

# ***Centre Bridge Inn***

**2998 River Rd**

**New Hope, PA 18938**

**(215) 862-2048**

**[www.centrebridgeinn.com](http://www.centrebridgeinn.com)**

## **Appetizers**

**Soup Du Jour**

**The Chef's Specialty**

**\$5.50**

**Roasted Vegetable and Bleu Cheese Tart**

**Served with a Granny Smith Apple and Toasted Walnut Salad**

**\$6.50**

**Mushrooms Centre Bridge**

**Sautéed Button Mushrooms, Garlic and Sun Dried Tomatoes in a Madeira Wine and Romano Cream Sauce  
served on Toast Points**

**\$7.00**

**Calamari**

**Battered and Tossed with a Mediterranean Olive Salad**

**\$8.00**

**Shrimp Fritters**

**Served with Remoulade**

**\$9.00**

**Baked Brie En Croute**

**Served with a Mixed Berry Salad and Accompaniments**

**\$9.00**

## **Salads**

**Solebury Salad**

**Spring Mixed Greens, Granny Smith Apples, Goat Cheese and Candied Walnuts tossed with a Lemon Seed  
Vinaigrette**

**\$7.00**

**Pear Salad**

**A Poached Pear served with Micro Greens and Bleu Cheese tossed with a Sherry Tarragon Vinaigrette**

**\$8.50**

**The House Salad**

**Served with your choice of Cider Vinaigrette, Balsamic Vinaigrette, Lemon Poppy Seed Vinaigrette, or a  
Tarragon Sherry Vinaigrette \$5.00 ~ Add Bleu Cheese \$1.50**

**Spinach Salad**

**Baby Spinach, Red Onions, Mushrooms, Hard Boiled Eggs, Tossed with Mustard Walnut Vinaigrette**

**\$7.00**

**Caesar Salad**

**Served Traditionally with Homemade Croutons**

**\$6.50**

## **From the Land**

**Veal**

**Sautéed Veal Scallopini Layered with Baby Spinach, Smoked Mozzarella, Proscuitto and Finished with a  
Wild Mushroom Sauce \$25.95**

**Grilled New Zealand Rack of Lamb**

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Accompanied with Cranberry Fig Chutney and Finished with a Mint Ginger Demi Glace \$29.95

## **Roasted Pork Tenderloin**

Served over Polenta with an Apricot Horseradish Sauce \$22.75

## **Twin Duck Breasts**

Pan Roasted and Served with a Raspberry Port Sauce over a Poached Pear \$25.95

## **Cowboy Steak**

A Grilled 16 oz. Steak Rubbed with Blackening Spice and Finished with Onion Confit \$32.95

## **Pan Seared Venison Tenderloin**

Served with Blackberry Habanero Sauce \$26.95

## **Grilled Filet Mignon**

Served with a Mushroom Soufflé and Caramelized Garlic Sauce \$29.00

## **Chicken Mario**

A Chicken Breast Stuffed with Ratatouille and Served with Roasted Red Peppers and Topped with a Sharp Provolone Sauce \$19.95

## **From the Sea**

### **Scallops**

Skewered on Lemon Grass with Fresh Bay Leaf, Served over a Napa Salad with Lime Chili Vinaigrette \$25.95

### **Gumbo Du Jour**

A Spicy Andouillie Sausage Gumbo prepared with the Chef's selection of Fresh Seafood \$ Market Price

### **Striped Bass**

Almond Rosemary Encrusted Striped Bass Finished with a Brown Butter and Vanilla Hollandaise \$29.95

### **Salmon Filet**

Sautéed and Served with Olive Tapenade over Fresh Fennel Salad  
\$22.95

### **Catch of the Day**

\$ Market Price