,
roasted garlic mashed potatoes & ratatouille 21*

Grilled Flat Iron Steak
*blue cheese cream sauce, balsamic reduction,
ratatouille and garlic mashed potatoes. 24*

Montana Beef Tenderloin
*sherry-shallot demi-glace, tomato-parmesan
scalloped potatoes & roasted cauliflower 29*

Wild Boar & Truffle
*roasted boar shoulder over truffle risotto
with butternut squash relish 26*

White Lasagna
*grilled eggplant, wild mushrooms, zucchini,
spinach, ricotta cheese, Lucchinano cheese,
sundried tomato and basil oils 17*

Surf & Turf Special - Add fried or sautéed jumbo prawns to any entrée for \$9

Special Desserts

Lemon-Poppy Seed Cake
with lemon mousse 6

Chocolate Lava Cake
with caramel & Bailey's whipped cream 6

Grand Marnier Crème Brulée
voted "Red Lodge's Best Dessert". 5

Chocolate Ice Cream Profiteroles
with a Chambord sauce 6