BRIDGES
RESTAURANT & LOUNGE

MENU

APPETIZERS

Smoked Gouda Arancini $14
with pepper jelly drizzle

Crispy Pork Belly Bites $14
with sorghum glaze

Truffle Deviled Eggs $12
with crispy bacon

Bridges Nachos $16 C | $18 B
tri-color tortilla chips, queso, sautéed peppers and onions, pico de gallo, choice of beef or chicken, served with sour cream

Bourbon BBQ Shrimp $14
with grilled French bread

Pretzel Bites $10
creole mustard & beer cheese

Wings $17
served with ranch, celery, carrots and tossed in your choice of sauce

Shrimp Cocktail $18
jumbo poached shrimp served in a martini glass

Crispy Brussel Sprouts $10
candied pecans and balsamic glaze

Hatch Chili Con Queso $12
house made queso with new Mexican hatch chilies served with tri-colored tortilla chips

SALADS

Caesar $12
chopped romaine, parmesan, croutons, Caesar dressing
add chicken $5 | add shrimp $8

Mixed Greens $10
spring mix, cucumber, shredded cheddar, croutons, choice of dressing
add chicken $5 | add shrimp $8

Wedge Salad $12
two wedges of iceberg lettuce, house made buttermilk ranch, cherry tomatoes, blue cheese crumbles, bacon

Louie Salad $18
poached shrimp, crab meat, spring mix, pickled okra, boiled eggs, cherry tomatoes, with choice of dressing

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SANDWICHES

Bridges Burger $16
tomato, onion, pickles, lettuce, house burger sauce

Southwest Burger $17
green hatch chilies, pepperjack cheese, avocado, tomato, onion, lettuce

Black Bean Burger $14
tomato, onion, pickles, lettuce, house burger sauce

Turkey Club $16
creole mustard & beer cheese

Buffalo Chicken Wrap $16
large tortilla, shredded iceberg lettuce, tomatoes, cheddar cheese, house made ranch, fried chicken tenders

Caesar Chicken Sandwich $15
ciabatta bun, chopped romaine, parmesan cheese, bacon, Caesar dressing

ENTRÉES

Seared Duck Breast $32
with sweet potato hash, bacon braised Brussel sprouts, and a cherry demi

Waygu New York Strip $45
with smoked compound butter and garlic whipped potatoes, grilled broccolini

Blackened Redfish $30
with Ralston gold rice, grilled asparagus and crawfish creole sauce

Sorghum Glazed Pork Chop $28
with braised greens and smoked gouda grits

Shrimp & Grits $34
with tasso gravy and charred scallions

Pan-Roasted Airline Chicken $30
grilled broccolini roasted fingerling potatoes, and truffle jus

Shrimp Diavolo Fettuccini $34
sundried tomatoes, olives, spicy marinara, parmesan cheese

Wild Mushroom and Cheese Tortellini (V) $24
wild mushrooms with cheese tortellini, sundried tomato, and spinach in a creamy mushroom sauce

DESSERTS

DoubleTree Cookie Ice Cream Sandwich $8

Lemon Ice Box Pie $12

Southern Bourbon Pecan Pie $12

Cheesecake "Martini" $12
whipped ricotta cheesecake topped with graham cracker spiced pecans and bourbon caramel apples