

# D I N N E R

## SHAREABLES

### HUMMUS MEZZE VG, DF, NF | 10

Hummus | Marinated Olive Tapenade | Carrots | Celery | Cucumber | Garlic and Chili Naan

### SHRIMP COCKTAIL GF, DF, NF | 16

Jumbo Shrimp | Cocktail Sauce | Lemon

### FRIED OYSTERS | 18

Cornmeal Fried | Lemon Tabasco Aioli | Pickled Mustard Seeds | Micro Greens

### CHICKEN WINGS GF, NF | 15

Crispy Fried | Carrots | Celery | Choice of Dry Rub, Buffalo or Asian BBQ | Choice of Ranch or Blue Cheese

### PRETZEL NF | 10

NY Style Pretzel | Flakey Salt | White Cheddar & Craft Ale Dipping Sauce | Creole Mustard

### POPCORN SHRIMP NF, DF | 14

Crispy Battered Shrimp | Sriracha Aioli | Kale Crunch Slaw | Avocado Lime Vinaigrette

### CHARCUTERIE BOARD NF | 15

Imported | Domestic | Cheeses | Meats | Honeycomb | Condiments | Garlic Chili Naan

### SEARED AHI TUNA GF, NF | 19

Sesame Tuna | House Ponzu Sauce | Pickled Baby Peppers | Wasabi Aioli

### SHISHITO PEPPERS DF, GF, NF | 9

Grilled Shishito Peppers | Tamari | Yuzu | Sesame | Togarashi | Maldon Smoked Sea Salt

## SALADS

### CAESAR SALAD NF | full 10 half 7

Romaine | Caesar Dressing | Shaved Parmesan Cheese | Croutons

### WEDGE GF, NF | full 13 half 9

Baby Iceberg | Applewood Smoked Bacon | Heirloom Tomatoes | Blue Cheese Crumbles | Buttermilk Ranch

### GREEK SALAD NF, GF | 13

Mixed Greens | Cherry Tomatoes | Drop Peppers | Red Onion | Mixed Olives | Cucumbers | Feta | Pepperoncini  
Red Wine Oregano Vinaigrette

### GORGONZOLA PEAR SALAD | 14

Baby Greens | Pears | Candied Pecans | Gorgonzola Blue Cheese | Dried Cranberries | Applewood Smoked Bacon  
White Balsamic Vinaigrette

### BEET AND ARUGULA NF, GF | 13

Baby Arugula | Roasted Purple & Yellow Beets | Roasted Butternut Squash | Goat Cheese | Toasted Pumpkin Seeds  
Apple Cider Vinaigrette

### HOUSE SALAD DF, NF | 6

Spring Mix | Cherry Tomatoes | Cucumbers | Carrots | Croutons | Balsamic Dressing

**Add protein to any Salad** Chicken 6 | Jumbo Shrimp 11 | Salmon 12

## FROM THE GARDEN

### CURRIED THAI SPRING ROLL LETTUCE WRAPS VG, GF, DF | 13

Rice Noodles | Bell Peppers | Carrots | Cucumber | Avocado | Basil | Toasted Peanuts | Butter Lettuce | Chili Sauce

### BULGOGI STYLE EGGPLANT GF, V | 15

Grilled Eggplant | Bulgogi Sauce | Grilled Onion | Poke Rice | Snow Peas

### GARDEN PLATE VG, GF | 15

Ratatouille Hash | Balsamic Blistered Cherry Tomatoes | Spiced Roasted Butternut Squash | Broccolini | Pesto



GF - Gluten Free | DF - Dairy Free | NF - Nut Free | VG - Vegetarian | V - Vegan

EXECUTIVE CHEF - Chris Nealy | SOUS CHEFS - Kalim Ventura - Todd Woods - José Perez

## FROM THE LAND

### FILET MIGNON GF, NF | 37

Certified Angus Beef | Mashed Potatoes | Grilled Asparagus | Compound Butter | Grilled Roma Tomatoes

### SHORT RIB | 31

Braised Short Rib | Butternut Squash & Sage Raviolis | Sautéed Spinach | Peruvian Peppers | Sherry Demi-Glace  
Tobacco Onion Straws

### BLACKENED PORK CHOP GF, DF, NF | 32

White Marble Farms | Bourbon & Peach Glaze | Dirty Rice | Green Beans

### CRISPY CHICKEN THIGHS | 19

Pan Seared | Skin on Chicken Thighs | Roasted Acorn Squash | Rainbow Swiss Chard | Mustard Caper Pan Sauce

## FROM THE SEA

### PAN SEARED SEA BASS DF, GF, NF | 38

Sesame Seared Sea Bass | Edamame | Apple Miso Broth | Mushroom Risotto | Pickled Watermelon Radish

### SHRIMP & GRITS GF, NF | 25

Pan Seared Shrimp | Andouille Sausage | White Cheddar Cheese Grits | Peppers | Onions  
House-Made Worcestershire Butter

### STUFFED SALMON GF, NF | 28

Spinach | Brie | Shrimp | Roasted Red Bell Peppers | Mashed Potatoes | Green Beans | Lemon Beurre Blanc

### TUNA POKE BOWL GF, DF | 20

Ahi Grade Tuna | Avocado | Mango | Seasoned Rice | Seaweed Salad | Pickled Ginger | Ponzu Sauce | Cilantro  
Sesame Seeds

## CLUB CASUAL CORNER

### QUESADILLA NF | 10

Tri-Colored Peppers | Cheddar Jack Cheese | Sour Cream | Pico de Gallo

**Add Chicken 6 | Jumbo Shrimp 11**

### GRILLED CHICKEN | 14

Chicken Sandwich | Char-Grilled | Havarti Cheese | Applewood Smoked Bacon | Lemon Herb Aioli | Baby Arugula  
Tomato Focaccia | French Fries

### SEAFOOD ROLL DF, NF | 15

Snow Crab | Shrimp | Mayo | Celery | Sambal | Toasted New England Roll

### BRIDGEWATER SIGNATURE BURGER NF | 15

Brisket & Sirloin | Applewood Smoked Bacon | Cheddar Cheese | Lettuce | Tomato | Onion | Brioche Bun | French Fries

### CHICKEN PARMESAN NF | 17

Salt & Vinegar Chip | Italian Bread Crumbs | Hearty Red Sauce | Linguini | Parmesan-Reggiano

### FETTUCCHINE ALFREDO NF | 14

Parmesan Cream | Fettuccine

**Add Chicken 6 | Jumbo Shrimp 11**

### THREE MAHI MAHI TACOS DF, NF | 16

Blackened | Soft Flour Tortillas | House Slaw | Pico de Gallo | Avocado | Chipotle Aioli

### CREAMY CHICKEN ORZO | 15

Chicken Thighs | Bell Pepper | Onion | Carrot | House-Made Pesto | Orzo | Parmesan

### HARDWOOD SMOKED BRISKET DF, NF | 22

Horseradish Whipped Potatoes | Bacon Braised Green Beans | Bourbon Au Jus

## SIDES

Baked Potato | 5

Mashed Potatoes | 5

Green Beans | 5

French Fries | 5

Asparagus | 5

Fruit | 5

Broccoli | 5

Sweet Potato Fries | 5



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