

## 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-Marinated Red and Golden Beets, tossed with Blackberries, Green Kale, Feta and Hemp Hearts, in a Blood Orange Vinaigrette GF

### PEAR SALAD 12

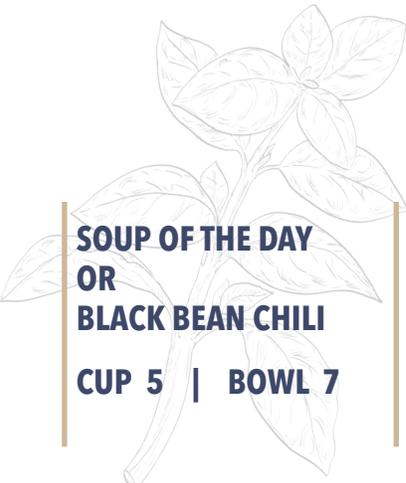
Poached Bosc Pear with Arcadian Greens, Bacon Bits, Feta Cheese, and Sun-dried Cranberries, tossed with Walnut-Honey Vinaigrette GF

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**

## Lunch



### Mains

Served with your choice of Fries, Tots or Chips  
2 | Soup of the Day, House (GF), Caesar Salad or Chili

#### APPLEWOOD BLT

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

13

#### FRENCH DIP

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

17

#### CHICKEN CAESAR WRAP

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

15

#### REUBEN

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

16

#### ITALIAN SANDWICH

Sliced Salami, Spicy Capicola and Tomato, topped with melted Provolone on Toasted Ciabatta

17

#### PATTY MELT

Black Angus Beef Patty with Caramelized Onions, Swiss and American Cheeses on Toasted Rye

18

#### MAHI SANDWICH

Grilled Mahi, Lettuce, Tomato and Smoked Paprika Aioli on a Toasted Brioche Bun

17

#### CHICKEN TENDERS

Six, Fried Tenders, served with Fries and Honey Mustard

17

#### PACIFIC MAHI-MAHI

Grilled or Blackened Filet with Seasonal Vegetables and Saffron Rice

26

#### 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

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