



◆ APPETIZERS ◆

JUMBO SHRIMP COCKTAIL

Chilled colossal shrimp served with a spicy cocktail sauce and creamy horseradish dipping sauce 17~

SEAFOOD BISQUE

Savory bisque infused with sherry, lobster meat, and shrimp finished with touch of cream and fresh herbs 15~

TUSCAN MEATBALLS

Traditional meatballs simmered in a Marsala infused demi-glace with roasted garlic and wild mushrooms, baked with Asiago cheese 14~

BURRATA & PROSCIUTTO

Creamy fresh mozzarella filled with ricotta impastata served with prosciutto di Parma and marinated cherry tomatoes, cornichons and roasted red peppers 17~

FRIED CALAMARI

Crispy calamari tossed with sea salt and parsley accompanied by fra diavolo and horseradish sauce 17~

FRENCH ONION GRATINEE

Classic caramelized onion soup with a hint of sherry topped with provolone, mozzarella and swiss cheese 11~

◆ ENTRÉES ◆

— Signature Steaks —

RIBEYE

An 16 oz. center cut ribeye charbroiled and topped with maître d'hôtel butter 46~

CENTER CUT FILET MIGNON

A 10 oz. center cut filet mignon charbroiled and topped with maître d'hôtel butter 48~

— Enhancements —

Au Poivre 2~ / Gorgonzola Crust 2~ / Shrimp Scampi 5~

Roasted Wild Mushrooms w/ Truffle Butter 4~

FILET MIGNON & SHRIMP NOODLE BOWL

Filet mignon and jumbo gulf shrimp served on a bed of lo mein noodles combined with baby bok choy, caramelized onions, and shiitake mushrooms finished in a sweet and spicy chile sauce 36~

CHICKEN VALDOSTANA

Thinly pounded chicken breast layered with Prosciutto Di Parma and asiago cheese sautéed in a light egg batter and finished with an aged sherry demi-glace 30~

CRISPY PORK OSSO BUCO

Braised pork shank cooked until fork tender served crispy and finished with an Angry Orchard apple glaze 32~

SALMON ARROSTO

Pan roasted salmon topped with shrimp and marinated tomatoes finished with a champagne beurre blanc 34~

◆ PASTA ◆

SCALLOPS & SHRIMP PAPPARDELLE

Pan seared sea scallops and jumbo shrimp sautéed with baby spinach, caramelized shallots and roasted garlic finished in brandy tomato cream sauce tossed with fresh pappardelle 36~

CHICKEN & SAUSAGE RIGATONI

Grilled chicken, hot Italian sausage, roasted red peppers and broccoli rabe tossed with rigatoni pasta in a buttery chardonnay sauce with parmesan cheese 26~

SEAFOOD PACCHERI ARRABBIATA

Maine lobster meat, jumbo shrimp and day boat sea scallops simmered in a spicy plum tomato sauce with chopped hot cherry peppers tossed with imported paccheri pasta 38~

Caesar salad, gorgonzola vinaigrette and creamy blue cheese available for additional \$2.00.

A service charge of 18% will be added to parties of 8 or more.





• SALADS •

WARD'S BRIDGE INN SALAD

Mixed greens combined with gorgonzola cheese, pralines, dried cherries and sliced pears tossed in honey balsamic vinaigrette **15~**

Add chicken **6~** / Add Shrimp **8~** / Add Salmon **12~**

FILET MIGNON & PORTOBELLO SALAD

Mixed greens topped with grilled filet mignon medallions, portobello mushrooms and gorgonzola cheese, finished with red wine vinaigrette **26~**

MEDITERRANEAN SALMON SALAD

Mixed greens topped with pan seared salmon combined with assorted olives, roasted peppers, and Asiago cheese tossed in red wine vinaigrette **25~**

• GRILL MENU •

Caesar salad, gorgonzola vinaigrette and creamy blue cheese available for additional \$2.00.

RIGATONI ALA VODKA

Rigatoni pasta tossed with a roasted garlic tomato cream sauce with fresh basil and parmesan cheese **24~**

add Crispy Chicken **6~** / add Shrimp **10~**

CHICKEN PARMESAN

Panko breaded chicken cutlet topped with mozzarella cheese & homemade marinara sauce served with rigatoni pasta **28~**

FILET MIGNON TIPS

Charbroiled filet mignon tips served with whipped potatoes and vegetable medley topped with au poivre sauce **30~**

MACARONI AND CHEESE

Rigatoni pasta blended with Vermont extra sharp white cheddar, asiago, provolone and parmesan cheese baked golden brown **24~**

add Filet **14~** / add Buffalo Chicken **6~** / add Lobster **14~**



Ward's Bridge Inn also offers an extensive wine and beer list from which service staff can recommend appropriate wine and meal pairings.

www.wardsbridgeinn.com

For our full libation selections, please refer to our leather bound book.

Find us on:



On-site catering is a staple here at Ward's Bridge Inn, and its friendly, knowledgeable staff is ready to serve your next special event or party.

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