



# DINNER MENU

## Handhelds

Served with your choice of Fries or Tots | Add Truffle Parmesan 3  
Side Garden, Caesar Salad, or Seasonal Vegetables 2

### MAHI SANDWICH 16

Grilled Pacific Mahi-mahi with Lettuce and Remoulade on a Toasted Keiser Bun

### SMOKED TURKEY MELT 15

Sliced Wood-fire Roasted Turkey Breast, with Swiss Cheese, Lettuce, Tomato and Avocado Mayo on Challa Bread

### SMOKED BRISKET SANDWICH 15

Eight-hour Smoked Brisket with Pickles, and Southern Style BBQ Sauce on a Toasted Keiser Bun

### REUBEN 16

Thick-sliced Corned Beef, Swiss Cheese, Sauerkraut, and House-made 1000 Island on Toasted Rye Bread

### BRIDGE BURGER OR CHICKEN

Choice of 8oz. of Fire-grilled Braveheart Beef or Grilled Chicken Breast, topped with Lettuce and Tomato on a Toasted Keiser Bun

### CLASSIC 15

Sharp Cheddar Cheese

### BACON CHEESE 17

Sharp Cheddar and House-smoked Pepper Bacon

### PORTOBELLO SWISS 17

Grilled Portobello and Swiss Cheese

## Entrees

All Entrees Come with Your Choice of Soup of the Day or House Salad

### NASHVILLE HOT CHICKEN MAC AND CHEESE 17

Nashville Hot Sauce Seasoned Chicken Fingers on Cavatappi Pasta tossed with a Creamy Sharp Cheddar Cheese Sauce.

### THE BRIDGE CHICKEN FINGERS 16

Six, Buttermilk Marinated and Fried Tenders, served with Fries

### CHICKEN RISOTTO 19

Roasted Garlic, Parmesan Cheese, and Risotto topped with a Fire-grilled, sliced Chicken Breast GF

### FIRE-GRILLED CHICKEN 22

Two, Fire-grilled Chicken Breasts with Yukon Mashed Potatoes and Seasonal Vegetables GF

### JUMBO SCALLOP SCAMPI 26

Seared Jumbo Sea Scallops with Linguini tossed in a Red Pepper, White Wine Sauce

### FIRECRACKER SHRIMP 22

Eight, Fried Shrimp drizzled with a Spicy Sauce, served with Lemon and Fries

### PACIFIC MAHI-MAHI 23

Blackened or Grilled Filet served with Three Cheese Grit Cakes, Smoked Paprika Cream and Seasonal Vegetables GF

### PORK CHOP 21

Fire-grilled, Bone-In Chop with Yukon Gold Mashed Potatoes and Smoked Pepper Creme Fraiche GF

### STEAK FRITES 22

Peppercorn-seared and Grilled Hanger Steak with Crispy Truffle Fries

### SURF AND TURF 27

Grilled Hanger Steak and Seared Jumbo Scallops with Garlic Mashed Potatoes and Seasonal Vegetables GF

### WAGYU CHILI CUP 5 | BOWL 8

Kentucky Wagyu and Black Bean GF

### SOUP OF THE DAY CUP 5 | BOWL 7

## Appetizers

### CHEF'S FEATURED BREAD AND BUTTER 7

Fresh, Hot Baked Bread with Honey and Sea Salt Butter

### WARM GOAT CHEESE AND TOMATO DIP 9

Broiled and served with Rosemary Crackers

### PARMESAN FLATBREAD 12

Baby Spinach, Pecorino Cheese, Artichokes, and Garlic on Soft Flat Bread

### TRUFFLE FRIES 7

Hot, Crispy Fries, drizzled with White Truffle Oil, and dusted with Parmesan and Parsley

### FRIED BRUSSEL SPROUTS 8

Sprinkled with Maldon Sea Salt and Vermont Maple Syrup

### JUMBO SCALLOPS 13

Two, Pan-seared with Stone-ground Grits Cake and drizzled with Warm Bacon Dressing GF

### FIRECRACKER SHRIMP 13

Five, Crispy-fried White Shrimp tossed in a Spicy Sauce

### PORK BELLY 8

Vermont Maple-glazed with Stone-ground Grits Cake and Warm Bacon Dressing GF

### DATIL BUFFALO WINGS 12

Six, Fried Wings tossed in Datil Buffalo Sauce, served with Celery and Bleu Cheese \*Boneless Available

### SMOKED BRISKET NACHOS 13

Corn Tortilla Chips topped with Cherrywood-smoked Brisket, Cheese Sauce, Serrano Pepper Pico de Gallo, and Sharp Cheddar GF

## Salads

Salad Additions: Grilled or Blackened Chicken 6

Grilled or Blackened Shrimp 9 | Chicken Tenders 6

### CAESAR 10

Romaine, Pecorino Cheese, Parmesan Cracklings, Roasted Garlic Herb Croutons, and Caesar Dressing

### SPINACH SALAD 12

Chopped Eggs, Tomatoes, Shaved Red Onion, Pecorino Cheese, and Warm Bacon Dressing GF

### CHOP SALAD 13

Romaine Lettuce, Tomatoes, Bacon Bits, Chopped Eggs, Pickled Okra, Crumbled Bleu Cheese, and tossed in Meyer Lemon Vinaigrette GF

### CHEF'S SUPER FOOD 14

Quinoa Salad with Edamame Beans, Avocado, Mango, Toasted Hemp Hearts, and Green Kale with Avocado Green Goddess Dressing GF

### BEET SALAD 13

Grilled Golden Beets with Butter Lettuce, Crumbled Goat Cheese, Sliced Gala Apples, Brown Sugar Spiced Pecans, and Rice Wine Beet Vinaigrette GF

### CHICKEN WALDORF SALAD 14

Diced Grilled Chicken, Celery, Granny Smith Apples, and Grapes in Creamy Honey Infused Dressing on Butter Lettuce, and topped with Candied Pecans GF

## Desserts \$7

### FLOURLESS CHOCOLATE CAKE GF

### CHERRY BOMB CHEESECAKE

### PEAR TART WITH VANILLA ICE CREAM

### CRÈME BRULE GF

\*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. \*\*  
\*\*\*GF denotes GLUTEN FREE item, but we are not a GLUTEN FREE kitchen\*\*\*