

DINNER

at The Club

Shareables

*JUMBO CHICKEN WINGS | NF | 16

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

*FIRECRACKER SHRIMP | NF, DF | 15

Popcorn Shrimp | Firecracker Sauce | Sesame Seeds | Green Onions | Sriracha Sauce

*BONELESS WINGS | NF | 14

8 oz. Boneless Wings | Crispy Fried | Carrots | Celery
Choice of Buffalo or Asian BBQ | Choice of Ranch or Blue Cheese

PRETZEL | NF | 13

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

*TUNA TARTARE | NF, DF, GF | 17

Tuna Poke | Fried Rice Cake | Avocado | Seaweed Salad | Sriracha Aioli | Sesame Seeds | Eel Sauce

HUMMUS MEZZE | VG, NF | 15

Hummus | Sundried Tomato Spread | Sumac and Smoked Paprika | Olive Oil | Carrots
Celery | Cucumber | Cherry Tomatoes | Garlic and Chili Naan

SPICY CHEESE CURDS | NF, VG | 12

Breaded Cheese Curds | Honey Drizzle | Ranch

Garden

PESTO STUFFED CAULIFLOWER TART | NF, VG | 19

Puff Pastry Shell | Tomato Fondue | Pesto Ricotta | Roasted Cauliflower

FIG AND CARAMELIZED ONION FLATBREAD | NF | 18

Crisp Flatbread | Creamy Boursin Sauce | Caramelized Onions | Fig Halves
Fig Preserves | Mozzarella Cheese | Crispy Prosciutto | Basil | Balsamic Drizzle

Soup & Salad

*ADD PROTEIN TO ANY SALAD: CHICKEN 6 | JUMBO SHRIMP 10 | SALMON 14 | TWIN FILET MEDALLIONS 22

*SOUP OF THE DAY OR CHILI

Cup | 7 Bowl | 9

CAESAR | NF, VG | FULL 12 HALF 9

Romaine | Shaved Parmesan Cheese | Croutons | Caesar Dressing

WEDGE | GF, NF | FULL 13 HALF 9

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

BROCCOLI AND CUCUMBER SALAD | GF | 16

Chopped Spring Mix | Cucumber | Shaved Broccoli | Cherry Tomatoes
Marcona Almonds | Bacon | Everything Bagel Seasoning | Garlic Lime Dressing

GREEN GODDESS SALAD | GF, NF, VG | 13

Romaine | Feta | Cucumber | Shaved Parmesan | Avocado | Cucumber
Heirloom Cherry Tomatoes | Green Goddess Dressing

CHOPPED SALAD | GF, NF | 13

Chopped Iceberg | Chopped Tuscan Greens | Diced Tomatoes | Gorgonzola Cheese
Apple Smoked Bacon | Sliced Castelvetrano Olives | Avocado
White Balsamic Vinaigrette

SUMMER KALE BERRY SALAD | GF, VG | 17

Baby Kale | Sliced Strawberries | Feta | Candied Pecans | Mint Leaves
Lemon Mint Vinaigrette



GF - GLUTEN FREE | DF - DAIRY FREE | NF - NUT FREE | VG - VEGETARIAN | V - VEGAN

Executive Chef - Kalim Ventura | Sous Chefs - Megan Miller, Luis Oyarves Payares, José Perez

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GLUTEN FREE BUN OR SLICED BREAD AVAILABLE UPON REQUEST FOR ADDITIONAL CHARGE

***TERIYAKI BOWL | NF, DF | 16**

Broccoli | Celery | Carrots | White Rice | Green Onion Curls | Teriyaki Glaze

ADD SALMON (5OZ.) 6 | CHICKEN 6 | JUMBO SHRIMP 9

CHEDDAR STUFFED MEATLOAF | NF | 19

Ground Beef | Sharp Cheddar | Bacon Chive Mashed Potatoes | Green Beans

Carrots | Sweet Tomato Glaze

***QUESADILLA | NF, VG | 12**

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

ADD CHICKEN 6 | JUMBO SHRIMP 10 | BEEF TENDERLOIN 12

***BRIDGEWATER SIGNATURE BURGER | NF | 19**

Brisket & Sirloin | Applewood Smoked Bacon | Cheddar Cheese | Lettuce | Tomato

Onion | Brioche Bun | French Fries

***THE WAGYU POPPER BURGER | NF | 22**

8oz Wagyu Patty | Melted Jalapeno Popper Spread | Crispy Onions | Lettuce | Bacon

Brioche Bun | Choice of Side

***PLAIN JANE | NF | 15**

Grilled Chicken | Lettuce | Tomato | Onion | Brioche Bun | Choice of Side

***THREE MAHI MAHI TACOS | DF, NF | 21**

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

ROASTED POBLANO AND BLACK BEAN BURGER | NF, VG | 17

Avocado | Arugula | Tomato | Chipotle Aioli | Havarti Cheese | Brioche Bun | Choice of Side

CHICKEN FRENCH DIP | NF | 16

Grilled Chicken Breast | Caramelized Onion Jam | Gruyere Cheese | Garlic Aioli

Toasted Onion Roll | Au jus | Choice of Side

***SIMPLY GRILLED VERLASSO SALMON | NF, GF | 22**

Hormone and Antibiotic Free | Side of Broccoli

***SIMPLY GRILLED CHICKEN BREAST | NF, GF | 14**

All Natural | Side of Broccoli

***FILET MIGNON | GF, NF | 44**

Certified Angus Beef | Mashed Potatoes | Grilled Asparagus

Grilled Roma Tomatoes | Compound Butter

***BOURBON & APRICOT GLAZED PORK CHOP | GF, DF | 32**

Lemon Herb Farro | Charred Asparagus | Pickled Shallots | Parsley Oil | Pistachio Dust

***STEAK FRITES | GF, NF | 29**

Filet Medallions | Chimichurri | Beef Tallow Shoestring Fries

***SEARED BRANZINO | GF, NF, DF | 32**

Seared Branzino Filet | Roasted Garlic Rosemary Fingerling Potatoes | Caponata Sauce

Grilled Lemon | Red Pepper Coulis

***TUNA POKE BOWL | DF, GF | 23**

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

House Ponzu Sauce | Sesame Seeds

***SPINACH BASIL ORZO | NF | 29**

Choice of Grilled Shrimp or Seared Salmon | Spinach Basil Orzo Pasta

Blistered Tomatoes | Italian Herb Butter Sauce | Asparagus

FETTUCCHINE ALFREDO | NF, VG | 14

Fettuccine | Parmesan Cream

***ADD CHICKEN 6 | JUMBO SHRIMP 10**

ROASTED RED PEPPER RIGATONI | NF, VG | 16

Rigatoni Pasta | Roasted Red Pepper Sauce | Blistered Tomatoes | Pesto

Shaved Parmesean | Black Truffle Oil | Basil

***ADD CHICKEN 6 | JUMBO SHRIMP 10**

SIDES | VG | 6

French Fries | Sweet Potato Fries | Baked Potato | Green Beans | Fresh Fruit

SIDES | VG | 7

House Salad | Asparagus | Mac & Cheese | Broccoli



GF - GLUTEN FREE | DF - DAIRY FREE | NF - NUT FREE | VG - VEGETARIAN | V - VEGAN

Executive Chef - Kalim Ventura | Sous Chefs - Megan Miller, Luis Oyarves Payares, José Perez

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**