



BRIDGETOWN MILL HOUSE INN

760 LANGHORNE-NEWTOWN RD

LANGHORNE, PA 19047

215-752-8996

APPETIZERS

Caprese Salad

Fresh Mozzarella Cheese, Tomatoes, Basil Leaves Drizzled with Balsamic Vinegar Oil

-14

Baked Pear with Gorgonzola Cheese and Brandy Caramelized Pecans

-14

Filet Mignon Carpaccio

Pan-Seared with Rosemary and Thyme, Arugula, Wild Caper Berries, Parmesan Cheese, White Truffle Oil

-15

Chicken Julienne

Chicken, Mushrooms, Onions, Mozzarella Cheese, Cream, Served in a Bread Bowl

-12

Pan-Seared Bacon Wrapped Scallops

Topped off with Crushed Almonds in a Port Wine Sauce

-17

Baked Oysters (6)

Sautéed Spinach and Provolone Cheese in a Home Made Oyster Sauce

-M.P

Fresh Blue Point Oysters (6)

-M.P.

P.E.I. Mussels in a Chardonnay Wine Garlic Yuzu Sauce

-14

Jumbo Lump Crab Cake

Red Cabbage, Tabasco Fried Onions with Mildly Spicy Aioli Sauce

-17

Old Fashioned Escargot

Garlic Parsley Butter, Swiss Cheese

-15

Shrimp Cocktail in a Shot glass (5)

-15

Fried Baby Mussels 10 OZ with a side of Mildly Spicy Aioli Sauce

-15

Tuna Carpaccio

Arugula, with a shaving of Jalapeno Peppers, Yuzu Kosho Dressing

-14

Drunken Salmon Cucumber Roll

Home Made Lox, Sour Cream, Cucumber, Dill and Caper

-14

**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**



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SOUPS AND SALADS

White Cioppino Seafood Soup
Shrimp, Scallops, Baby Octopus, Baby Clams, Corn,
Potatoes
-12

Cream Of Garlic Soup
-8

Colorful Beet Salad
Beets, Dried Cranberries, Sliced Almonds, Feta
Cheese, Drizzled with Olive Oil
-13

Avocado Crab Salad
Shallots, Heirloom Tomatoes, Natural Lump Crab
-17

Poppy Seed Spinach Salad
Goat Cheese, Sliced Almonds, Cranberries
-14

Fruity Kick Salad
Baby Spinach, Figs, Pear Shavings, Sliced Almonds,
Gorgonzola Cheese, topped off with Home Made
Sweet and Sour Cranberry Sauce
-14

Sautéed Salmon Flake Salad
Salmon, Spring Mix, Grilled Cherry Tomatoes,
Toasted Pine Nuts, Dijon Mustard Sauce
-15

Classic Caesar Salad
with Parmigiano Reggiano
-8
Add Chicken \$3 - Add Shrimp \$6 -

ENTREES

Filet Mignon 8 OZ
Yukon Gold Whipped Potatoes, Horseradish
Creamy Sauce
-32

24 Hour Slow Cooked Veal Osso Bucco Served with
Cous Cous Shitake Mushrooms infused with Truffle
Butter
-32

New Zealand Lamb Shank 14-16 OZ
Yukon Gold Whipped Potatoes
-32

L' Orange Baked Duck Leg
Sweet White Rice, Cranberries, Figs, in a Orange
Sweet Chili Sauce
-29

Miniature Chicken Kiev
Yukon Gold Whipped Potatoes Drunken
Horseradish Pickles
-24

Jumbo U-10 Seared Scallops
Topped off with Bacon Bits and Blueberry Goat
Cheese in a Yuzu Sauce
-28

Oven Baked Golden Crust Chilean Sea Bass 8-10 OZ
Yukon Gold Whipped Potatoes, Grapes, with Mildly
Spicy Aioli Sauce
-34

Hot Plated Norwegian Wild Caught Salmon 8 OZ
Wild Rice, Sweet Chili Teriyaki Sauce
-27

Butterfly Baked Bronzino topped of with Mildly
Spicy Aioli Sauce
Served with Basil Fried Rice
-29

Shellfish Farfalle
Shrimps, Mussels, Scallops in a Chef's Sauce
-26

Vegetable Lasagna
Prepared with Fresh Vegetables
-22

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