

Shareables

HUMMUS MEZZE | VG, DF, NF | 15

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

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

CRAB TOWER | GF, NF, DF | 17

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

DEILED 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

CRISPY ARTICHOKE HEARTS | 8

Panko Breaded | Baby Arugula | Parmesan Truffle Aioli

CRAB CAKE | NF | 17

Lump and Claw Crab Meat | Old Bay | Mango Salsa | Remoulade Sauce | Chili Oil

Garden

FALAFEL BOWL | GF, NF | 15

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

BURRATA KATAIFI SALAD | 15

Shredded Phyllo Dough Nest | Burrata | Heirloom Tomatoes | Cucumbers
Baby Arugula | Vanilla Fig Balsamic Vinaigrette | Pistachio
White Balsamic Pearls | Micro Greens

Salads

CAESAR | NF | FULL 12 HALF 9

Romaine | Caesar Dressing | Shaved Parmesan Cheese | Croutons

SUMMER SALAD | GF | 13

Spring Mix | Strawberries | Candied Pecans | Mandarin Oranges | Goat Cheese
Raspberry Poppy Seed Vinaigrette

WEDGE | GF, NF | FULL 13 HALF 9

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

CHOPPED SALAD | GF, NF | 12

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

QUINOA ARUGULA SALAD | GF, DF | 15

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

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

Corn, Cucumber & Tomato Salad | 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 | NF | 38

Dry Aged Pork Ribeye Chop | Corn Pudding | Grilled Asparagus
Tomato Jam | Micro Greens

STEAK FRITES | GF, NF | 26

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

Sea

ALASKAN HALIBUT | 36

Pan Seared | Crawfish | Edamame Succotash | Green Onions | Lemon Butter

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
Harissa Roasted New Potatoes | Pistachios | Green Olives | Grilled Lemon

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

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Pasta & More

BRAISED BEEF RAGU | 20

Shredded Beef | Marinara Sauce | Pappardelle Pasta | Parmesan Reggiano

FETTUCCINE ALFREDO | NF | 14

Parmesan Cream | Fettuccine

ADD CHICKEN 6 | JUMBO SHRIMP 10

CHICKEN PARMESAN | NF | 19

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

STUFFED SHRIMP | 27

Crab Stuffed Shrimp | Asparagus | Heirloom Tomatoes | Linguini
Lemon Caper Butter Sauce

Club Casual

QUESADILLA | NF | 12

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

ADD CHICKEN 6 | JUMBO SHRIMP 10

BLACKENED CHICKEN SANDWICH | 16

Creole Seasoning | Lime Barbeque Sauce | Cheddar Cheese | Applewood Smoked
Bacon | Sambal Aioli | Lettuce | Tomato | Onion | Brioche Bun

MAKERS MARK KOBE BURGER | NF | 18

Bourbon Candied Onions | Thyme Roasted Roma Tomatoes | Havarti Cheese
Dijonnaise | Pretzel Bun

BRIDGEWATER SIGNATURE BURGER | NF | 17

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

SUBSTITUTE WITH BISON | 5

THREE MAHI MAHI TACOS | DF, NF | 18

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

ORANGE GOCHUGARU CHICKEN | 21

Pan Seared Chicken Breast | Rice Cake | Green Beans | Roasted Red Peppers
Orange Gochugaru Cashew Butter | Sesame Seeds | Micro Greens

ASIAN BOURBON STREET BOWL | GF, DF | 22

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

GLUTEN FREE BUN AVAILABLE UPON REQUEST FOR ADDITIONAL CHARGE

