



BRIDGES

restaurant

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## APPETIZERS

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*Jumbo Chicken Wings* a full pound of jumbo wings, house-made buffalo sauce, bleu cheese dressing, carrot & celery sticks 14

*Bridges Nachos* fresh fried tortilla chips, seasoned ground beef, queso, shredded cheese, pico de gallo, jalapeños, sour cream, salsa 14

*Shareable Onion Rings* sixteen ounces of thick beer-battered onion rings with house-made ring sauce 14

*Drunken Mussels* one pound of blue point mussels, sautéed in a buttery white wine & herb sauce 15

*Bridges Cowboy Beans* spicy beans with house-smoked brisket. served with fresh fried tortilla chips. a Bridges specialty! 14

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## SALADS

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Served with garlic breadstick

*Steak Caesar Salad* baby romaine spears, shaved parmesan cheese, sautéed steak tips, & seasoned croutons. with creamy caesar dressing 17

*Cobb Salad* mixed lettuce greens, grilled chicken breast, hard boiled egg, bacon, sun-dried tomato, bleu cheese, roasted corn, & caramelized mushrooms. with parmesan peppercorn dressing 17

*Greek Salad* grilled chicken breast, mixed greens, red onion, cucumber, kalamata olives, feta cheese, tomato, house-made greek vinaigrette 14

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## SANDWICHES & BURGERS

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Our Burgers Are Ground In-House And Hand-Pattied, Made From 100% Beef Brisket, And Grilled Over An Open-Flame Charbroiler. Sandwiches & Burgers Include French Fries & Coleslaw

*Bridges BLT* 1/2 pound apple-wood smoked bacon, leaf lettuce, sliced tomato, mayonnaise, toasted white bread 14

*Bridges Best Burger* 1/2 lb. beef patty, lettuce, tomato, onion, pickles, brioche bun 18

- Add Cheese (American, Swiss, or Cheddar) +2
- Add Bacon +3

*French Dip* shaved slow-roasted beef, caramelized onions, provolone cheese, au jus, grilled hoagie roll 16

*Mushroom & Swiss* 1/2 lb. beef patty, caramelized onions, sautéed mushrooms, swiss cheese, brioche bun 21



# BRIDGES

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## ENTREES

All Entrees Served With  
House Salad  
or Caesar Salad

*Chicken Pot Pie* a savory chicken & vegetable stew, topped with golden puff pastry 18

*Bison Ragout* buffalo roast, slow-braised in a rich red wine & tomato ragout. Served over gnocchi with vegetable du jour 27

*Parmesan Walleye* south dakota's state fish, crusted with a panko/parmesan blend & pan fried. Served with herb butter, rice pilaf, & vegetable du jour 26

*Our Classic Walleye* large walleye filet, pan-fried to perfection. Served with herb butter, rice pilaf, & vegetable du jour 26

*Grilled Salmon* eight ounce salmon filet with roasted garlic aioli, rice pilaf, and vegetable du jour 28

*Elk Bolognese* ground elk, slow-cooked in a traditional bolognese. tossed with rigatoni & shaved parmesan 25

*Shrimp Scampi* jumbo shrimp sautéed in butter, garlic, & white wine. tossed with fresh herbs and linguini 26

*Chicken Carbonara* grilled chicken breast, pancetta, english peas, & bucatini pasta. tossed in a creamy parmesan sauce 25

## HAND-CUT STEAKS

USDA Choice Hand-Cut Steaks,  
Grilled to Your Specification.  
Served With House Salad or Caesar Salad,  
& Vegetable du Jour.  
Choice of Baked Potato or Mashed Potatoes.  
*Loaded Baked Potato Add \$3*

*Top Sirloin* ten ounces,  
caramelized shallot demi-glace 33

*New York Strip* twelve ounces,  
caramelized shallot demi-glace 36

*Ribeye* sixteen ounces,  
caramelized shallot demi-glace 46

*Bacon Wrapped Tenderloin*  
eight ounces, caramelized shallot  
demi-glace 44

*Bison NY Strip* ten ounces,  
caramelized shallot demi-glace 42

## STEAK TOPPERS

- Add Garlic Shrimp +6
- Add Sautéed Mushrooms & Onions +3



## non alcoholic beverages

COKE, DIET COKE, MELLO YELLO,  
SPRITE, ROOT BEER, DR. PEPPER 2  
COFFEE 1, ICED TEA 1.5  
( UNSWEETENED, SWEETENED,  
PEACH, OR RASPBERRY )