

Mains

Seafood Chowder

creamy-style chowder, shellfish, wild salmon, pacific cod, potato, crispy bacon, baguette \$18

The Bridge Caesar Salad

crisp romaine, caesar dressing, garlic brioche croutons, parmesan \$16

Quinoa Salad

seasonal greens, arugula, red quinoa, dried cranberries, roasted pistachios, feta, sumac \$18
 add grilled chicken or salmon +\$7

Cauliflower Wings

curry rub, mint-cilantro chutney \$15

Truffled Parmesan Fries

fries, parmesan-truffle aioli \$14

English Style Fish & Chips

pacific cod, local ale batter, house tartar, coleslaw, fries \$27

Aloo Curry (without naan bread)

basmati rice, mango chutney, naan bread \$23

Lois Lake Steelhead Salmon

corn, black bean, quinoa, bell pepper, red onion succotash, lemon vinaigrette \$28

House Burger

certified angus beef, brioche bun, cheddar cheese, bacon, pickled onions, tomato, lettuce, truffle mayonnaise, fries \$26

Grilled Chicken

potato gnocchi, pesto al olio, cherry tomato, arugula, fior di latte \$28

Desserts

Mini Donuts

chantilly cream, maple syrup \$10

Chocolate Brownie

chantilly cream, berries \$10

 - gluten friendly

 - vegetarian

 - vegan

We are committed to using the highest quality ingredients, sourced from federally inspected and approved food purveyors. We will do our best to assist with food allergies, however we are unable to guarantee an allergen-free environment. Prices do not include taxes.