



March
10-17

MENU

Bridie Manor

Lunch (2 courses for \$12)

Course 1:

Baked French Onion Soup **OR** Side Chef Salad with choice of dressing

Course 2 (choose one):

- **Prime Rib Melt**- Freshly sliced prime rib topped with sautéed mushrooms, melted provolone, served on toasted Parisian bread. Served with French fries.
- **Chicken Caesar Wrap** served with French fries
- **Chicken Parmesan Sandwich** served with French fries
- **Fried Haddock Sandwich** with choice of French fries or macaroni and cheese.

Dinner (3 courses for \$25)

Course 1 (choose one):

- **Scallops Rockefeller**- Five fresh sea scallops pan seared and topped with spinach, bacon and a Romano cream sauce.
- **Shrimp Diablo** - Five jumbo gulf shrimp stuffed with horseradish, wrapped in bacon and broiled
- **Bridie Platter**- A sample plate of marinated artichoke hearts, roasted peppers, provolone cheese and basil tomatoes.

Course 2 (choose one):

House salad with choice of dressing and Tuscan breadsticks.

Course 3 (choose one):

- **Chicken Riggies** - penne pasta, mushrooms, bell peppers, onions, hot cherry peppers, chicken medallions sautéed in light cream sauce.
- **Sweet Garlic Chicken**-sautéed medallions of chicken, lemon wine sauce, garlic, tomatoes served over bow tie pasta.
- **Broiled or Fried Haddock**- 10oz haddock fillet, broiled or fried to order. Served with choice of side and vegetable of the day.
- **Pasta Primavera** - Garden fresh vegetables sautéed with garlic, olive oil and served over spaghetti.

Purchase a 16oz. Stella Artois for \$5 and take the chalice home!

Price does not include tax or gratuity.

