



APPETIZERS

JUMBO CRAB CAKES

SERVED WITH LEMON CHIVE AIOLI 14

CLASSIC SHRIMP COCKTAIL

SERVED WITH COCKTAIL SAUCE AND LEMON 12

FLATBREAD PIZZA

SMOKED CHICKEN, ALABAMA WHITE BARBEQUE SAUCE, GRUYERE CHEESE AND RED ONION 9

DUCK EGG ROLLS

SHREDDED CABBAGE, CARROTS AND SHIITAKE MUSHROOMS WITH HOISIN PLUM SAUCE 10

ONION PETALS

SERVED WITH HORSERADISH DIPPING SAUCE 8

OLD BAY CRAB DIP

CHEESY DIP WITH OLD BAY SEASONED LUMP CRAB SERVED WITH TORTILLA CHIPS 11

SOUPS

FRENCH ONION SOUP

SWEET CARAMELIZED ONIONS IN A RICH BEEF AND BRANDY BROTH TOPPED WITH A CROUTON AND GRUYERE CHEESE 6

LOADED POTATO SOUP

CREAMY POTATO SOUP LOADED WITH BACON, CHIVES AND CHEDDAR CHEESE 5

CHILI

TOPPED WITH SHREDDED CHEDDAR AND DICED RED ONIONS 5

SALADS

HOUSE SALAD

ICEBERG LETTUCE, TOMATO, RED ONION, CUCUMBER AND CROUTONS SERVED WITH YOUR CHOICE OF DRESSING 5

WEDGE SALAD

ICEBERG LETTUCE WEDGE TOPPED WITH GRAPE TOMATOES, BACON, BLEU CHEESE DRESSING AND BLUE CHEESE CRUMBLES 5

CAESAR SALAD

ROMAINE LETTUCE, CROUTONS, BOILED EGG AND A PARMESAN TUILE TOSSED IN CAESAR DRESSING 7 ADD CHICKEN 4

HARVEST SALAD

ROMAINE LETTUCE, ROASTED BUTTERNUT SQUASH, BOURBON CRANBERRIES, BACON AND CORNBREAD CROUTONS WITH AN APPLE CIDER VINAIGRETTE 8

CHOP SALAD

ROMAINE LETTUCE, RADISH, CUCUMBER, TOMATO, ONION AND GREEN GODDESS DRESSING TOPPED WITH A CHOPPED BOILED EGG, BACON AND BLEU CHEESE CRUMBLES 8

SIDES 5

GRILLED ASPARAGUS + SAUTÉED WILD MUSHROOMS + MIXED VEGETABLES

SIDE SALAD + SWEET POTATO + BROCCOLI + BACON BRAISED GREEN BEANS

FRENCH FRIES + SWEET POTATO FRIES + CREAMED SPINACH + GRIT CAKES

LOADED BAKED POTATO + SWEET POTATO CASSEROLE + KALE GREENS

GARLIC MASHED POTATOES

PREMIUM STEAKS

AT BRIDGES, WE ARE COMMITTED TO USING THE HIGHEST QUALITY BEEF AVAILABLE. OUR 1855 BRAND PREMIUM MEATS ORIGINATE FROM 100% CERTIFIED BLACK ANGUS RAISED IN GRAND ISLAND, NEBRASKA, THE HEART OF THE AMERICAN CATTLE INDUSTRY. EVERY STEAK IS AGED TO OUR EXACTING SPECIFICATIONS FOR MAXIMUM TENDERNESS AND FLAVOR. ALL CUTS ARE SEASONED WITH BRIDGES OWN STEAK SEASONING AND GRILLED ON OUR OPEN FACED CHAR GRILL.

PORTERHOUSE

THIS ICONIC STEAK COMBINES THE RICH FLAVOR OF THE STRIP WITH THE TENDERNESS OF THE FILET

22 OZ. 44

RIBEYE

OUR MOST POPULAR CHOICE IS FINE GRAINED WITH GENEROUS MARBLING THROUGHOUT FOR PEAK FLAVOR

14 OZ. 35

NEW YORK STRIP

FULL BODIED WITH A STURDY TEXTURE THAT IS SLIGHTLY FIRMER AND LESS MARBLED THAN THE RIBEYE

12 OZ. 32

FILET MIGNON

THIS SUCCULENT CUT FROM THE HEART OF THE BEEF TENDERLOIN IS GUARANTEED TO IMPRESS WITH ITS EXCEPTIONAL TASTE AND TEXTURE

10 OZ. 43

PETITE FILET

AN ELEGANT CUT WITH A BUTTERY TEXTURE OFFERING A DISTINCT SUBTLE FLAVOR AND UNMATCHED TENDERNESS

6 OZ. 33

BRIDGES BURGER

A BLEND OF STEAK CUTS WITH GRILLED ONIONS, CHEDDAR CHEESE, CANDIED BACON WELL DRESSED AND SERVED WITH FRIES

8 OZ. 16

STEAK ACCOMPANIED WITH CHOICE OF TWO SIDES



STEAK TEMPS

| | | | | |
|------------------|--------------------|------------------|-----------------------|---------------------|
| RARE | MEDIUM RARE | MEDIUM | MEDIUM WELL | WELL DONE |
| RED, COOL CENTER | RED, WARM CENTER | PINK, HOT CENTER | DULL PINK, HOT CENTER | NO PINK, HOT CENTER |

BUTTERS

HERB AND PEPPERCORN BLEU CHEESE SMOKED GARLIC



SURF OPTIONS

LOBSTER TAIL - MKT CRAB LEGS - MKT SHRIMP - 15

ENTREÉS

SHRIMP PLATTER

GRILLED, FRIED OR SAUTEED SERVED WITH BAKED POTATO OR FRIES AND CHOICE OF A SIDE **30**

BACON WRAPPED PORK TENDERLOIN

SERVED WITH BACON BRAISED GREEN BEANS, GARLIC MASHED POTATOES AND APPLE COMPOTE **28**

SMOKED RACK OF RIBS

FEATURING OUR SIGNATURE RUB AND HICKORY SMOKED GOODNESS SERVED WITH A BAKED POTATO OR FRIES AND CHOICE OF A SIDE **FULL 30 HALF 20**

CHILEAN SEA BASS

SHIITAKE MUSHROOMS, SNOW PEAS, SOY GINGER GLAZE AND JASMINE RICE WITH MISO BUTTER **30**

SEARED SALMON

SERVED WITH KALE GREENS, GARLIC MASHED POTATOES AND CRANBERRY BACON CHUTNEY **22**

DRUNKEN BEEF

6 OZ. FILET WITH PORT WINE SAUCE SERVED WITH GARLIC MASHED POTATOES AND CHOICE OF A SIDE **35**

HALF CHICKEN

SWEET TEA BRINED AND HICKORY SMOKED, SERVED WITH CHEESY GRIT CAKES AND BACON BRAISED GREEN BEANS **22**

SPAGHETTI AND MEATBALLS

HOUSE-MADE MEATBALLS WITH BUTTER ROASTED TOMATO SAUCE AND PARMESAN **20**

BUTTERNUT SQUASH CARBONARA

LINGUINE WITH BUTTERNUT SQUASH SAUCE, PANCETTA AND CRISPY SAGE **20**

ADD CHICKEN - 4 ADD SHRIMP - 8

IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO THE CHEF, MANAGER, OR YOUR SERVER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.