

Bridges Dinner Menu

Meals are served with a warm roll , baby greens dinner salad , and seasonal vegetables. Homemade apple sauce or fresh fruit salad available for dessert.

Executive Chef Arthur McGruder

Monday

LUNCH

ROASTED CORNISH GAME HEN SERVED WITH MASHED POTATOES,
STUFFING, CRANBERRY SAUCE , PEAS, AND GRAVY

DINNER

TUNA SALAD SANDWICH SERVED WITH CREAM OF CELERY SOUP
DESSERT– STRAWBERRY SHORT CAKE

Tuesday

LUNCH

SEARED RACK OF LAMB
WITH ROASTED SWEET POTATOES AND MIXED VEGETABLES

DINNER

WILD MUSHROOM RISOTTO
WITH GOAT CHEESE FILLED EGGPLANT ROULADES.
DESSERT– BROWNIES AND ICE CREAM

Wednesday

LUNCH

RUSTIC ITALIAN STEWED CHICKEN SERVED WITH HERB POLENTA

DINNER

BARBEQUE PORK SANDWICH SERVED WITH TOMATO SALAD AND CHIPS
DESSERT– APPLE PIE

Thursday

LUNCH

PAN SEARED DUCK BREAST SLICED AND A CHEESE RISOTTO
SERVED WITH A RED WINE SAUCE AND SWEET BABY PEAS,

Thursday

DINNER

CHICKEN SALAD WRAP SANDWICH
SERVED WITH MIXED SALAD GREENS,
POTATO CHIPS, AND A DILL PICKLE SPEAR
DESSERT– MIXED BERRIES AND FRESH WHIP CREAM

Friday

LUNCH

SCALLOPS PROVENCAL
ROASTED SEA SCALLOPS SERVED WITH A FENNEL TOMATO SAUCE LACED WITH
ASSORTED VEGETABLES.

DINNER

SHRIMP COCKTAIL
CHICKEN SALAD CANAPÉS CRAB STUFFED MUSHROOMS
DESSERT– CARMEL PECAN PIE

Saturday

LUNCH

BEEF POT ROAST
WITH CARROTS, POTATOES, ONION, CELERY , AND A RICH BROWN GRAVY

DINNER

FRENCH ONION SOUP TOPPED WITH GOLDEN BROWN CHEESE
SERVED WITH A SMALL GARDEN SALAD
DESSERT– VANILLA CUSTARD

Sunday

LUNCH

ROAST PORK TENDERLOIN SERVED WITH MASHED POTATOES
AND MIXED VEGETABLES TOPPED WITH GRAVY

DINNER

CORNELL MARINADE BARBEQUE CHICKEN
SERVED WITH SALT POTATOES AND GREEN BEANS