
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 | 11

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

CHARCUTERIE BOARD | NF | 18

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

CRISPY BRUSSELS SPROUTS | GF | 14

Brussels Sprouts | Creole Cane Glaze | Candied Pecans | Bacon
Whipped Goat Cheese

BOURBON PEACH FLATBREAD | NF | 19

Macerated Peaches | Bourbon Glazed Pork Belly | Sweetie Drop Peppers
Baby Arugula | Smoked Gouda

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

COCONUT RANCH BABY KALE SALAD | DF, GF | 15

Chili Roasted Sweet Potatoes | Crispy Chick Peas | Candied Pecans | Avocado | Golden Raisins
Dried Cranberries | Baby Kale | Coconut Ranch

QUINOA ARUGULA SALAD | GF, DF | 15

Baby Arugula | Red Quinoa | Avocado | Marcona Almonds | Red Onions | Cranberries
Chickpeas | Lemon Vinaigrette

BURRATA SALAD | GF, NF, VG | 14

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

SOUTHWEST BLACK AND BLUE STEAK SALAD | NF | 25

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

ADD PROTEIN TO ANY SALAD CHICKEN 7 | JUMBO SHRIMP 11 | SALMON 13 | STEAK 15

Garden

CAULIFLOWER STEAK PICCATA | 19

Roasted Cauliflower | Wild Mushroom Piccata | Grilled Lemons | Carrot Purée



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

Club Casual

QUESADILLA | NF | 11

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

ADD CHICKEN 6 | JUMBO SHRIMP 11

GRILLED CHICKEN SANDWICH | NF | 15

Grilled Chicken | Applewood Smoked Bacon | Swiss Cheese | Honey Mustard
Lettuce | Tomato | Pretzel Bun

RIGATONI BOLOGNESE | NF | 17

Beef Bolognese | Italian Sausage | Rigatoni Pasta | Parmesan Cream
Parmigiano Reggiano

BRIDGEWATER SIGNATURE BURGER | NF | 16

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

AUTUMN HARVEST CHICKEN THIGHS | NF, GF | 18

Carrot Purée | Zucchini | Creamy Chicken Sauce | Roasted Potatoes

FETTUCCINE ALFREDO | NF | 14

Parmesan Cream | Fettuccine

ADD CHICKEN 7 | JUMBO SHRIMP 11

THREE MAHI MAHI TACOS | DF, NF | 18

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

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

ASIAN BOURBON STREET BOWL | GF, DF | 17

Chicken Thighs | Broccoli | Onions | Tri-Color Peppers | Cashews | Jasmine Rice
Tamari Soy Sauce | Red Pepper Flakes

Land

FILET MIGNON | GF, NF | 38

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

BLACK PEPPER FENNEL PORK CHOPS | NF | 32

Two Six Ounce Chops | Blue Cheese Butter | Oregano Breadcrumbs
Red Bell Peppers | Green Beans

PUTTER RIBEYE | GF, NF | 49

Bone in Ribeye | Mashed Potatoes | Grilled Asparagus | Compound Butter | Grilled Roma Tomatoes

PANÉED VEAL MEDALLIONS | NF | 29

Buckhead Beef Veal Shoulder | Sweet Corn Soufflé | Asparagus Tips
Port Wine Butter Sauce | Fried Capers | Shaved Parmesan

Sea

BBQ GRILLED HALIBUT | NF | 35

Gold Barbeque Glaze | Grilled Alaskan Halibut | Jasmine Rice | Garlic Parmesan Broccoli

TUNA POKE BOWL | GF, DF | 21

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

CEDAR PLANK SALMON | 27

Verlasso Salmon | Mediterranean Cous Cous Salad | Grilled Artichoke Hearts
Roasted Tomatoes | Feta | Pine Nuts | Dill Lemon Crema

Sides

SIDES | 5

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

SIDE HOUSE SALAD | 6

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