

SEASONAL MENU

Twin Bridges

RESTAURANT

AMERICAN GREEK SALAD \$7.99

Fresh Tomatoes, Cucumbers, Red Onion, Red Bell Peppers, Kalamata Olives, and Romaine Lettuce Topped with Feta Cheese and Garlic Croutons, Tossed in a House-Made Greek Dressing

STEAKHOUSE FILET SALAD \$12.99

Tender Strips of Grilled Beef Tenderloin served atop a blend of Fresh Greens, Tossed with Baby Roasted Potatoes, Cherry Tomatoes, Sliced Cucumber, Red Onion, and Garlic Croutons, Served with Choice of Dressing

CREAMY CHEESE AND SPINACH RAVIOLI \$12.99

Jumbo Cheese Ravioli, Tossed in our House-Made Parmesan Spinach Alfredo, Topped with Melted Mozzarella and Served with Garlic Herb Flatbread

ANGEL HAIR MEATBALL MARINARA \$15.99

Authentic Cheese Stuffed Italian Meatballs, Tossed with Delicate Angel Hair Pasta and House-Made Marinara, Served with Garlic Herb Flatbread

BBQ BACON RANCH CHICKEN \$14.99

Marinated Grilled Chicken Breast, Smothered in Cheddar Cheese and Bourbon BBQ Sauce, Topped with House-Made Bacon Ranch Dressing, Served with Herb Whipped Mashed Potatoes and Choice of Vegetable

CHICKEN MARGHERITA \$17.99

Pan Seared Chicken Breast, Topped with Fresh Grape Tomatoes, Basil Pesto, Fresh Mozzarella Pearls, and Lemon Garlic Alfredo, Served on a Bed of Angel Hair Pasta Lightly Tossed in our House Marinara

SMOKED SIRLOIN \$17.99

Hardwood Smoked Sirloin, Sliced Thick, and Served with Cajun Seasoned Roasted Potatoes, Sweet Horseradish Slaw, and Choice of Vegetable

STEAK AND RAMEN \$18.99

Seasoned, Grilled NY Strip served on a Bed of Beefy Soy-Ginger Ramen Noodles, Topped with Sweet Pepper Relish, and a Soy Infused Hard Boiled Egg

MAHI MAHI \$17.99

Grilled Mahi Filet, Topped with Southwest Chipotle Pesto, Served with Garlic Herb White Rice and Choice of Vegetable

MUSHROOM AND SWISS BURGER \$13.99

½ Pound Grilled Beef Patty, Smothered in Creamy Swiss Cheese, and Sautéed Mushrooms, Nestled between a sweet Hawaiian Bun, and Served with Thick Cut Seasoned Fries