



THE BRIDGES

RESTAURANT & BAR

served until 9pm

ALL DAY MENU

www.bridgestexasgolf.com

APPETIZERS

- PIMENTO DIP** \$9
Roasted pimento, cream cheese, pepitas, toasted sourdough, yellow corn tortilla chips
- PRETZEL BITES** \$9
Spicy maple Dijon, queso
- CHIPS AND QUESO** \$10
House-made queso, yellow corn tortilla chips, salsa roja
- THAI CHILI WINGS** \$10
Half-dozen jumbo wings, sweet and spicy sauce
- SHORT RIB NACHOS** \$12
House-made short rib queso, pico de gallo, pickled onions, cotija cheese, refried beans

SALADS

- CAESAR** \$5
Romaine, Grana Padano, house-made croutons, Caesar dressing
- GREEK** \$5
Red onion, Kalamata olives, feta cheese, Greek vinaigrette
- CUCUMBER WATERMELON** \$6
Feta cheese, mint, pickled watermelon rind, Greek vinaigrette
- BRIDGES COBB** \$7
Romaine, bacon, jack cheese, green onions, cherry tomatoes, pickled onions, roasted corn, house-made ranch

SOUPS

Cup \$4 | Bowl \$8

- CHICKEN TORTILLA**
Guajillo chiles, shredded chicken, tortilla strips
- SOUP OF THE DAY**

HANDHELDS

Served with Chips or Fries

- HOT DOG** \$9
¼ lb. all-beef hot dog, New England-style roll, choice of toppings
- CAESAR WRAP** \$10
Spinach tortilla, romaine, grilled chicken, house-made croutons, Grana Padano, Caesar dressing
- CHICKEN BACON RANCH QUESADILLA** \$12
Chicken breast, Jack cheese, applewood-smoked bacon, pico de gallo, sour cream, salsa roja
- TURKEY CLUB** \$12
Applewood-smoked turkey, bacon, lettuce, tomato, avocado, pickled onions, poblano aioli, brioche
- KOREAN TACOS** \$12
Korean-marinated steak, kimchi slaw, pickled carrots
- SHORT RIB GRILLED CHEESE** \$14
Braised short rib, Comté and American cheeses, bordelaise, sourdough
- CHEESEBURGER** \$14
American cheese, lettuce, tomato, griddled onions, pickles, Thousand Island, brioche bun
- NASHVILLE HOT CHICKEN SANDWICH** \$14
Crispy chicken, Nashville glaze, coleslaw, house-made ranch, brioche bun

BEVERAGES

- Fountain Drinks...\$3
- Lemonade...\$3
- Iced Tea...\$3
- Sports Drinks...\$4
- Bottled Drinks...\$4
- Red Bull...\$5

ENTREES

- PROTEIN BOWL** \$12
Choice of chicken, mushrooms, or steak (+\$4), sticky rice, cilantro-lime crema, roasted corn, peppers, onions
- FISH AND CHIPS** \$15
Beer-battered haddock, coleslaw, Maldon sea salt
- CAJUN SHRIMP PASTA** \$16
Blackened shrimp, pasta in creamy Cajun sauce, roasted peppers
- HALF-ROASTED CHICKEN** \$16
Achiote marinade, pineapple pico, roasted corn, crispy shallots
- SHRIMP AND CHEESY GRITS** \$17
Six blackened shrimp, white wine butter sauce, cheesy grits, bacon
- SHORT RIB** \$18
Whipped potatoes, bordelaise, caramelized pearl onions

DESSERTS

- BASQUE CHEESECAKE** \$6
Madagascar vanilla, berry compote
- BREAD PUDDING** \$6
Served warm with rum and vanilla crème anglaise
- BANANA PUDDING** \$6
Nilla Wafers, whipped cream

SIDES

- FRENCH FRIES**
- COLESLAW**
- STICKY RICE**
- SEASONAL VEGETABLES**
- POTATO CHIPS**
- TORTILLA CHIPS**
- SIDE SALAD**
- FRUIT CUP**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please let your server know if you have any food allergies and/or dietary restrictions.