



Harrisburg Restaurant Week Menu 2017

September 11 – 15 & September 18 – 22

2 Dine for \$40

(one shared appetizer, two entrees, one shared dessert)

Starters

Spinach and Artichoke Dip

Artichokes, spinach, Parmigiano, Boursin and Philadelphia cream cheese
Served with toast points

Bridges Grilled Caesar Salad

Char-grilled romaine heart, herb-butter croutons,
Shredded Parmesan, classic Caesar dressing

Sausage Stuffed Mushrooms

Large Kennett Square mushrooms stuffed with hot Italian sausage,
spinach, mascarpone and Parmesan cheese

Entrees

Surf -n- Turf

Grilled petite beef filet, butter poached lobster tail,
baked potato, corn on the cobb

Blackened Salmon

Skillet blackened fresh Atlantic salmon, sweet chili glaze,
jasmine rice, grilled asparagus

Chicken Française

Egg battered chicken breast, lemon butter sauce on sautéed baby spinach

Dessert

Vanilla Bean Crème Brulee

Apple Walnut Bread Pudding, Cinnamon Crème Anglaise

Brownie Sundae