



Appetizers

Twin Bridges RESTAURANT

FLASH-FRIED ONION STRINGS **\$2.99**

Shaved Sweet Onions Lightly Battered and Fried Crispy Served with Chipotle Ranch

PARMESAN SPINACH AND ARTICHOKE DIP **\$10.99**

Creamy Parmesan Sauce Folded with Artichokes, Spinach and Roasted Red Peppers Served with Fried Pita Chips

SPICY BREADED CHEESE CURDS **\$12.99**

Spicy Breaded Cheese Curds
Served with House-Made Ranch Dipping Sauce

HAND-BATTERED CRIMINI MUSHROOMS **\$11.99**

Generous Portion of Beer Battered Crimini Mushrooms
Served with Creamy Horseradish Sauce

TEMPURA FRIED SHRIMP SKEWERS **\$14.99**

6 Jumbo Shrimp Skewered and Batter-Fried Crispy
Served with Sweet Sriracha Mayo

Soup and Salad

SOUP OF THE DAY CUP **\$2.99** | BOWL **\$4.99**

Ask Your Server For Today's Selection

HOUSE SALAD **\$4.99**

Fresh Cut Greens, Cucumber, Red Onion, Grape Tomato, Cheddar Cheese and Garlic Croutons

CAESAR SALAD **\$6.99**

Fresh Chopped Romaine Tossed with our Creamy House-Made Caesar Dressing, Shaved Parmesan and Garlic Croutons

COBB SALAD **\$6.99**

Fresh Cut Greens, Cucumber, Red Onion, Grape Tomato, Blue Cheese, Bacon and Hard Boiled Egg

ADD CHICKEN **\$4.99**

ADD SHRIMP **\$6.99**

ADD SALMON **\$10.99**



Entrées

10 OZ./12 OZ. HOUSE-CUT BOURBON RIB EYE \$17.99/\$22.99

Our Signature Bourbon Marinated Grilled Rib Eye Served with Herb Whipped Potatoes and Smoked Honey and Bacon Green Beans

DRY RUBBED 8 OZ. NY STRIP STEAK \$20.99

Dry Rub Marinated Beef Strip Steak
Served with Charred Green Onion Polenta, Sugar Snap Peas and Garnished with Tabasco Butter and Fried Shallots

BOURBON BBQ GRILLED MEATLOAF \$13.99

House-Made Beef and Pork Meatloaf finished on the Chargrill
Served on top of Herb Whipped Potatoes with Smoked Honey and Bacon Green Beans Topped with Bourbon BBQ Sauce and Onion Strings

CHICKEN FRIED STEAK \$16.99

Tenderized Marinated Steak, Battered and Fried Crispy
Served with Herb Whipped Potatoes and Green Onion-Pepper Gravy

SWEET SMOKED HONEY GRILLED CHICKEN \$15.99

Marinated Grilled Boneless Chicken Thighs, Sweet Smoked Honey Glaze, Dirty Rice, Sugar Snap Peas and Bourbon Honey Butter Topped with Onion Strings

CHICKEN FRIED CHICKEN \$13.99

Crispy Fried Cajun Marinated Chicken Breast Topped with Green Onion-Pepper Gravy Served with Herb Whipped Potatoes, Smoked Honey and Bacon Green Beans, and Sweet Horseradish Slaw



BOURBON MARINATED BONE-IN PORK STEAK \$16.99

Char-Grilled Bone-In Pork Steak Glazed with Bourbon BBQ Sauce
Served with Herb Whipped Potatoes and Sugar Snap Peas

BLACKENED SALMON WITH BLUE CRAB \$22.99

Fresh Salmon Generously Rubbed with Blackened Seasoning
Served with Dirty Rice and Sugar Snap Peas Topped with Blue Crab Meat and Lemon Butter

CRISPY FRIED SHRIMP AND TBR GRITS \$20.99

Marinated Shrimp Fried Extra Crispy in our Signature Breading on top of Creamy Cheddar and Charred Green Onion Grits Topped with Smoked Pepper Relish and Louisiana Hot Sauce Honey Butter

“SOON TO BE FAMOUS” CRISPY FRIED CATFISH \$18.99

Signature Battered Catfish, Dirty Rice, Sugar Snap Peas, Garlic Toasted Texas Toast, House-Made Tartar and Sweet Horseradish Slaw

CAJUN BATTERED CHICKEN TENDERS \$12.99

Generous Portion of Extra Crispy Cajun Battered Chicken Tenders Served with Shoe String Fries, Horseradish Slaw and your Choice of Dipping Sauce

Dinner Platters and Combinations

CHICKEN ALFREDO/SEAFOOD ALFREDO \$13.99/17.99

Fettuccini Pasta Tossed with House-Made Alfredo, Roasted Garlic and Fried Shallots Topped with your Choice of Fresh Grilled Chicken or Shrimp and Blue Crab with Shaved Parmesan and Basil Oil

CRISPY FRIED SHRIMP \$16.99

½ pound of Crispy Cajun Batter-Fried Shrimp Served with Shoe String Fries, Horseradish Slaw and Dipping Sauce

DRY RUBBED NY STRIP WITH FRIED SHRIMP OR CATFISH \$24.99

8 OZ. NY Strip Steak with our Signature Dry Rub, paired with your Choice:
2 Extra Crispy Catfish Filets or 5 Fried Shrimp
Served with Herb Whipped Potatoes
and Smoked Honey and Bacon Green Beans

TENDERS AND SHRIMP COMBO \$16.99

Cajun Battered Tenders and Shrimp
Served with Shoe String Fries, Horseradish Slaw and Dipping Sauce



BLACKENED SALMON AND SHRIMP COMBO \$26.99

6 OZ. Filet of Atlantic Salmon Generously Rubbed with Blackened Seasoning and finished with Lemon Butter, Paired with 5 Extra Fried Shrimp
Served with Dirty Rice and Smoked Honey and Bacon Green Beans

CATFISH AND SHRIMP COMBO \$23.99

Cajun Battered Catfish Filets, Paired with 5 Extra Crispy Fried Shrimp
Served with Shoe String Fries, Horseradish Slaw and Dipping Sauce

CHICKEN FRIED STEAK AND TENDERS COMBO \$19.99

½ Portion of Our Famous Chicken Fried Steak with Green Onion-Pepper Gravy and Cajun Battered Chicken Tenders
Served with Herb Whipped Potatoes



Desserts

VANILLA BEAN CRÈME BRÛLÉE \$4.99

Baked Vanilla Bean Custard with Brûléed Sugar Whipped Cream and Berries

HOUSE-MADE VANILLA CHEESECAKE \$3.99

House-Made Vanilla Cheesecake Served with Macerated Strawberries

SOUTHERN PRALINE WAFFLES \$4.99

2 Crispy Belgian Waffles Topped with Warm Southern Praline Sauce and Butter Pecan Ice Cream

Weekly Specials

DINE-IN ONLY

TUESDAY

2 FOR \$15 CHEESEBURGER AND FRIES

2 Cheeseburgers and 2 Fries

WEDNESDAY

BOGO HALF OFF ENTRÉES

Buy One Entrée and Get The Other Entrée Half Off (Entrée must be equal or lesser value)

THURSDAY

BOURBON RIB EYE SURF AND TURF COMBO \$20

10 OZ. Bourbon Ribeye and Cajun Battered Shrimp or Catfish Served with Herb Whipped Potatoes and Green Beans

FRIDAY

2 FOR \$40 PRIME RIB NIGHT

2 Generous Portions of Smoked and Char-Grilled Prime Rib Served with Baked Potato and Green Beans

SATURDAY

CHEF'S CHOICE FILET SPECIAL \$20

Chef's Choice Preparation of 6 OZ. Beef Tenderloin Filet

