

VALENTINES DAY DINNER

\$140 per couple

Includes a glass of wine, shared appetizer, choice of entree, and dessert

APPETIZER (1 per couple)

Caesar Salad

Crisp romaine leaves tossed in our Caesar dressing with bacon, herbed croutons & parmesan cheese

House Made Mozzarella Sticks (4)

Served with marinara sauce

Baked Brie

Warm brie topped with fig jam, balsamic reduction, and toasted naan bread

Jalapeno Popper Dip

Jalapenos with cream cheese, sour cream, bacon, and cheddar cheese, served with naan bread

Ahi Tuna

Thinly sliced seared Ahi tuna with sesame ginger sauce on a bed of Asian slaw

Crab Cakes (3)

Served with lemon aioli

Shrimp Cocktail (6)

Poached shrimp served with tomato horseradish sauce

ENTREES

Choice of starches mashed potatoes, dauphinois potato, baked potato, or parmesan risotto

Bridgewater's Signature Prime Rib of Beef

Our famous slow roasted grain feed AAA prime rib hand rubbed with a selection of spices served with Yorkshire pudding, Cabernet jus

12 oz New York Striploin or 7 oz Filet Mignon

Centre cut AAA grilled to perfection seasoned with a Cabernet jus

Rack of Lamb

Dijon herbed crusted rack of lamb accompanied with a Cabernet jus

20 oz T-Bone add \$10

Accompanied with a Cabernet jus

Braised Short Rib

Accompanied with a veal demi-glace

Halibut 8 oz

Pan seared served with a lemon dill sauce

Seafood Platter add \$15

Lobster tail, crab cake, grilled salmon, and garlic shrimp

Lovers Trio

Red velvet cake truffles

Chocolate covered strawberries

Dark chocolate pot de crème



Spanish Coffee \$10

Fresh Brewed Coffee with Captain Morgan Dark Rum, Triple Sec, Kahlua, in a sugar rimmed mug topped with whipped cream

B52 \$10

Fresh Brewed Coffee with Kahlua, Baileys, and Grand Marnier in a sugar rimmed mug topped with whipped cream

Monte Cristo \$10

Fresh Brewed Coffee with Kahlua, and Grand Marnier in a sugar rimmed mug topped with whipped cream and chocolate curls