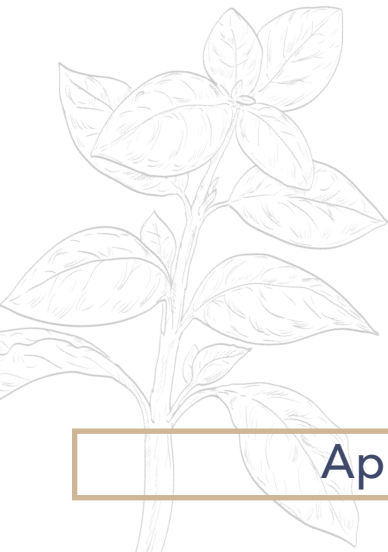




Appetizers

CHEF'S BREAD 8

Daily Club-made, Fresh Baked Bread with Honey-Sea Salt Butter

LATE SUMMER FLAT BREAD 14

Ricotta Cheese, Jerusalem Artichokes, Diced Tomatoes, Pickled Red Onion, Roasted Garlic, Arugula, Balsamic Glaze

KOREAN BUFFALO WINGS 13

Three Flats and Three Drums tossed in Gochujang Buffalo Sauce, Carrot Celery Slaw, Sriracha Ranch, Scallions and Sesame
**Regular Buffalo Wings are also Available

BISTRO ONION RINGS 12

Crispy Fried Rings drizzled with our House-made Ranch Dressing and Chives

RED SHRIMP VERACRUSANO 15

Citrus Marinated, Grilled Royal Red Shrimp, sliced Sweet Peppers and Avocado, and Grilled Lemon GF

SEARED AHI TUNA** 15

Tamari Soy & Sesame glazed, seared Ahi Tuna with Avocado Wakami Seaweed Salad Cucumber Dressing 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

SUMMER CAPRESE 12

Sliced Vine-Ripe Tomatoes, Arcadian Greens Shaved Red Onion and Buffalo Mozzarella Cheese with Parmesan Crisps and Aged Balsamic GF

THE BRIDGE SALAD 10

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

ARUGULA SALAD 11

Arugula, Fresh Cherries, English Cucumber, Pickled Red Onion, Walnuts and Feta tossed in Honey Lime Vinaigrette GF

SOUTHERN CHICKEN SALAD 12

Grilled Diced Chicken Breast with Celery, Onion, Mayo, Mustard and Parsley on a bed of Romaine GF

Salad Additions: Grilled or Blackened Chicken 6
Chicken Tenders 6 | Grilled or Blackened Shrimp or Tuna 9
Steak 14 | Crab Cake 12

An automatic 18% gratuity is added to all Member receipts.

** 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

CUP 5 | BOWL 7

Brunch

THE BRIDGE BENEDICT**

Three Poached Eggs, sliced Black Forrest Ham, topped with Hollandaise and served with Yukon Brunch Potatoes or Fresh Fruit

15

BRIDGE BREAKFAST

Three Eggs, Toast, Bacon, Turkey Sausage and choice of Breakfast Potatoes or Fresh Fruit
GF without toast

16

VANILLA FRENCH TOAST

Vanilla Egg Custard dipped in Thick-cut Brioche topped with Whipped Cream and Powdered Sugar with choice of Bacon, Turkey Sausage or Fresh Fruit

13

BUTTERMILK PANCAKES

Three, Fluffy Buttermilk Pancakes topped with Whipped Cream and Powdered Sugar, served with Butter, Syrup and choice of Bacon, Turkey Sausage or Fresh Fruit *Choice of Blueberry, Chocolate Chip or Plain

13

AVOCADO TOAST

Toasted Bread, Diced Avocado, Poached Eggs, crumbled Applewood Bacon topped with Crispy Fried Onions served with choice of Breakfast Potatoes or Fresh Fruit

16

QUICHE FLORENTINE

Club-made Spinach, Parmesan and Ham Baked Quiche served with choice of Breakfast Potatoes or Fresh Fruit

14

BRUNCH BURGER

Our signature Club Burger topped with an Over Easy Egg, Melted Cheese, Lettuce and Tomato on Brioche Bun with your choice of Fries, Breakfast Potatoes or Onion Rings

16

*add Avocado or Bacon 2



Served with your choice of Fries, Onion Rings or Potato Salad
2 | Soup of the Day, House (GF), Caesar Salad,
Seasonal Vegetable

THE CUBAN

Mojo Braised Pork, Black Forrest Ham, Swiss Cheese Pickles, Yellow Mustard on Pressed Cuban Bread

16

CHICKEN CAESAR WRAP

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

15

CHICKEN SALAD WRAP

St. Johns Chicken Salad in Warm Tortilla *No wrap 12

14

BUFFALO CHICKEN TENDER WRAP

Fried Tenders tossed with Buffalo Sauce, Romaine and Ranch Dressing

15

ST. JOHNS BLT

Vine Ripe Tomato, Pepper Bacon and Romaine Hearts with Mayo on toasted Brioche Bread

13

BRIDGE FRIED SHRIMP

Nine, Butterflied, Golden Fried White Shrimp with Fries or Onion Rings and House-made Tartar Sauce

26

CHICKEN TENDERS

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

17

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

PEPPER BACON & CHEESE 17

Sharp Cheddar and House-made Pepper Bacon

PORTOBELLO SWISS 18

Roasted Portobello Mushrooms and Sliced Swiss Cheese

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