

# DINNER

at The Club

## Shareables

### HUMMUS MEZZE | VG, DF, NF | 15

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

### \*CRAB TOWER | GF, NF, DF | 20

Jumbo Lump Crab Meat | Avocado | Mango | Balsamic Reduction  
Basil Oil | Orange Vinaigrette

### 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

### \*8" PEPPERONI AND GARLIC CONFIT PIZZA | NF | 16

Pepperoni | House Made Tomato Sauce | Garlic Confit  
Buffalo Mozzarella | Pizza Seasoning

### 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

### \*BEET SALAD | GF | 14

Sous Vide Roasted Beets | Goat Cheese Mousse and Crumbles  
Baby Arugula | Candied Pecans | Beet Vinaigrette | Pickled Shallots | Beet Dust

### 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

### \*ARUGULA & QUINOA SALAD | GF | 14

Baby Arugula | Red Quinoa | Marcona Almonds | Chickpeas | Dried Cranberries  
Goat Cheese Crumbles | Red Onions | Blood Orange Vinaigrette

### PEAR SALAD | GF | 15

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

## Soup & Salad

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

\* New Winters Items, Enjoy!



**GLUTEN FREE BUN AVAILABLE UPON REQUEST FOR ADDITIONAL CHARGE**

### CHICKEN SANDWICH | NF | 16

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

### \*BUTTER CHICKEN | NF | 19

Chicken Thigh | Tomato Curry | Basmati Rice | Garlic Naan

### 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

### \*POT ROAST | NF | 22

Slow Roasted Beef | Roasted Baby Carrots | Baby Zucchini  
Smashed Red Potatoes | Red Wine Demi

### 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

### 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

### 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 | Compound Butter  
Rosemary Truffle Parmesan Dusted Fries

### \*WINTER CITRUS SALMON | GF, NF | 24

Brown Sugar and Blood Orange Glazed Verlasso Salmon | Cauliflower Mash  
Bacon Wrapped Asparagus | Herb Compound Butter | Winter Citrus Salsa

### TUNA POKE BOWL | DF, GF | 23

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

### \*SEABASS PUTTANESCA | NF, DF | 44

Pan Seared Seabass | Tomatoes | Olives | Capers | Peppers | Herb Fettuccine

### CAJUN MAHI MAHI | NF | 26

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

### 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

### 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

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