

# DINNER

## Shareables

### HUMMUS MEZZE | VG, DF, NF | 11

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

### CHICKEN WINGS | GF, NF | 17

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

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

Jumbo Shrimp | Cocktail Sauce | Lemon

### SPICY EDAMAME | DF, NF, VG, V | 9

Edamame Pods | Garlic | Ginger | Scallions | Orange | Sesame Gochujang | Sea Salt

### CHARCUTERIE BOARD | NF | 17

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

### PULLED PORK SPRING ROLLS | NF, DF | 10

BBQ Smoked Pulled Pork | Cabbage | Carrots | Grilled Peach Chili Sauce

## Salads

### CAESAR | NF | FULL 11 HALF 8

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

### SPINACH SALAD | NF | 15

Baby Spinach | Marinated Mushrooms | Artichokes | Drop Peppers  
Cracked Black Pepper Boursin Cheese | Hot Bacon Vinaigrette | Crostini

### BERRY ARUGULA SALAD | GF, VG | 12

Baby Arugula | Candied Walnuts | Strawberries | Goat Cheese | Blueberries | Dijon Vinaigrette

### BURRATA SALAD | GF, NF, VG | 13

Heirloom Tomatoes | Burrata Cheese | Black Pepper Sea Salt | Balsamic Reduction | Basil Oil

**ADD PROTEIN TO ANY SALAD CHICKEN 6 | JUMBO SHRIMP 11 | SALMON 12**

## Garden

### KUNG PAO CAULIFLOWER | 14

Fried Cauliflower Bites | Edamame | Pickled Baby Peppers | Kung Pao Sauce | Toasted Peanuts  
Poke Rice

### VEGETABLE CANNELLONI | NF, VG | 20

Avocado Lemon Ricotta | Spinach | Roasted Zucchini & Mushrooms | Parmigiano Reggiano  
House Made Red Sauce | Parmesan Cream



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

# DINNER

## Club Casual

### QUESADILLA | NF | 11

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

**ADD CHICKEN 6 | JUMBO SHRIMP 11**

### CHICKEN SANDWICH | NF | 14

Grilled Chicken | Goat Cheese | Strawberry Pepper Jam | Baby Arugula | Brioche | French Fries

### LASAGNA | NF | 18

Ground Beef | Italian Sausage | Ricotta | Mozzarella | Pasta | Hearty Red Sauce

### 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 | 17

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

### BLACKENED SHRIMP PASTA | NF | 25

Tri-Color Peppers | Caramelized Onions | Roasted Wild Mushrooms | Cavatappi Pasta

Cajun Cream Sauce

### BBQ BURNT ENDS SANDWICH | NF | 17

C.A.B. Brisket Burnt Ends | Apple Cider BBQ Sauce | Cheddar Jack Cheese | Fried Onions

Brioche Bun | French Fries

## Land

### FILET MIGNON | GF, NF | 38

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

Grilled Roma Tomatoes

### LAMB SHANK | NF | 37

Red Wine Braised Lamb Shank | Pomegranate Molasses Demi

White Cheddar Cheese Grits | Broccolini

### CHICKEN AND WAFFLES | NF | 22

Crispy Chicken Thighs | Bacon & Cheddar Waffle | Apple Celery Slaw | Sriracha Honey

### VOLCANO OSSO BUCCO | NF | 34

Braised Pork | Mashed Potatoes | Crispy Brussels Sprouts | Creole Tomato Glaze

## Sea

### CORNMEAL CRUSTED WALLEYE | 36

Confit Fingerlings | Mustard Greens | Artichokes | Grape Tomatoes

Red Pepper Coulis

### SWORDFISH CASINO | GF, NF | 35

Grilled Swordfish | Roasted Mushroom & Spinach Sauté | Lump Crab | Chili Oil

Roasted Red Pepper & Bacon | Lemon Butter Sauce

### CRISPY SALMON | GF, NF | 28

Herbed Rice Paper Seared Salmon | Saffron Risotto | Fennel | Bok Choy | Peppers

Soy Mustard Sauce

### TUNA POKE BOWL | GF, DF | 20

Ahi Grade Tuna | Avocado | Mango | Seasoned Rice | Seaweed Salad

Pickled Ginger Ponzu Sauce | Sesame Seeds

## Sides

### SIDE SALAD | 6

### SIDES | 5

Green Beans | Asparagus | Broccoli | French Fries | Fruit | Sweet Potato Fries



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