

Twin Bridges
RESTAURANT

dinner menu

appetizers

FLASH-FRIED ONION STRINGS

Chipotle Ranch

\$6.99

BACON WRAPPED SCALLOPS

Parmesan Potato Cakes

Dijon Crème

\$12.99

SPINACH-ARTICHOKE DIP

Fried Pita Chips

\$9.99

CHEDDAR AND BACON STUFFED PORTOBELLOS

Creamy Horseradish

\$9.99

SPICY FETA CHEESE DIP

Fried Pita Chips

\$10.99

HOUSE-MADE FRENCH ONION DIP

Fresh Cooked Chips

\$9.99

soups & salads

Add Chicken **\$3.99** / Shrimp **\$5.99**

CAESAR SALAD

\$5.99

HOUSE SALAD

Fresh Cut Lettuce, Grape Tomatoes, Cucumber, Red Onion, Shredded Cheddar and Seasoned Croutons

\$5.99

COBB SALAD WITH GRILLED CHICKEN

Fresh Cut Lettuce, Grape Tomatoes, Cucumber, Red Onion, Bacon, Hard Boiled Egg and Blue Cheese Crumbles

\$9.99

SOUP OF THE DAY

CUP \$2.99 / BOWL \$4.99

Please notify your server of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.
18% gratuity will automatically be added to groups of 8 or more.

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hand-cut steaks, chicken and pork

Served with Herb Whipped Potatoes or Baked Potato

8 OZ. BEEF FILET WITH BACON JAM

Citrus Grilled Asparagus

\$28.99

10 OZ. BEEF RIB EYE WITH GARLIC BUTTER

Garlic Green Beans

\$24.99

FRIDAY AND SATURDAY ONLY 12 OZ. BOURBON MARINATED BEEF RIB EYE

Garlic Green Beans

\$17.99

14 OZ. BEEF RIB EYE WITH GARLIC BUTTER

Garlic Green Beans

\$28.99

MARINATED GRILLED PORK TENDERLOIN WITH SMOKED AU JUS

Double Smoked Bacon Creamed Corn

\$16.99

BACON WRAPPED PORK LOIN CHOP WITH AMERICAN WHISKEY PEACH MARMALADE

Garlic Green Beans

\$18.99

PAN-SEARED PORK PORTERHOUSE WITH SMOKED HONEY BUTTER

Double Smoked Bacon Creamed Corn

\$19.99

GARLIC PARMESAN CHICKEN

Garlic Green Beans

\$13.99

HONEY-BALSAMIC GRILLED CHICKEN

Sautéed Mushrooms and Feta Cheese Crumbles

Citrus Grilled Asparagus

\$16.99

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Twin Bridges Restaurant favorites

CHICKEN FRIED STEAK

Herb Whipped Potatoes

White Gravy

\$14.99

CHICKEN FRIED CHICKEN

Herb Whipped Potatoes

White Gravy

\$12.99

BOURBON BBQ GRILLED MEATLOAF

Herb Whipped Potatoes

Garlic Green Beans

Onion String Garnish

\$12.99

FISH AND CHIPS

House-Made Tartar Sauce

French Fries

\$11.99

DIABLO PASTA

Spicy Italian Sausage and Smoked Chicken

Smoked Tomato Alfredo

Toasted Five Cheese Blend

\$13.99

CHICKEN FETTUCCINE ALFREDO

Grilled Bread

\$12.99

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seafood

CEDAR PLANK SALMON WITH CITRUS DILL PESTO

Parmesan Potato Cakes

Garlic Green Beans

\$18.99

MAPLE-GLAZED BACON WRAPPED SHRIMP

Parmesan Potato Cakes

Flash-Fried Spinach with Bacon Vinaigrette

\$19.99

TERIYAKI-SEARED AHI TUNA

Shrimp Fried Rice

Honey-Ginger Glaze

Grilled Scallions and Toasted Almonds

\$19.99

SEAFOOD ORZO

Seared Scallops and Shrimp

Roasted Garlic Seafood Alfredo

\$22.99

2 LB. STEAMED SNOW CRAB LEGS

Baked Potato

Garlic Green Beans

Clarified Butter

\$34.99

10 OZ. CRAB-STUFFED LOBSTER TAIL

Parmesan Potato Cakes

Garlic Green Beans

\$36.99

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dinner specials

BLACKENED CHICKEN MAC AND CHEESE

Roasted Peppers and Onions
Crispy Bacon
Grilled Bread

\$16.99

FLASH-FRIED AIRLINE CHICKEN BREAST

Southern Pimento Cheese Grits
Bacon Jus
Butter-Fried Sweet Corn

\$17.99

TENDER RICOTTA RAVIOLI

House-Made Crumbled Italian Sausage
Smoked Provolone Alfredo
Sun-Dried Tomato Pesto
Micro Basil

\$15.99

12 OZ. DRY-AGED BEEF STRIP

Char-Roasted Vegetable Beef Demi
Garlic Parmesan Steak Fries
Julienned Yellow Squash

\$28.99

GARLIC SHRIMP SCAMPI

Sun-Dried Tomato Pesto
Angel Hair Pasta
Lemon Butter

\$17.99

Twin Bridges
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desserts | \$3



PEACH CRISP

**HOUSE-MADE
CHEESECAKE**



**BROWN SUGAR
BUTTER CAKE**



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wines

WHITES

STERLING PINOT GRIGIO
PACIFIC RIM SWEET RIESLING
FRANCIS FORD COPPOLA
CHARDONNAY

REDS

JOEL GOTT MERLOT
MÉNAGE À TROIS RED BLEND
BELCRÈME DE LYS™ PINOT NOIR
DUCKHORN DECOY MERLOT
KENWOOD CABERNET

featured wines

WHITES

BERINGER CHARDONNAY
BERINGER MOSCATO
BERINGER WHITE ZINFANDEL

REDS

BERINGER MERLOT
BERINGER CABERNET

