

The Bridges Golf Club
Holiday Menu
2008

Salads

*Price of salad is reflected in entrée price for dinner.
Salads are \$3 each for lunch.*

Spinach salad with cranberries, hazelnuts with Meyer lemon dressing

*Classic Caesar with hearts of romaine, herbed croutons with
creamy garlic parmesan dressing*

*Napa Valley organic arugula & baby spinach
with oranges, pecans, bleu cheese in a balsamic vinaigrette*

Organic greens, crisp bacon, candied nuts, parmesan cheese with black cherry dressing

*Applicable 8.25% sales tax and 20% gratuity will be added to all charges.
Prices are subject to change.*

Lunch Entrees

*Served with chef's choice of fresh vegetable and starch.
(Salads are not included with lunch entrees.)*

Entrees include bread & butter, coffee and hot tea.

Spinach and cheese ravioli with roasted red pepper pesto \$15

Forest mushroom chicken, a trio of wild mushrooms and shallots, thyme marsala \$18

Maui prawn salad, fresh mango, macadamia nut vinaigrette, spinach greens \$14

Gale Ranch salad, Fuji apples, Maytag blue cheese, candied pecans, mixed greens \$12

Oven roasted pork tenderloin, cognac-apricot glaze \$20

Classic Caesar salad with choice of grilled Sonoma chicken or salmon \$16/\$18

Vegetable risotto with artichoke and wild mushrooms \$15

New York wedge salad, Maytag blue cheese, crispy fried onions \$16

Pecan crusted duck, rosemary cream sauce \$20

Sautéed chicken breast, kalamata olives, fresh tomatoes, basil \$18

Grilled salmon, tomato-pinenut chutney, parmesan polenta \$24

Filet mignon, zinfandel-port reduction \$30

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Dinner Entrées

All dinner entrees are accompanied with a dinner salad, rolls & butter.

Please choose one vegetable:

Glazed baby carrots, lemon butter asparagus, green bean almandine, assorted roasted vegetables

Please choose one starch:

*Oven roasted garlic potatoes, mashed red skin potatoes, wild rice pilaf,
au gratin potatoes, maple mashed sweet potatoes*

Coffee and hot tea station is included.

Coffee service available for \$4.00 per person

Eggplant parmesan with traditional house-made marinara \$26

Butternut squash ravioli, light pumpkin cream sauce \$26

Forest mushroom chicken, trio of wild mushrooms and shallots, thyme marsala \$29

Pesto chicken, mild pesto cream sauce, toasted pinenuts \$29

Baked sea bass, Citron vodka sauce \$38

Pork tenderloin, apple-sage-brandy reduction \$38

Grilled Atlantic salmon, orange marmalade glaze \$38

Filet mignon, three-peppercorn sauce \$42

Angus prime rib, rosemary jus, creamed horseradish \$42

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Desserts

Choice of one \$6.00 each

Pumpkin swirl cheesecake

“The Chocolate Bomb”

Dark chocolate mousse, marinated cherries

Crème brule’, crispy hazelnut bottom

Baileys Irish crème cake

French apple tart, caramel drizzle

Kahlua truffle cake

Specialty raspberry cheesecake, graham cracker dacquoise

“Chocolate Pyramid”

Subtle caramel, dark chocolate mousse, crispy hazelnut bottom

“The Tiramisu”

*Light mascarpone cheese, amaretto infused almonds,
coffee sponge cake*

Coffee service available for \$4.00 per person.

Coffee and tea station is included at no additional charge.

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