

BRIDGETOWN FINER MEATS

2026 FRIDAY GOURMET FISH MENU

PICK UP FRIDAYS DURING LENT, HOT AT 5:00PM

CALL **513-574-3100** TO RESERVE

All meals are based on market price. We will have pricing on Friday the week before.

This year we have teamed up with Mon Petite Choux French Bakery to pair an elegant dessert with each of our gourmet fish offerings. Desserts are optional and sold separately.

FEB. 20th BUTTER ROASTED HALIBUT

Farro, Arugula, Fried Shallots, Apple, Toasted Pecan, Parmesan / Halibut, Asparagus, Castelvetrano Olives, Green Onion, Tarragon

Lemon Panna Cotta — *Lemon zest, shortbread crust.* *add \$12.00

FEB. 27th HONEY GARLIC GLAZED SALMON

Baby Kale and Brussels Sprout Salad / Honey Garlic Glazed Salmon with Basmati Rice

Crème Brûlée — *Classic Vanilla.* *add \$12.00

MAR. 6th CRAB STUFFED LEMON SOLE

Mixed Green Salad, Toasted Goat Cheese Rounds / Crab Stuffed Lemon Sole with Asparagus

Vanilla Bean Mille-Feuille — *Vanilla bean pastry cream and diplomat cream layers between puff pastry (Napoleon).* *add \$12.00

MAR. 13th PARMESAN CRUSTED CHILEAN SEA BASS

Roasted Garlic & Black Kale Caesar Salad / Parmesan Crusted Chilean Sea Bass

Elegant Brown Butter Bread Pudding — *Finished with a delicious bourbon glaze.* *add \$12.00

MAR. 20th SHRIMP AND GRITS

Sweet Potato Fries, Sautéed Shrimp, Stoneground Grits, Gravy

Lemon Tiramisu (no coffee) — *Limoncello soak, mascarpone cream.* *add \$12.00

MAR. 27th SALMON WELLINGTON

Haricots Verts / Salmon Wellington

Strawberry Joconde Sponge Entremet — *Joconde sponge layered with strawberry confit and whipped vanilla cream.* *add \$12.00

*ALL DINNERS MUST BE RESERVED BY 12PM THE DAY BEFORE WITH A CREDIT CARD. PICK UP IS AT 5 PM.
MENU SUBJECT TO CHANGE BASED ON AVAILABILITY.