

DINNER

at The Club

Shareables

HUMMUS MEZZE | VG, DF, NF | 15

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

SESAME SEARED TUNA | NF, DF | 22

Ahi Tuna | Tamari Dredged | Sesame Seared | Ponzu Sauce
Wasabi Cream | Pickled Sweet Peppers

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

LAMB FLATBREAD | NF | 16

Freedom Farms Ground Lamb | Tri-Color Peppers | Onions | Mozzarella
Chimichurri | Dressed Arugula

SHRIMP COCKTAIL | NF, DF, GF | 16

Jumbo Shrimp | Pickled Vegetables | Cocktail Sauce | Lemon

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

VEGGIE SKEWER | NF, DF | 17

Grilled Zucchini | Squash | Bell Pepper | Red Onion | Cherry Tomato
Vegetable White Bean Ragu | Yellow Roasted Bell Pepper Coulis

GENERAL TSO'S CAULIFLOWER | NF, DF | 18

Crispy Fried Cauliflower Bites | General Tso's Sauce
Butterfly Pea Flower Jasmine Rice | Broccoli | Green Onion Curls | Cinsoy Salt

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

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

SUMMER SALAD | GF | 13

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

PEPPER PEACH STEAK SALAD | NF | 28

Grilled Sirloin | Peppadew Peppers | Diced Peaches | Feta Cheese | Baby Arugula
Fried Onions | Chimichurri

Sides

SIDES | 6

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

SIDES | 7

House Salad | Asparagus | Mac & Cheese | Broccoli
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

CHEDDAR STUFFED MEATLOAF | NF | 18

Ground Beef | Sharp Cheddar | Bacon Chive Mashed Potatoes | Green Beans
Carrots | Sweet Tomato 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 | Applewood Smoked Bacon | Lime Barbeque Sauce
Cheddar Cheese | Honey Sambal Aioli | Lettuce | Tomato
Onion | Brioche Bun | French Fries

BRIDGEWATER SIGNATURE BURGER | NF | 18

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

MEATBALLS AND POLENTA | NF | 20

Two Mozzarella Stuffed Meatballs | House Marinara | Broccolini
Parmigiano Reggiano and Mascarpone Polenta

MEDITERRANEAN BISON BURGER | DF, NF | 19

Roasted Red Pepper Hummus | Marinated Grilled Vegetables | Baby Arugula
Avocado | Toasted Wheat Thins | French Fries

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

IMPOSSIBLE BURGER | NF | 17

Impossible Patty | Black Garlic Molasses and Shoyu Braised Shiitake Mushrooms
Swiss Cheese | Lettuce | Tomatoes | Pretzel Bun | French Fries

GLUTEN FREE BUN AVAILABLE UPON REQUEST FOR ADDITIONAL CHARGE

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

FILET MIGNON | GF, NF | 43

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

DRY AGED PORK CHOP | GF | 28

Grilled Pork Chop | Fried Garlic & Almond Jasmine Rice | Frizzled Brussels Sprouts
Port Wine Cherry Gastrique

STEAK FRITES | GF, NF | 26

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

TUNA POKE BOWL | GF, DF | 23

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

GRILLED SHRIMP | GF, NF | 26

Butterflied Shell-on Grilled Shrimp | 5 Grain Blend | Garlic Sauteed Spinach
Carrot, Orange and Ginger Vinaigrette | Micro Greens

BLACKENED SALMON | NF, DF, GF | 29

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

SEARED TUNA | NF, DF | 25

Ahi Tuna | Orange Gochugaru Crusted | Butterfly Pea Flower Jasmine Rice
Edamame | Vegetable Succotash | Japanese Dressing | Scallion Curls

FETTUCCHINE ALFREDO | NF | 14

Fettuccine | Parmesan Cream
ADD CHICKEN 6 | JUMBO SHRIMP 10

SUMMER CACIO E PEPE | NF | 20

Baby Arugula | Heirloom Cherry Tomatoes | Charred Corn | Black Pepper
Pecorino Romano | Spaghetti | Lemon Olive Oil

