

Shareables

HUMMUS MEZZE | VG, DF, NF | 15

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

BAKED BRIE | NF | 13

Apple and Pear Compote | Everything Seasoning | Toast Points

FLORIDA KEY LIME PEPPER SEARED TUNA | NF, DF | 21

Ahi Tuna | Cucumber & Seaweed Salad | Ponzu Sauce
Wasabi Aioli | Soy Pearls | Orchid

JUMBO CHICKEN WINGS | GF, NF | 16

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

BONELESS WINGS | NF, DF | 14

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

CRISPY BOURBON GLAZED PORK BELLY LOLLIPOP | DF | 18

Coconut Crust | Spiced Raspberry | Apricot Gastrique | Pancetta Crunch
Smoked Bourbon Sea Salt

CRAB TOWER | GF, NF, DF | 18

Jumbo Lump Crabmeat | Avocado | Mango | Balsamic Reduction
Basil Oil | Orange Vinaigrette

DEVILED EGGS | GF, NF | 11

Egg Whites | Chipotle Aioli Egg Mix | Gremolata | BBQ Crunch

FIRECRACKER SHRIMP | NF, DF | 15

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

PRETZEL | NF | 12

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

CORN BREAD | NF | 8

Orange Corn Flour | Goat Cheese | Honey

Garden

FALAFEL BOWL | GF, NF | 15

Hummus | Falafel | Pickled Red Onion | Feta | Olives | Quinoa | Radishes | Lemon Yogurt

VEGETARIAN "CHICKEN FRIED OYSTER MUSHROOM" | NF | 15

Mashed Potatoes | Garlic Green Beans | Vegetable Gravy

Salads

CAESAR | NF | FULL 12 HALF 9

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

HARVEST SALAD | GF, DF | 13

Baby Spinach | Baby Arugula | Candied Walnuts | Pomegranate Seeds
Roasted Butternut Squash | Roasted Chickpeas | Dijon Maple Vinaigrette

CHOPPED SALAD | GF, NF | 12

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

SOUTHWEST BLACK AND BLUE STEAK SALAD | NF | 28

Roasted Corn | Red Onions | Pico de Gallo | Avocado | Blue Cheese
Grilled Sirloin | Tortilla Strips | Romaine | Cilantro Lime Dressing

KALE, BROCCOLI & BACON SALAD | GF, DF | 13

Baby Kale | Broccoli Florets | Marcona Almonds | Shredded Carrots
Dried Cranberries | Red Onions | Goat Cheese | Apple Cider Vinaigrette

ADD PROTEIN TO ANY SALAD CHICKEN 6 | JUMBO SHRIMP 10 | SALMON 14 | STEAK 16

Sides

SIDES | 6

French Fries | Sweet Potato Fries | Baked Potato | Green Beans | Jasmine Rice | Fruit

SIDES | 7

House Salad | Asparagus | Mac & Cheese | Broccoli
Harissa Roasted New Potatoes | Brussel Sprouts with Bacon and Balsamic Glaze

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



Land

FILET MIGNON | GF, NF | 43

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

GRILLED PORK CHOP | GF, NF | 38

Dry Aged Pork Ribeye Chop | Dirty Rice | Green Beans | Tomato Chutney | Micro Greens

STEAK FRITES | GF, NF | 26

Twin 2 oz. Filet Medallions | Compound Butter | Rosemary Truffle Parmesan Dusted Fries

Sea

VISITING FRESH FISH | GF, NF | MARKET PRICE

Pan Seared or Blackened | Green Beans | Mashed Potatoes | Lemon Butter Sauce

TUNA POKE BOWL | GF, DF | 23

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

MOROCCAN SALMON | GF | 28

Pan Seared Verlasso Salmon | Moroccan Spiced Sauce | Lemon Yogurt | Pistachios
Harissa Roasted New Potatoes | Green Olives | Grilled Lemon

SEAFOOD AND GRITS | GF, NF | 27

Pan Seared | Scallops | Shrimp | Bourbon Worcestershire Sauce
Herbed Cream Cheese Grits

Pasta & More

BRAISED BEEF RAGU | 20

Shredded Beef | Marinara Sauce | Rigatoni Pasta | Parmesan Reggiano

FETTUCCHINE ALFREDO | NF | 14

Parmesan Cream | Fettuccine
ADD CHICKEN 6 | JUMBO SHRIMP 10

RAMEN BOWL | DF, NF | 19

Seared Pork Belly | Soft Boiled Egg | Ramen Noodles | Baby Bok Choy
Carrots | Green Onions | Chili Crisp | Sesame Seeds | Tonkatsu Ramen Broth

CHICKEN PARMESAN | NF | 19

Panko and Parmesan Crusted | Mozzarella | Linguini | House Marinara
Parmigiano Reggiano

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Club Casual

SMOKED BRISKET | GF, NF | 26

Horseradish Whipped Potatoes | Southern Green Beans | Candied Peach Bourbon Glaze

QUESADILLA | NF | 12

Tri-Colored Peppers | Cheddar Jack Cheese | Sour Cream | Pico de Gallo
ADD CHICKEN 6 | JUMBO SHRIMP 10

CHICKEN SANDWICH | NF | 16

Grilled Chicken | Raspberry Chipotle Seasoned | Sundried Tomato | Goat Cheese Spread
Basil | Baby Arugula | Caramelized Onions | Rosemary Ciabatta

BRIDGEWATER SIGNATURE BURGER | NF | 17

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

OLYMPUS BISON BURGER | NF | 18

Baby Arugula | Tomato | Pickled Red Onions | Tzatziki Sauce | Feta Cheese | Brioche Bun

THREE MAHI MAHI TACOS | DF, NF | 18

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

FOUR CHICKEN ENCHILADAS | NF | 18

Chicken Breast | Poblano Peppers | Avocado | Oaxaca and Cheddar Blend
Flour Tortillas | Poblano Sauce

GLUTEN FREE BUN AVAILABLE UPON REQUEST FOR ADDITIONAL CHARGE

Simply Grilled

GRILLED VERLASSO SALMON | GF, NF, DF | 20

Hormone and Antibiotic Free | Side of Broccoli

GRILLED CHICKEN BREAST | GF, NF, DF | 13

All Natural | Side of Broccoli

Spring & Sparkling Water

ACQUA PANNA WATER

500ml | 5
1 Liter | 8

SAN PELLEGRINO

250ml | 5
1 Liter | 8

