

LUNCH

at The Club

Shareables

HUMMUS MEZZE | VG, DF, NF | 15

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

PRETZEL | NF | 13

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

FIRECRACKER SHRIMP | NF, DF | 15

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

BONELESS WINGS | NF | 14

8 oz. Boneless Wings | Crispy Fried | Carrots | Celery
Choice of Buffalo or Asian BBQ | Choice of Ranch or Blue Cheese

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

Soup & Salad

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 | Caesar Dressing | Shaved Parmesan Cheese | Croutons

*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

CHOPPED SALAD | GF, NF | 12

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

GREEN GODDESS SALAD | GF, NF | 13

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

*BEET SALAD | GF | 14

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

COBB | GF, NF | 17

Romaine | Gorgonzola | Applewood Smoked Bacon | Boiled Eggs | Tomatoes
Avocado | Diced Ham | Diced Turkey | Buttermilk Ranch

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

QUESADILLA | NF | 12

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

TUNA POKE BOWL | GF, DF | 23

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

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

***POT ROAST GRILLED CHEESE | NF | 14**

Slow Roasted Beef | Havarti Cheese | Braised Vegetables
Potato Puree | Toasted Italian Bread | French Fries

CHICKEN SANDWICH | NF | 16

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

BRIDGEWATER SIGNATURE BURGER | NF | 18

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

REUBEN | NF | 16

Corned Beef | Sauerkraut | Swiss Cheese | Thousand Island Dressing
Rye Bread | French Fries

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

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

***THE HAM JAM | NF | 13**

Black Forest Ham | Dijon Mustard | Cherry Preserves | Goat Cheese
Baby Arugula | Toasted Baguette | French Fries

B.L.T. | NF, DF | 12

Applewood Smoked Bacon | Lettuce | Tomato
Roasted Garlic Aioli | White Bread | French Fries

THREE MAHI MAHI TACOS | NF, DF | 18

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

BUFFALO CHICKEN WRAP | NF | 13

Grilled or Fried Chicken | Shredded Lettuce | Tomatoes
Blue Cheese Crumbles | Buffalo Sauce | Flour Tortilla | French Fries

***BRIDGEWATER CLUB SANDWICH | NF | 15**

Black Forrest Ham | Smoked Turkey | Bacon | Cheddar Cheese | Swiss Cheese
Lettuce | Tomato | Roasted Garlic Mayonnaise | Toasted Italian Bread | French Fries

BLACKENED CATFISH SANDWICH | NF, DF | 14

Remoulade Sauce | Lettuce | Tomato | Pickles
New Orleans Baguette | French Fries

AMERICANO IMPOSSIBLE BURGER | NF, VG | 17

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

SIDES | 6

Green Beans | French Fries | Fruit | Sweet Potato Fries

SIDES | 7

House Salad | Asparagus | Broccoli | Beer Battred Onion Rings



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