

## ***Centre Bridge Inn***

***2998 River Rd***

***New Hope, PA 18938***

***(215) 862-2048***

***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