



STEAK AND SEAFOOD HOUSE

starters

- 10 | **5 BRIDGES BACON**
Cherry wood smoked house bacon,
honey whiskey glaze
- 12 | **CRAB CAKES**
Blue crab, blood orange hollandaise
- 12 | **BUFFALO SHRIMP**
Chicken fried jumbo shrimp, buffalo marinated,
blue cheese mousse
- 11 | **PORK LONZA**
House cured and spiced pork tenderloin,
brew mustard, pickled onions, grilled naan
- 12 | **SEAFOOD FONDUDA**
Shrimp, crab, lobster, creamy smoked gouda
cheese sauce
- 9 | **BURRATA BRUSCHETTA**
Burrata cheese, balsamic marinated tomatoes,
basil oil, grilled baguette

soup & salad

- cup 5 | **CRAB & CORN CHOWDER**
- bowl 6 | **CHEF'S CREATION**
- cup 4 | **BAKED STOUT ONION**
bowl 5 | Crostini, melted parmesan, swiss cheese,
onion tangles
- 5 | **HOUSE SALAD**
Mixed greens, red onion, tomatoes, cucumber,
croutons, choice of dressing
- 5 | **CAESAR**
Romaine, creamy caesar, fresh parmesan, croutons
- 6 | **SPINACH**
Bacon, hard boiled egg, button mushrooms,
red onion, warm bacon dressing

steak

Steaks served with baked or roasted garlic mashed potatoes and fresh vegetable



dry aged

- 55 BONE-IN RIBEYE 20 oz
- 45 KANSAS CITY STRIP 14 oz

wet aged

- 33 FILET 8 oz
- 28 FILET 6 oz
- 17 TOP SIRLOIN 6 oz
- 28 NY STRIP 12 oz
- 30 RIBEYE 14 oz

saucés

- 2 BEARNAISE
- 1 AU JUS
- 2 HOLLANDAISE
- 2 BRANDY PEPPERCORN
- 2 DEMI GLACE

enhancements

- 3 SAUTÉED FOREST MUSHROOMS
- 2 BOURBON ONIONS
- 3 MELTED BLUE CHEESE
- 3 HOUSE-MADE MAC & CHEESE

surf & turf

- 6 GARLIC BUTTER SHRIMP
- 6 DEEP FRIED SHRIMP
- 7 OSCAR STYLE
- 6 CRAB CAKE
- 14 LOBSTER TAIL 4 oz

land and sea

- 36 **MANHATTAN LOBSTER OSCAR**
Manhattan strip steak, butter poached maine lobster tail, hollandaise, asparagus - herb spaetzle
- 24 **HALIBUT**
Pan seared, forest mushrooms, lobster butter sauce, fingerling potatoes, asparagus
- 17 **SCOTTISH SALMON**
Grilled, roasted garlic mashed potatoes, asparagus, watercress puree
- 18 **SESAME SKEWERS**
Tenderloin tips, jumbo shrimp, wasabi mashed potatoes, sweet - soy nappa slaw
- 18 **GARLIC BUTTER SHRIMP**
Jumbo shrimp, lemon - chive fettuccine, garlic herb butter sauce, fresh grated parmesan, grilled baguette
- 20 **STEAK CHASSEUR**
Tenderloin tips, mushrooms, garlic, tomatoes, white wine, demi glace, cream, pappardelle pasta
- 16 **PORK TENDERLOIN**
House cherry wood smoked, white bbq sauce, gouda mac & cheese, coleslaw
- 16 **CHICKEN MADEIRA**
Free range airline chicken breast, madeira mushroom demi glace, asparagus, roasted garlic mashed potatoes
- 26 **PRIME RIB**
Herb crusted, fingerling potatoes, french green beans, jus lie
- 38 **5 BRIDGES STEAK FLIGHT**
4oz filet, 4oz manhattan strip, 6oz top sirloin, roasted garlic mashed potatoes, french green beans, demi glace