



SOUP OF THE DAY

CUP 5 | BOWL 7



Brunch

THE BRIDGE BENEDICT**

Three Poached Eggs on Toasted Club-Made Bread, sliced Black Forrest Ham, topped with Hollandaise and served with Yukon Brunch Potatoes or Fresh Fruit

15

BRIDGE BREAKFAST

Three Eggs, Bacon, Sausage, Brunch Potatoes and Toast GF without toast

16

VANILLA FRENCH TOAST

Thick-cut, Club-Made Bread dipped and cooked in Vanilla Batter and dusted with Powdered Sugar served with Bacon or Sausage Patty

13

BUTTERMILK PANCAKES

Choose between Blueberry, Chocolate Chip or Vanilla Bean, topped with Whipped Cream and Butter, served with Bacon or Sausage Patty

13

RICOTTA CHEESE BLINTZ

Three, Blintzes topped with Peach Compote and served with Bacon, Sausage or Brunch Potatoes

13

BRUNCH TACOS

Two, Flour Tortillas with Bacon, Scrambled Eggs, Cheddar Cheese and Teardrop Pico de Gallo served with Fries or Tots

13

BRUNCH BURGER

Traditional Club Cheeseburger topped with an Over Easy Egg, Melted Cheese, Lettuce and Tomato on a Toasted Kaiser Bun, served with Fries

16

Served with your choice of Fries or Tots

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

JERK CHICKEN PITA

15

Sliced Jerk Chicken Breast, Chamoy Mango, Lettuce, Tomato and Avocado in a Soft Pita

CHICKEN CAESAR WRAP

15

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

TURKEY CLUB

18

Smoked Turkey, Lettuce, Swiss, Tomato and Bacon on a Toasted Brioche Bread

FISH TACOS

17

Grilled or Blackened Red Snapper, Teardrop Pico de Gallo, Salsa Verde and Fresh Lime

BANG-BANG FRIED SHRIMP

25

Eight, Fried Gulf Shrimp, Drizzled with Spicy Bang-Bang Sauce, served with Fries or Tots

CHICKEN TENDERS

17

Six, Buttermilk Marinated and Fried Tenders, served with Fries or Tots

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

** 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



Appetizers

CHEF'S BREAD 8
Daily Club-Made, Fresh Baked Bread with Honey-Sea Salt Butter

TRUFFLE FRIES 9
Seasoned with Truffle Oil and Sea Salt, Grated Parmesan and Chopped Parsley

DEVILED EGGS 9
Topped with Applewood Bacon, Green Onion and Smoked Paprika GF

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), All Flats or Drums +5

SHRIMP COCKTAIL 15
Jumbo Creole style Poached Shrimp served with Cocktail Sauce, Old Bay Mayo and Fresh Lemon GF

SEARED AHI TUNA** 15
Seared, sliced and served on Spicy Korean Kimchee, Chamoy Mango and Fresh Avocado GF

Beverages

JUICE 4
Orange, Cranberry, Grape, Pineapple, Grapefruit, Apple

COFFEE OR TEA 3

MIMOSA 5
See Menu for Additional Options

BLOODY MARY 5

Salads

Side House (GF) or Caesar Salad 6

CAESAR SALAD 11
Hearts of Romaine Lettuce, Parmesan Cheese, Roasted Garlic Herb Croutons, and Club-Made Caesar Dressing
GF without croutons

STRAWBERRY BURRATA SALAD 14
Arcadian Greens with Honey/Rice Wine Pickled Strawberries, English Cucumber, Burrata Cheese with Aged Balsamic Vinegar
GF

THE BRIDGE SALAD 10
Arcadian Greens, Cherry Tomatoes, Sliced Cucumbers, and Sun-dried Cranberries tossed in Blackberry Balsamic Vinaigrette GF

GRILLED BEET SALAD 12
Warm Sugar Marinated Golden Beets with Romaine, Goat Cheese and Candied Almonds with Horseradish Green Goddess Dressing GF

SOUTHWESTERN WEDGE SALAD 12
1/4 Head Iceberg Lettuce with English Cucumber, Cherry Tomatoes, Fire-roasted Corn, Crispy Tortillas, Sharp Cheddar and Chili Lime Ranch GF

Salad Additions: Grilled or Blackened Chicken 6
Chicken Tenders 6 | Grilled or Blackened Shrimp or Tuna 9
Salmon 13 | Steak 14

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