



BRIDGETOWN MILL HOUSE INN

760 LANGHORNE-NEWTOWN RD

LANGHORNE, PA 19047

215-752-8996

APPETIZERS

Caprese

Fresh Mozzarella Cheese, Tomatoes, Drizzled with Balsamic Vinegar

-13.95

Bruschetta Bar

Tomatoes, Basil, Baby Mozzarella, Gorgonzola

-12.95

Shrimp Cocktail (5)

Horseradish, Cocktail Sauce

-14.95

Tuna Carpaccio

Yuzu Kosho Dressing

-13.95

Scallop Carpaccio

Pickled Radish, Cilantro, Chardonnay Vinaigrette

-14.95

Octopus Carpaccio

Capers, Red Onion with Lemon Olive Sauce

-13.95

Filet Mignon Carpaccio

Caper Berries, Parmesan Cheese, Truffle Oil

-14.95

Baked Oysters (1/2 doz)

Sautéed Spinach and Provolone Cheese in a Homemade Oyster Sauce

-M.P.

Raw Oysters (1/2 doz)

-M.P.

P.E.I. Mussels in a White Wine or Marinara Sauce

-13.95

Escargot

Garlic Parsley Butter, Provolone Cheese

-12.95

**Please notify your server if you have any food allergies that we should be aware of.
Consuming raw poultry, meat or fish may increase your risk of foodborne illness**



BRIDGETOWN MILL HOUSE INN

760 LANGHORNE-NEWTOWN RD

LANGHORNE, PA 19047

215-752-8996

SOUPS AND SALADS

Cream of Mushroom Soup
with a Touch of Truffle Oil
-9.95

Soup Du Jour
-8.95

Colorful Beet Salad
Beets, Mixed Greens, Crushed Walnuts, Feta Cheese,
Drizzled with Fruit Sauce
-13.95

Spinach Salad
Goat Cheese, Strawberry, Sliced Almonds, Poppy
Seed Sauce
-13.95

Fresca Salad
Mix Greens, Baby Mozzarella, Grape Tomatoes,
Home Made Champagne Balsamic Vinegar
-13.95

Tropical Salad
Spinach, Pear, Gorgonzola, Walnuts, Citrus Sauce
-13.95

Bridgetown Mill Salad
Arugula, Eggs, Red Peppers, Crunchy Shoestring
Potatoes, Chive, Parmesan, Chantilly Sauce
-13.95

Avocado Crab Salad
Natural Crab Meat, Avocado, Sweet Pepper, Green
Apple, Cilantro, Red Onion, Creamy Mustard Sauce
-16.95

Classic Caesar Salad
with Parmigiano Reggiano
-8.95
Add Chicken \$6.95 Add Shrimp \$8.95
Add Salmon \$9.95 Add Anchovy \$4.95

ENTREES

Piedmontese Nebraska Filet Mignon 8 oz
Yukon Gold Whipped Potatoes, Creamy
Horseradish Sauce
-33.95

24 Hour Slow Cooked Veal Osso Bucco 12-16 oz
Couscous, Shitake Mushrooms infused with Truffle
Butter
-30.95

New Zealand Braised Lamb Shank 10-16 oz
Yukon Gold Whipped Potatoes
-28.95

Griggstown Farm Pan Roasted Chicken
Yukon Gold Whipped Potatoes, Ginger Sauce
-24.95

Pan Seared Hokkaido Jumbo Scallops
Basil Fried Rice, Yuzu Sauce
-30.95

Faroe Island Salmon 8-10 oz
Spanish Rice, Sweet Chili Sauce
-27.95

Oven Baked Golden Encrusted Chilean Sea Bass 8-10
oz
Yukon Gold Whipped Potatoes, Hollandaise Sauce
-35.95

Jumbo Crab Cake
Tabasco Fried Onions with Mildly Spicy Aioli Sauce
-28.95

Butterfly Baked Bronzini
Topped of with Island Spicy Sauce Served with
Basil Fried Rice
-\$29.95

Foie Gras
Brie, Pineapple Base, White Rice
-35.95

Shrimp Scampi Pasta
Sautéed with garlic, olive oil and white wine sauce
-25.95

Stuffed Roasted Bell Pepper
Quinoa, Fresh Mix Vegetables Keto Marinara Sauce
-18.95

Please notify your server if you have any food allergies that we should be aware of.
Consuming raw poultry, meat or fish may increase your risk of foodborne illness