

Appetizers

CHEF'S FEATURED BREAD AND BUTTER 8

Daily Club-Made, Fresh Baked Bread with Hammock Farms Honey-Sea Salt Butter

**Buy a whole loaf with butter to take home for \$17

CRISPY BRUSSEL SPROUTS 12

Black Pepper and Dijon Mustard Drizzle

LOADED CHIPS 13

Chipperbec Potatoes topped with Ranch, Bacon, Chives and Diced Tomato

THE BRIDGE WINGS 13

Three Crispy-fried Drums and Three Flats tossed in Datil Pepper Buffalo Sauce and served with Bleu Cheese Dressing and Celery *Boneless Available (4 tenders)

FLATBREAD 14

Baked with Vine-ripe Tomato, Ricotta, Goat Cheese and Parmesan

SMOKED PORK BELLY 10

Cider Carrot Slaw with a Bourbon Maple Sauce GF

SAUTÉED BLACK MUSSELS 12

Lemon, White Wine and Datil Pepper, served with Grilled Bread

BANG BANG SHRIMP 14

Fried Gulf Shrimp, drizzled with Spicy Bang Bang Sauce and Green Onion

SESAME SEARED TUNA** 15

Cider Carrot Slaw and Ginger Pearls GF

MINI CRAB CAKES 13

Lemon and Paprika Aioli

Salads

Side House (GF) or Caesar Salad 6

CAESAR SALAD 10

Hearts of Romaine Lettuce, Parmesan Cheese, Roasted Garlic Herb Croutons, and Club-Made Caesar Dressing GF without croutons

WARM SPINACH SALAD 13

Chopped Egg, Shaved Red Onion and Candied Pecans, served with Warm Bacon Dressing GF

THE BRIDGE SALAD 10

Arcadian Greens, Cherry Tomatoes, Sliced Cucumbers, Carrots and Sun-dried Cranberries tossed in Blackberry Balsamic Vinaigrette GF

GRILLED BEET SALAD 14

Sugar and Spiced Rum-Marinaded Red and Golden Beets, tossed with Blackberries, Green Kale, Feta and Hemp Hearts, in a Blood Orange Vinaigrette GF

PEAR SALAD 12

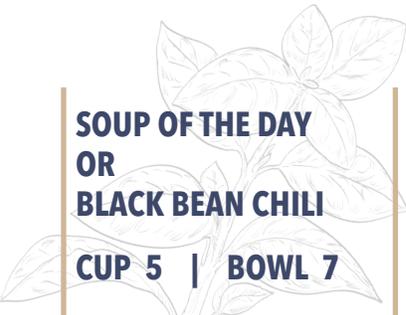
Poached Bosc Pear with Arcadian Greens, Bacon Bits, Feta Cheese, and Sun-dried Cranberries, tossed with Walnut-Honey Vinaigrette GF

Salad Additions: Grilled or Blackened Chicken 6
Grilled or Blackened Shrimp 9 | Chicken Tenders 6

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. **

GF denotes GLUTEN FREE item, but we are not a GLUTEN FREE kitchen





**SOUP OF THE DAY
OR
BLACK BEAN CHILI**

CUP 5 | BOWL 7

Handhelds

Served with your choice of Fries, Tots or Chips

2 | Soup of the Day, House (GF), Caesar Salad or Chili

BRIDGE BURGER OR CHICKEN SANDWICH

8oz., Fire-grilled Braveheart Beef, Blackened or Grilled Chicken Breast topped with Lettuce and Tomato on a Toasted Kaiser Bun

CLASSIC 16

Sharp Cheddar Cheese

BACON CHEESE 17

Sharp Cheddar and Applewood Bacon

MUSHROOM SWISS 18

Sautéed, Sliced Cremini Mushrooms and Swiss Cheese

APPLEWOOD BLT 13

Thick Sliced Tomato, Applewood Bacon and Local Romaine Lettuce with Paprika Mayo on Toasted Challah Bread

FRENCH DIP 17

Shaved Prime Rib on a Toasted Hoagie Bun with Caramelized Onion, served with Beef Au Jus

CHICKEN CAESAR WRAP 15

Blackened or Grilled Chicken, Local Romaine Lettuce, Parmesan Cheese and Club-Made Caesar Dressing wrapped in a Warm Flour Tortilla

REUBEN 16

Shaved Corned Beef with Melted Swiss, Kraut and Thousand Island Dressing on Thick-cut, Toasted Rye Bread



Dinner

Entrées

All Entrées come with your choice of:

Soup of the Day, House (GF), Caesar Salad or Chili

THE BRIDGE CHICKEN FINGERS 17

Six, Buttermilk Marinated and Fried Tenders, served with Fries

LOBSTER MAC & CHEESE 27

Cavatappi Pasta and Maine Lobster in Creamy Cheddar Sauce

CHICKEN RISOTTO 26

Wild Mushroom Risotto, topped with Grilled Sliced Chicken Breast GF

PACIFIC MAHI-MAHI 26

Grilled or Blackened Filet with Seasonal Vegetables and Saffron Rice GF

BUTCHER BLOCK PORK CHOP 24

10oz., Fire-Grilled Bone-in Pork, served with Wild Mushroom Risotto and Seasonal Vegetables GF

BLACK ANGUS NY STRIP STEAK 26

10oz., Fire-Grilled Steak with Seasonal Vegetables and Truffle Fries GF

Desserts

FLOURLESS CHOCOLATE MOUSSE CAKE 8

VANILLA BEAN CRÈME BRÛLÉE 8

OREO CHEESECAKE 8

CHOCOLATE CHIP COOKIES 2

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