

DINNER

at The Club

Shareables

HUMMUS MEZZE | VG, DF, NF | 15

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

BAKED ARTICHOKE AND CRAB DIP | NF | 19

Blend of Blue Crab Meat | Grilled Artichokes | Cream Cheese
Asiago Cheese | Mozzarella Cheese | Fried Naan

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

DUCK CONFIT FLATBREAD | NF | 16

Duck Confit | Caramelized Onions | Grapes | Manchego Cheese
Blackberry Hoisin Glaze

FIRECRACKER SHRIMP | NF, DF | 15

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

PRETZEL | NF | 13

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

TUNA TARTARE | NF, DF | 17

Ahi Tuna | Sesame Aioli | Eel Sauce | Avocado | Fried Sushi Rice | Tamari | Green Onion

Garden

BUTTERNUT SQUASH "SHORT RIB" | NF, GF | 19

Braised Butternut Squash | House Mashed Potatoes | Garlic Green Beans
Roasted Vegetable Reduction | Fried Leeks

BANG BANG CAULIFLOWER | NF, DF | 15

Crispy Fried Cauliflower Florets | White Rice | Steamed Broccoli
Bang Bang Sauce | Green Onions

ADD PROTEIN TO ANY SALAD: CHICKEN 6 | JUMBO SHRIMP 10 | SALMON 14 | TWIN FILET MEDALLIONS 15

SOUP OF THE DAY OR CHILI

Cup | 6 Bowl | 8

CAESAR | NF | 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

HARVEST SALAD | GF, DF | 14

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

GREEN GODDESS SALAD | GF, NF | 13

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

CHOPPED SALAD | GF, NF | 12

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

PEAR SALAD | GF | 15

Mixed Greens | Pears | Blue Cheese Crumbles | Dried Cranberries | Candied Pecans
Crumbled Bacon | White Balsamic Vinaigrette

Sides

SIDES | 6

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

SIDES | 7

House Salad | Asparagus | Mac & Cheese | Broccoli | Beer Battered Onion Rings
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

CHICKEN SANDWICH | NF | 16

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

CHEDDAR STUFFED MEATLOAF | NF | 18

Ground Beef | Sharp Cheddar | Bacon Chive Mashed Potatoes | Green Beans
Carrots | Sweet Tomato Glaze

MAKER'S MARK KOBE BURGER | NF | 19

Grilled Kobe Beef | Candied Onions | Thyme Roasted Roma Tomatoes
Havarti Cheese | Dijonnaise | Baby Arugula | Pretzel Bun | French Fries

QUESADILLA | NF | 12

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

BRIDGEWATER SIGNATURE BURGER | NF | 18

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

TURKEY BURNT ENDS STACK | NF | 18

Pulled Turkey Burnt Ends | Savory Stuffing Waffle | Yukon Gold Potato Bisque
Cranberry Barbeque Sauce | Green Onions | Micro Greens

ASIAN BOURBON BOWL | 21

Chicken Breast | Broccoli | Onions | Tri-Color Peppers | Carrots | Jasmine Rice
Tamari Soy Glaze | Cashews Sesame Seeds

THREE MAHI MAHI TACOS | DF, NF | 18

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

AMERICANO IMPOSSIBLE BURGER | NF, VG | 17

Grilled Impossible Burger | American Cheese | Lettuce | Tomato
Onion | Americano Sauce | Brioche Bun | French Fries

GLUTEN FREE BUN AVAILABLE UPON REQUEST FOR ADDITIONAL CHARGE

— Grilled**SIMPLY GRILLED VERLASSO SALMON | NF, DF, GF | 21**

Hormone and Antibiotic Free | Side of Broccoli

SIMPLY GRILLED CHICKEN BREAST | NF, DF, GF | 13

All Natural | Side of Broccoli

— Land**FILET MIGNON | GF, NF | 43**

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

GRILLED PORK CHOP | GF, NF | 29

Grilled Pork Chop | Butternut Squash Risotto | Grilled Fennel & Peppers
Mandarin Orange Marmalade | Fig Balsamic Glaze

STEAK FRITES | GF, NF | 26

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

— Sea**TUNA POKE BOWL | GF, DF | 23**

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

BBQ SHRIMP | NF | 26

Sundried Tomato and Asiago Bread Pudding | Sautéed Swiss Chard | Corn Soubise

BLACKENED SALMON | NF, DF, GF | 29

Blackened Verlasso Salmon | Tropical Couscous | Grilled Asparagus
Mango Salsa | Micro Greens

CAJUN MAHI MAHI | NF | 26

Blackened Mahi Mahi | White Rice | Crawfish Etouffee | Pickled Okra

— Pasta**FETTUCCHINE ALFREDO | NF | 14**

Fettuccine | Parmesan Cream
ADD CHICKEN 6 | JUMBO SHRIMP 10

RIGATONI ALLA VODKA | NF | 17

Rigatoni | Parmigiano Reggiano | San Marzano Tomato Cream | Calabrian Chili

