

Starters

- French Onion Soup** with crispy frizzled onion and leek-9
- Bouillabaisse** a traditional Provençal fish stew with tomato fennel broth and seafood-12
- Thai Chicken and Watermelon Salad** with cilantro mint lime vinaigrette-14
- The Whole Pig*** **Pork Tacos** with onions, peppers and grilled pineapple-12
- Crab and Old Cheddar Quesadilla** with pickled jalapenos and cilantro sprouts-14
- Pickled PEI Mussels** with vegetables and crusty bread-10
- Bucket of Shrimp Cocktail** on ice with seafood sauce-16
- Beef Carpaccio** with parmesan, black pepper and lemon served with crispy flat bread-16
- House Cured Atlantic Salmon** with lemon, red onion, crème fraiche and crostini-14
- Charcuterie Board** with cured meats, pickles, bread and Artisan soft ripened Quebec cheese-16
- Malpeque Oysters** in the half shell      half dozen-18    one dozen-29
- The Herberman*** **Salad** arugula, endive and mixed micro greens with blue cheese, walnut and honey crisp apple and French dressing-10
- Garden Salad** dried cranberries, sunflower seeds, tomato, cucumber and red wine vinaigrette-8
- Tableside Caesar Salad** with smoked bacon, parmesan and crispy croutons-10
- Summer Spring Roll (Shrimp or Chicken)** julienne of vegetables and *The Herberman* sprouts-12

Entrees

- Bacon Wrapped *Lena’s* Lamb Meatloaf** with rosemary and pine nuts, served with spicy ketchup and sweet potato mashed-18
- Grilled Eight Ounce Ontario Chicken** with cilantro dipping sauce, grilled peppers, asparagus and citrus quinoa salad-22
- Seared Atlantic Salmon Filet** with a lemon herb butter, roasted rosemary red skin potatoes, grilled asparagus and peppers-24
- The Whole Pig*** **Pork Tenderloin** with a Bourbon rosemary sauce, caramelized onion and sweet mashed potato-26
- Pan Seared Lake Huron Pickerel** topped with lemon herb butter sauce served with salt and vinegar French fries and grilled fennel and orange salad-27
- Grilled Ontario Half Chicken Caribbean Jerk Style** served with scallion basmati rice and beans with mango sauce-24
- Beef Tenderloin** with blue cheese, smashed Yukon gold potatoes with chives and a Mike Weir Cabernet Merlot demi sauce-36
- New York Striploin** with a Béarnaise butter, pommes lyonnaise and garlic mushrooms-30
- Add to any entrée      Broiled Lobster Tail-15      Shrimp Scampi-12      Seared Scallops-14**
- Black Tiger Shrimp Scampi** with basmati rice and *The Herberman* micro greens with marinated *Weejee’s* heirloom cherry tomato and pea tendrils vinaigrette-24
- Pancetta Pappardelle** with Italian parsley, parmesan reggiano, poached egg, *Weejee’s* on the vine diced tomato-20
- The Whole Pig*** **Baby Back Pork Ribs** marinated and grilled with ancho peppers served with sweet potato fries and tomato arugula salad with French dressing-26
- Ontario Half Chicken Tandoori** with basmati rice, snow pea, spicy curry sauce, naan bread, cilantro sprouts and freshly diced *Weejee’s* tomato-24
- Pan Seared Goosen’s Farmed Rainbow Trout** with horseradish yogurt, balsamic beets, roasted fingerlings and watercress-27

Executive Chef Philip Washington

*\*Bridges Restaurant proudly supports our local farmers. See them listed in Italics.\**