

## 2022 Fall Menu

## All Day Offerings

**Caesar Salad** — Romaine lettuce, seasoned croutons, Parmesan crisp, house-made Caesar dressing **9** 

**House Salad** — Mixed greens, tomato medley, red onion, cucumbers, shaved carrots **8 Cobb Salad** — Mixed greens, chicken breast, avocado, crispy bacon, bleu cheese, red onion, and croutons, with dressing of choice **15** 

Soup of the Day — Made fresh every day Cup 6 Bowl 8

Burrata — Sweet cream mozzarella, baby tomatoes, balsamic reduction, grilled bread 10

Classic Crab Cakes — Lump crab, red pepper, red onion and lemon, pan fried to awesome goodness, served with a spicy remoulade 15

Fried Brussel Sprouts — Fried with seasonal toppings 14

**Wings** — Seasoned and served naked or with your choice of Frank's Hot, Asian or house barbecue sauce Half order 10 Full order 16

**Firecracker Shrimp** — Jumbo shrimp glazed with house-made hot sauce, with pickled slaw and red curry sauce **14** 

**Fish and Chips** — Beer battered cod fillets, seasoned fries with a hearty cajun remoulade **18** 

Par 3 Meatballs — Three of our house-made meatballs with a sweet Asian flair and little heat 10

**Bridges Burger** — A third-pound beef patty cooked to order, with choice of cheese, lettuce, tomato, and onion on a toasted Brioche bun **15** 

**Remington's Beast Burger** — Half-pound Waygu beef, elk, bison, and wild boar patty with chipotle mayo, caramelized onions, and white cheddar cheese on a brioche bun **21** 

French Dip — A pile of slow-roasted prime rib, sliced thin, on a hoagie roll with provolone and red wine au jus 16

Classic Reuben — Pastrami stacked high on toasted marble rye with Swiss cheese, sauerkraut, and 1000 Island dressing 15

Sandwiches come with skin-on fries, sweet potato fries, tater tots or onion rings

After 5

**Prime Rib** — (Friday and Saturday only) Ten ounces of slow roasted prime rib, garlic mashers, Amaretto-glazed carrots **39** 

**Rib Eye** — 12 ounces of rib eye steak with compound bacon jam butter, roasted fingerling potatoes, and sautéed brocollini **44** 

**Petite Filet** — 6 ounces, grilled to your liking, garlic mashers and Amaretto-glazed carrots **38** 

**Seared Chicken** — Bone-in thigh with a creamy velouté sauce, truffled risotto, and grilled asparagus **23** 

**Shrimp an' Grits** — Jumbo shrimp, sautéed veggies, andouille sausage served in a creamy sauce over Parmesan grits **25** 

**Classic Shrimp Scampi** — Pan-seared shrimp, with garlic, lemon, and white wine butter sauce, tossed with angel hair pasta **25** 

Fish of the Day — Ask your server what they caught today and the price

All dinners come with salad and warm rolls