

Lunch Menu

Tuesday through Sunday Lunch Hours 11:30am-3:00pm

ITALIAN CHOPPED SALAD 15 | gf

tomato, cucumber, pepperoncini, garbanzo beans
black olives, radicchio, turkey breast, salami, basil
italian herb vinaigrette

BRIDGES BBQ CHICKEN SALAD 14 | gf

romaine, diced grilled BBQ chicken breast
jicama, tomato, avocado, tortilla chips
herb ranch dressing cilantro

BRIDGES COBB SALAD 15 | gf

iceberg lettuce, free-range organic chicken breast
bacon, cherry tomato, avocado, hard boiled egg
bleu cheese, creamy red wine vinaigrette

ASIAN CHICKEN SALAD 15 | gf

chopped chicken breast, snap peas, napa cabbage
red cabbage, edamame, carrots, cashews, mandarin
mint, ginger-lime vinaigrette

TRIPLE DECKER TURKEY CLUB SANDWICH 15

house roasted turkey breast, bacon
iceberg lettuce, tomato, mayonnaise
toasted sourdough bread, french fries

AHI TUNA POKE BOWL 19 | gf

green onions, sesame, macadamia nuts
spicy sriracha-sesame vinaigrette, jicama, seaweed
salad, mixed greens with ginger soy vinaigrette

FRENCH DIP 15

au jus, swiss cheese, horseradish sauce
amoroso roll, choice of side

SESAME CRUSTED SALMON BOWL 16

kimchi, avocado, sprouts, radish, pickled ginger
snap peas, shitake mushrooms, miso glaze
napa cabbage, romaine

CUBANO 16

pulled pork, sliced ham, sliced pickles, swiss cheese
yellow mustard, torpedo roll, pepperoncini peppers
house-made ranch spiced potato chips

CHEF JON'S BUTTERMILK FRIED CHICKEN SANDWICH 16

breaded chicken breast, spicy lime-jalapeno slaw
chipotle aioli, hawaiian sweet bun
mixed green salad with vinaigrette dressing

RUEBEN SANDWICH 14

corned beef, sauerkraut, swiss cheese
russian dressing, toasted marbled rye
served with house-made coleslaw

CAJAN SPICED SHRIMP PO'BOY 18

dressed with lettuce, pickles, mayonnaise
and tomatoes on a hoagie roll, side coleslaw

FISH AND CHIPS 15

pale ale beer battered cod served with
house-made french fries, chef's tarter sauce
malt vinegar

BOURBON INFUSED KOBE BURGER 14

butter lettuce, crispy onion, white cheddar cheese
maple aioli, served with house-made frings

GRILLED FISH TACOS 14

(your choice of flour or corn tortillas)
salsa fresca, cabbage, cheddar cheese
buttermilk dressing, avocado, lime
(fried on request)

BLACKENED GRILLED MAHI MAHI 17

sautéed broccoli, spinach, cabbage, kale, bacon
shallots, virgin olive oil, lemon garlic butter

(gf) gluten free