



dinner
menu

APPETIZERS

ONION STRINGS

Flash-Fried Onions with Chipotle Ranch
\$5.99

ITALIAN STUFFED MEATBALLS

House-Made Italian Meatballs Stuffed with Mozzarella Cheese and
Served with Marinara and Toasted Garlic Herb Flatbread
\$6.99

SPINACH DIP

Creamy Spinach and Artichoke Dip Served with Fried Pita Chips
\$4.99

CHEDDAR AND BACON STUFFED PORTABELLAS

Two Large Portabella Mushroom Caps Stuffed with Six Cheeses
and Bacon. Served with Horseradish Cream
\$7.99

JUMBO SHRIMP COCKTAIL

Poached Jumbo Shrimp Served
with Cocktail Sauce and Lemon
\$8.99

SOUP & SALAD

HOUSE SALAD

Fresh Cut Romaine and Iceberg Lettuce Topped with
Cucumbers, Tomatoes, Fresh Shredded Cheddar Cheese,
Red Onions and Garlic Croutons
\$4.99

CHOPHOUSE SALAD

Fresh Cut Romaine and Iceberg Lettuce Topped with
Grilled Chicken, Cucumbers, Tomatoes, Bacon, Blue Cheese,
Hard Boiled Egg and Red Onions
\$8.99

CHICKEN BLT SALAD

Fresh Cut Romaine and Iceberg Lettuce Topped with Bacon,
Tomatoes, Avocado and Our Own Smoked Tomato Vinaigrette
\$8.99

SPICY CHICKEN CAESAR

Fresh Cut Romaine Tossed with House-Made Caesar Dressing,
Parmesan Cheese, Crispy Bacon, Sliced Avocado
and a Blackened Chicken Breast
\$8.99

SOUP OF THE DAY

CUP \$2.99 / BOWL \$4.99

ASK YOUR SERVER ABOUT OUR DELICIOUS DAILY SPECIALS!

Please notify your server of any food allergies.

Twin Bridges
RESTAURANT



dinner menu

STEAKS AND BEEF

GRILLED RIBEYE WITH GARLIC BUTTER

Served with Whipped Potatoes and Grilled Asparagus
10 oz. \$20.99 / 14 oz. \$24.99

PAN-SEARED FILET WITH SMOKED BACON JAM

Served with Whipped Potatoes and Grilled Asparagus
6 oz. Petite \$22.99 / 10 oz. \$26.99

GRILLED 10 OZ. NY STRIP WITH SWEET HONEY-BALSAMIC GLAZED ONIONS

Served with Three-Cheese Polenta and Garlic Roasted Cauliflower
\$19.99

BOURBON-MARINATED 12 OZ. SIRLOIN

Bourbon-Marinated 12 oz. Sirloin Served
with Crispy Garlic Roasted Potatoes and Grilled Asparagus
\$17.99

GRILLED 8 OZ. FLAT IRON STEAK

Flat Iron Steak Grilled and Topped with Our Steak Sauce
and Smoked Blue Cheese Crumbles. Served with
Crispy Garlic Roasted Potatoes and Garlic Roasted Cauliflower
\$15.99

CHICKEN FRIED STEAK

Steak Buttermilk Battered and Fried to Crispy Golden Brown.
Served with House-Made White Gravy and Whipped Potatoes
\$12.99

BOURBON BBQ GLAZED MEATLOAF

Perfectly Seasoned Made with Ground Pork and Beef, Topped with
Our Own Bourbon BBQ Sauce. Served with Whipped Potatoes and
Grilled Asparagus
\$10.99

TWIN BRIDGES BURGER

Freshly Ground Burger Patty Grilled and Topped with Smoked
Cheddar, and House-Cured Thick-Sliced Bacon. Served with Roasted
Garlic Mayo, Crisp Iceberg Lettuce, Tomato, Red Onion, Dill Pickle
Chips and Crispy Shoe String Fries
\$9.99

PORK

JALAPEÑO INJECTED PORK CHOP WITH ROASTED JALAPEÑO AND HONEY GLAZE

Served with Crispy Garlic Roasted Potatoes
and Roasted Cauliflower
\$13.99

TENDER-MARINATED GRILLED PORK TENDERLOIN WITH SMOKED AU JUS

Sliced Thick and Served with Whipped
Potatoes and Garlic Roasted Cauliflower
\$12.99

FRIED PORK LOIN WITH BACON CREAM GRAVY

Served with Whipped Potatoes and Topped with Onion Strings
\$10.99

CHICKEN

STEAK HOUSE CHICKEN

Two Grilled Chicken Breasts Topped with Smoked
Cheddar Cheese, Crispy Bacon, Caramelized
Onions and Sweet BBQ Sauce and Served with
Whipped Potatoes and Asparagus
\$14.99

CHICKEN FRIED CHICKEN

Served with Whipped Potatoes and White Gravy
\$10.99

FRIED CHICKEN "SHEPHERD'S PIE"

Mashed Potatoes Loaded with Cheddar Cheese, Crispy Bacon
and Onions, Fried Chicken Bites and Topped with
Brown Gravy and Green Onions
\$10.99

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.

Twin Bridges
RESTAURANT



dinner
menu

SEAFOOD

CEDAR PLANK SALMON WITH DILL PESTO

Our Signature Salmon Grilled Directly on a Cedar Plank
Served with Dill Pesto, Crispy Garlic Roasted Potatoes
and Grilled Asparagus

\$15.99

FISH AND CHIPS

Served with Crispy Shoe String Fries and House-Made Tartar Sauce

\$10.99

PAN-SEARED GROUPER FILET

Pan-Seared Gulf Grouper Filet Topped with a Roasted Red Pepper
and Bacon Cream Reduction and Served Over Three-Cheese Polenta
and Grilled Asparagus

\$18.99

BLACKENED JUMBO SHRIMP AND GRITS

Sautéed Jumbo Shrimp Deglazed with Beer, Tossed with Roasted
Peppers and Onions, Cajun Spices and a Touch of Cream and Served
Over Three-Cheese Polenta

\$16.99

FRIED CATFISH

Served with Crispy Shoe String Fries and House-Made Tartar Sauce

\$13.99

JUMBO FRIED SHRIMP

Served with Crispy Shoe String Fries and Cocktail Sauce

\$17.99

PASTAS WITH GARLIC BREAD

DIABLO

Penne Pasta Tossed with Spicy Italian Sausage,
Smoked Chicken, Creamy Smoked Tomato Alfredo Sauce
and Topped with a Five-Cheese Blend

\$12.99

CHICKEN FETTUCCINE

Garlic Alfredo Sauce Tossed with Fettuccini
and Served with Grilled Chicken

\$11.99

SEAFOOD ORZO

Orzo Pasta Tossed with Seafood Alfredo and
Topped with Shrimp and Seared Scallops

\$17.99

FRIED CHEESE STUFFED JUMBO SHELLS

Jumbo Shell Pasta Stuffed with Ricotta Cheese,
Roasted Garlic, Breaded with Parmesan and Italian Herbs,
Flash-Fried to a Crisp Golden Brown and Served with
House-Made Marinara and Shaved Parmesan Cheese

\$13.99

Twin Bridges
RESTAURANT

Please notify your server of any food allergies.



dinner
menu

DESSERTS | \$3

SUGAR FREE APPLE PIE
S'MORES CHOCOLATE LAVA CAKE
HOUSE-MADE CHEESECAKE
BROWN SUGAR BUTTER CAKE

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

REDS

BERINGER MERLOT
BERINGER CABERNET

18% gratuity will automatically be added to groups of 8 or more.
Must be 21 or older to be served alcohol.

Twin Bridges
RESTAURANT