



BRIDGEWATER
B I S T R O

TAKE-OUT MENU

12pm - 7pm SUN - THURS
12pm - 8pm FRI & SAT

TO ORDER 503-325-6777
TO PICK UP call from parking lot

SOUPS

WITH HOUSE-MADE BREAD ^{GF-A}

Hungarian Mushroom Soup

CUP 6 / BOWL 11 ^{GF}

Mushrooms, onions, paprika, sour cream

Clam & Mussel Chowder

CUP 6 / BOWL 11 ^{GF}

Potatoes, tomatoes, basil, cream, a hint of curry

SALADS

WITH HOUSE-MADE BREAD ^{GF-A}

Salad of Seasonal Greens

SIDE 7 / ENTREE 11 ^{GF}

CHOICE OF HOUSEMADE GF DRESSINGS:

Balsamic vinaigrette ^V, Bleu cheese, ranch, fat-free mustard-agave dressing ^V.

Caesar Salad

SIDE 7.5 / ENTREE 11.5 ^{GF-A *}

Romaine lettuce hearts, classic dressing, Asiago, housemade garlic-oregano croutons

Cranberry Salad

SIDE 8 / ENTREE 12 ^{GF V-A}

Organic greens, feta cheese, toasted walnuts, raisins; cranberry-maple vinaigrette

Enhance any salad with:

ADD DUNGENESS CRAB + 20 ^{GF}

ADD GRILLED 6 OZ. CHICKEN BREAST +6.5 ^{GF}

ADD GRILLED PRAWNS (5) +9.5 ^{GF}

ADD 4 OZ. GRILLED SALMON +9 ^{GF}

DESSERTS 5

Chocolate-Kahlua Silk Pie ^{GF}

Brown sugar-pecan crust, espresso-chocolate ganache, Kahlua-caramel sauce, whipped cream

Cheesecake-of-the-Day ^{GF}

Cobbler-of-the-Day ^{GF}

With a scoop vanilla bean ice cream

SANDWICHES, ETC

Wild Salmon B.L.T. Sandwich 15 ^{GF-A *}

4 oz. seared salmon, applewood-smoked bacon, roasted garlic aioli, house ciabatta, lettuce, tomato; with fries or house slaw ^{GF-A *}

Hawaiian Chicken Sandwich 15 ^{GF-A}

Teriyaki sauce, pineapple slices, Swiss cheese, mayo, lettuce, tomato: with fries or house slaw

House French Dip Sandwich 16.5 ^{GF-A}

Shaved roast beef, choice of swiss or gorgonzola cheese, caramelized onions, sauteed wild mushrooms, horseradish cream, au jus, toasted ciabatta roll; with fries or house slaw

Dungeness Crab Melt 22.5 ^{GF-A}

Fresh Dungeness crab, artichoke hearts, sundried tomato, scallions, cream cheese, Asiago cheese on toasted housemade French bread; with fries or slaw

Alakan Cod Tacos 16.5 ^{GF}

Grilled 'a la plancha'; 3 white corn tortillas, mango-tomato salsa, cilantro-lime slaw, creme fraiche

Shoalwater Burger 16.5 ^{GF-A *}

Hand-formed Painted Hills beef patty (6 oz), Tillamook white cheddar, applewood-smoked bacon, cranberry-blueberry mustard, mayonnaise, lettuce, tomato, toasted brioche bun; with fries or house slaw

PASTA

Smoky Tomato Mac 'n Cheese ^{GF}

13.5 APPETIZER / 17.5 ENTREE

Tomatoes, smoked gouda, cream, scallions, panko-Asiago topping, seasonal vegetables

ADD DUNGENESS CRAB + 20

ADD GRILLED 6 OZ. CHICKEN BREAST +6.5 ^{GF}

ADD GRILLED PRAWNS (5) +9.5 ^{GF}

Pasta Marinara 17 ^{V-A}

Creamy tomato-vegetable sauce, Asiago cheese

ADD DUNGENESS CRAB + 20

ADD GRILLED 6 OZ. CHICKEN BREAST +6.5 ^{GF}

ADD GRILLED PRAWNS (5) +9.5 ^{GF}

SMALL PLATES

Designed to be ordered as a first course or combined to make a meal

Crispy Thai Brussel Sprouts 9.5 ^{GF V-A}

Fried and tossed with sweet-savory dressing, scallion, sesame seeds and roasted peanuts

Chili-Lime Prawns 15.5 ^{GF}

Prawns, chili-lime sauce, honey-lime aioli

Steak "Tips" 16.5 ^{GF}

Tender beef tips, gorgonzola demi-glace sauce, crispy shallots, scallions

ENTREES

Seared Wild Pacific Salmon 31 ^{GF *}

Orange-cranberry marmalade, black "forbidden" rice, seasonal vegetables

Cioppino 30 ^{GF-A}

Salmon, white fish, prawns, Manila clams and mussels in a broth of tomatoes, fennel, fresh herbs, seasoned arugula; served with garlic toast

Mediterranean Chicken 25 ^{GF}

Grilled marinated chicken breast (6 oz) topped with sauteed tomato, red onion, Kalamata olives, capers, garlic, oregano & feta cheese; with black rice and seasonal vegetables

Wild Mushroom Ragout 20 ^{GF, V-A}

Sauteed wild and domestic mushrooms, mirepoix & arugula; served over white beans and finished with truffle oil and shaved Parmesan cheese

Braised Boneless Beef Shortribs 29 ^{GF}

Braised Painted Hills beef, fingerling potatoes, veal demi-glace sauce, seasonal vegetables

New York Steak 32 ^{GF *}

Grilled, handcut, 10oz; gorgonzola-shallot compound butter, red wine demi-glace, roasted fingerling potatoes, seasonal vegetables

ADD 5 GRILLED PRAWNS + 9.5

ADD DUNGENESS CRAB + 20

Wild Alaskan Cod Fish 'n Chips ^{GF}

House slaw, housemade tartar sauce

3 PIECES 17.5 4 PIECES 21