

# THE BRIDGEWATER CLUB LUNCH MENU

## BEGINNINGS

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<b>ROASTED GARLIC HUMMUS</b>	\$8
VEGETABLE CRUDITÉ AND PITA BREAD	
<b>CHIPS AND DIPS</b>	\$8
GUACAMOLE, SOUR CREAM AND FRESH SALSA	
<b>FRUIT PLATTER</b>	\$8
SEASONAL FRUITS, ASSORTED BERRIES, GREEK YOGURT HONEY DIP	
<b>CHEESE QUESADILLA</b>	\$8
TRI-COLOR PEPPERS, CHEDDAR & PEPPER JACK CHEESE JALAPEÑO AND A FRESH CILANTRO TOMATO SALSA ADD CHICKEN CHICKEN \$ 5 SHRIMP \$10	
<b>NACHO FESTIVAL</b>	\$9
CHEDDAR & PEPPER JACK CHEESE, BLACK OLIVES, CHILI CON CARNE, GUACAMOLE, SOUR CREAM AND FRESH SALSA	
<b>FRIED CHICKEN WINGS</b>	\$10
YOUR CHOICE - JERK, BUFFALO, BBQ, SERVED WITH CHUNKY BLUE CHEESE OR RANCH, CARROTS AND CELERY	
<b>POPCORN SHRIMP</b>	\$14
SHRIMP DREDGED IN A LIGHT TEMPURA BATTER, SCOTCH BONNET REMOULADE AND ASIAN SLAW	
<b>POACHED SHRIMP COCKTAIL</b>	\$16
POACHED JUMBO SHRIMP SERVED WITH COCKTAIL SAUCE	

## SALADS

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<b>SUMMER HARVEST SALAD</b>	\$8
CUCUMBER MIXED GREENS, OVEN ROASTED STRAWBERRIES, BOURSIN CHEESE, TOASTED ALMONDS, ROASTED TOMATO, CRISP APPLES AND HONEY BALSAMIC VINAIGRETTE	
<b>CLASSIC CAESAR SALAD</b>	\$10
FRESH ROMAINE LETTUCE, ROASTED GARLIC & ANCHOVIES DRESSING, THYME & ROSEMARY CROUTONS AND PARMESAN CHEESE	
<b>TUNA OR CHICKEN SALAD</b>	\$12
MIXED GREENS, SEASONAL FRUITS, ASSORTED BERRIES, VIDALIA ONIONS VINAIGRETTE SESAME CRACKERS	
<b>TASTE OF THE SOUTH CHOPPED SALAD</b>	\$13
ROASTED CORN, AVOCADO, BABY HEIRLOOM TOMATOES, ROASTED RED PEPPERS, BLACK BEANS AND CORN TORTILLAS AND CAJUN VINAIGRETTE	
<b>ARUGULA PEAR &amp; ROQUEFORT SALAD</b>	\$13
SPINACH, ARUGULA, SPICED CANDIED PECAN, SWEET & SAVORY BOSCH PEAR ROASTED IN APRICOT NECTAR, ROQUEFORT CHEESE AND CHAMPAGNE VINAIGRETTE	
<b>THE QUINOA BOWL</b>	\$13
AVOCADO, BABY HEIRLOOM TOMATOES, ROASTED RED PEPPERS, BLACK BEANS, QUINOA AND ANCIENT GRAINS, ALMONDS, YOGURT-MANGO VINAIGRETTE	
<b>CALIFORNIA COBB SALAD</b>	\$14
CHOPPED ROMAINE LETTUCE TOPPED WITH BACON, DICED TOMATOES, GORGONZOLA CHEESE, HARD-BOILED EGG, DICED CHICKEN, AVOCADO AND CUCUMBERS	
<b>BLACKENED AHI TUNA SALAD</b>	\$18
MIXED GREENS, FRESH MANGO, AVOCADO AND FRESH BLACKENED AHI TUNA SASHIMI GRADE TOSSED WITH CLUB-MADE ASIAN VINAIGRETTE	
<b>ADD PROTEIN – CHICKEN \$ 5 SALMON \$ 7 SHRIMP \$10 GROUPE \$ 12</b>	

## SANDWICHES

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<b>EGGPLANT PARMESAN SANDWICH</b>	\$10
EGGPLANT , BABY ARUGULA, RICOTTA CHEESE, PESTO-VEGGIE NAISE ON MULTIGRAIN BREAD	
<b>THE BLT</b>	\$10
DOUBLE APPLEWOOD BACON, TOMATO, LETTUCE, AVOCADO AIOLI	
<b>TASTE OF THE ISLAND CHICKEN SANDWICH</b>	\$11
GRILLED PINEAPPLE, GOUDA CHEESE, SLICE HAM, GUACAMOLE MAYONNAISE, FOCACCIA BREAD, LETTUCE, TOMATO, AND RED ONION	
<b>MANGO CHUTNEY CHICKEN WRAP</b>	\$12
LETTUCE, TOMATO, MANGO CHUTNEY, PROVOLONE CHEESE ON A SUNDRIED TOMATO WRAP	
<b>HOUSE-MADE VEGGIE BURGER</b>	\$12
QUINOA, BLACK BEANS, SWEET POTATO, FRESH HERBS, VIDALIA ONIONS, BROWN RICE, MELTED JACK CHEESE SERVED BETWEEN TWO LARGE, SOY-MARINATED, PORTOBELLO MUSHROOMS	
<b>CORNED BEEF OR TURKEY REUBEN</b>	\$12
CURE CORNED BEEF OR TURKEY, SAUERKRAUT, RUSSIAN DRESSING, SWISS CHEESE ON RYE BREAD.	
<b>GRILLED TURKEY STACK</b>	\$13
TURKEY, APPLEWOOD BACON, ARUGULA, PEPPER JACK CHEESE, FRIED EGGS, MULTIGRAIN BREAD TOMATO AND AVOCADO AIOLI.	
<b>BRIDGEWATER SIGNATURE CHEESE BURGER</b>	\$14
BLEND OF BRISKET AND CHUCK SIRLOIN TOPPED WITH RED ONION, ICEBERG LETTUCE, TOMATO, CHEDDAR CHEESE, AND APPLEWOOD SMOKED BACON	
<b>THREE MAHI-MAHI TACOS</b>	\$14
THREE BLACKENED MAHI-MAHI TACOS SERVED ON SOFT FLOUR TORTILLA WITH LIME CABBAGE SLAW FRESCA, AVOCADO, CILANTRO AND CHIPOTLE AIOLI	
<b>BLACKENED MAHI WRAP</b>	\$16
GRILLED FRESH MAHI-MAHI, AVOCADO, TOMATO, AND ARUGULA TOSSED WITH CHIPOTLE GARLIC SAUCE	
<b>GROUPE SANDWICH</b>	\$20
GRILLED MARINATED GROUPE, FRIED OR BLACKENED, CARAMELIZED ONIONS AND CAJUN REMOULADE	