

THE BRIDGEWATER CLUB DINNER MENU

APPETIZERS

EDAMAME	\$7
STEAMED SOY BEANS WITH SMOKED SEA SALT	
MOZZARELLA CAROSSA	\$8
MOZZARELLA CHEESE BREADED AND FRIED, PETITE GREENS, TOMATO FONDUE	
VEGETARIAN FLATBREAD	\$10
CRISPY CRUST, PESTO, TRI-COLORED PEPPERS, TOMATO, BUFFALO MOZZARELLA, FRESH BASIL AND BALSAMIC FIGS REDUCTION	
BURRATA CAPRESE	\$12
TRI-COLORED PEPPERS, TOMATO, BUFFALO MOZZARELLA, FRESH BASIL, BALSAMIC REDUCTION AND SMOKED SEA SALT	
POPCORN SHRIMP	\$14
SHRIMP DREGDED IN A LIGHT TEMPURA BATTER, SCOTCH BONNET REMOULADE AND ASIAN SLAW	
SHRIMP COCKTAIL	\$16
POACHED JUMBO SHRIMP AND COCKTAIL SAUCE	
SEARED AHI SASHIMI TUNA TOWER	\$18
SASHIMI GRADE AHI TUNA, LAYERS OF MANGO, AVOCADO, TOMATOES AND CUCUMBERS WITH RANCH WASABI DRESSING	

SALADS

CLASSIC CAESAR SALAD	\$10
FRESH ROMAINE LETTUCE TOSSED IN CAESAR DRESSING WITH CROUTONS, PARMESAN CHEESE, HARD BOILED EGG AND LEMON	
BABY ICEBERG SALAD	\$10
RED ONIONS, BACON, POINT REYES BLUE CHEESE, ROASTED FENNEL, SWEET CORN, HEIRLOOM TOMATO AND CILANTRO TEQUILA DRESSING	
TASTE OF THE SOUTH CHOPPED SALAD	\$13
ROASTED CORN, AVOCADO, BABY HEIRLOOM TOMATOES, ROASTED RED PEPPERS, BLACK BEANS AND CORN TORTILLAS WITH CAJUN VINAIGRETTE	
ARUGULA PEAR & ROQUEFORT SALAD	\$13
BABY SPINACH, ARUGULA, SPICED CANDIED PECAN, SWEET & SAVORY BOSCH PEAR ROASTED IN APRICOT NECTAR, ROQUEFORT CHEESE, CHAMPAGNE VINAIGRETTE	
CALIFORNIA COBB SALAD	\$14
CHOPPED ROMAINE LETTUCE TOPPED WITH BACON, DICED TOMATOES, GORGONZOLA CHEESE, HARD-BOILED EGG, DICED CHICKEN, AVOCADO AND CUCUMBERS	
BLACKENED AHI TUNA SALAD	\$18
MIXED GREENS, FRESH MANGO, AVOCADO AND FRESH BLACKENED AHI TUNA SASHIMI GRADE TOSSED WITH CLUB-MADE ASIAN VINAIGRETTE	
ADD PROTEIN – CHICKEN \$ 5 SALMON \$ 7 SHRIMP \$10 GROUPE \$ 12	

FROM THE SEA

HALIBUT	\$32
ANSON MILLS WHITE GRITS, LEMON, EVOO, WILTED SPINACH AND ORANGE-ANNATTO BUTTER	
JUMBO SCALLOPS	\$30
WILD MUSHROOMS FARRO, BROCCOLI RABE, AND GUAVA GLAZE	
TAMARIND-GLAZE SALMON	\$26
COCONUT BLACK RICE, BUTTERNUT SQUASH BISQUE AND BABY BOK CHOY	
HAITIAN SAUTÉED SHRIMP	\$22
BLACK BEANS, ROASTED CORN HASH, CUMIN AND GREEN HERB VINAIGRETTE	
COCONUT CURRY LOBSTER	\$26
SPINACH, BLACK OLIVE, SUNDRIED TOMATO, LOBSTER SLIPPER MEAT, COCONUT CURRY ESSENCE OVER UDON NOODLES	

FROM THE LAND

FILET MIGNON	\$34
CERTIFIED ANGUS BEEF FILET, AGED FORTY-THREE DAYS. SERVED WITH CHEF'S VEGETABLES, YUKON GOLD MASHED POTATOES, AND ROASTED SHALLOT DEMI GLAZE	
PRIME NEW YORK STEAK	\$43
FULL-BODIED TEXTURE, TRIMMED TO THICKNESS. SERVED WITH BAKED POTATO, CHEF'S VEGETABLES, AND RED WINE ESSENCE	
PRIME RIBEYE	\$41
CENTER CUT PRIME BEEF RIBEYE. SERVED WITH YUKON GOLD MASHED POTATOES, CHEF'S VEGETABLES, AND AU POIVRE	
WHITE MARBLE FARMS PORK CHOP	\$29
BRINED ALL NATURAL, HAND SELECTED FRENCH BONE-IN CHOP. SERVED WITH SWEET MASHED POTATOES AND ROASTED APPLES	

THE CLUB FAVORITES

CHICKEN MILANESE	\$18
POMME PUREE, ARUGULA, AND ASPARAGUS TIPS	
CHICKEN STIR-FRY	\$18
MARINATED CHICKEN, TRI-COLORED PEPPERS, BOK CHOY, SNOW PEAS AND JASMINE RICE	
SEVEN SPICE HALF CHICKEN	\$19
SNOW PEAS, SHIITAKE MUSHROOMS, PAN JUS AND MAC & CHEESE	

FROM THE GARDEN

THE VEGETABLE PLATE	\$18
BLACK OLIVES, HEIRLOOM TOMATO, WILD MUSHROOMS FARRO, SEASONAL VEGETABLES	
ROASTED CAULIFLOWER STEAK	\$18
BLACK RICE, CURRIED CAULIFLOWER, SPINACH AND GREEN PEA PUREE	
VEGAN PAD THAI	\$18
SOY MARINATED VEGETABLES, TRI-COLOR PEPPERS, MUSHROOMS, CHICKPEAS, BEAN SPROUT, NAPPA CABBAGE, BASIL AND PEANUTS	

RON DUPRAT
EXECUTIVE CHEF

KATIE JONES, TODD WOODS
KALIM VENTURA, JOSE PEREZ
SOUS CHEFS

THE BRIDGEWATER CLUB BAR MENU

POPCORN SHRIMP	\$14
SHRIMP DREGDED IN A LIGHT TEMPURA BATTER, SCOTCH BONNET REMOULADE, ASIAN SLAW	
CHEESE QUESADILLA	\$8
TRI-COLORED PEPPERS, PEPPER JACK CHEESE AND MANGO PAPAYA SALSA DRESSING. ADD CHICKEN \$5 –ADD SHRIMP \$10	
FRIED CHICKEN WINGS (8)	\$10
YOUR CHOICE - ASIAN, JERK, CAJUN, BUFFALO, BBQ, LEMON GARLIC. SERVED WITH CHUNKY BLUE CHEESE, CARROTS AND CELERY	
GROUPEL SANDWICH	\$20
GRILLED MARINATED GROUPEL, PAN FRIED OR BLACKENED, CARAMELIZED ONIONS, CAJUN REMOULADE	
BRIDGEWATER SIGNATURE CHEESE BURGER	\$14
BLEND OF BRISKET AND CHUCK SIRLOIN TOPPED WITH RED ONION, ICEBERG LETTUCE, TOMATO, CHEDDAR CHEESE AND APPLEWOOD SMOKED BACON. SERVED WITH FRIES OR CHIPS	
THREE MAHI-MAHI TACOS	\$15
THREE BLACKENED MAHI-MAHI TACOS SERVED ON SOFT FLOUR OR CORN TORTILLAS. LIME CABBAGE SLAW FRESCA, AVOCADO AND CILANTRO CHIPOTLE AIOLI	
FETTUCCHINI ALFREDO	\$12
CREAMY ALFREDO SAUCE ON A BED OF TENDER FETTUCCHINI. ADD CHICKEN \$5 – ADD SHRIMP \$10	
SPAGHETTI & MEATBALLS	\$15
PASTA COOKED AL DENTE, OLD FASHION MEATBALLS AND TOMATO GRAVY	
TASTE OF THE ISLAND CHICKEN SANDWICH	\$11
GRILLED PINEAPPLE, GOUDA CHEESE, SLICE HAM, GUACAMOLE MAYONNAISE, FOCACCIA BREAD, LETTUCE, TOMATO AND RED ONION	
BLACKENED MAHI WRAP	\$16
GRILLED FRESH MAHI-MAHI, AVOCADO, TOMATO AND ARUGULA TOSSED WITH CHIPOTLE GARLIC SAUCE	