



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

ELOTE STYLE CORN RIBS 12
Fire-Grilled Sweet Yellow Corn, Sweet Pepper Giardinera, Cotija Cheese and Paprika & Black Garlic Aioli GF VEG

RED SHRIMP VERACRUSANO 15
Citrus Marinated, Grilled Royal Red Shrimp, sliced Sweet Peppers and Avocado, and Grilled Lemon GF

LUMP CRAB CAKE 16
Grilled Lemon, Celery Carrot Slaw and Old Bay Aoli

SEARED AHI TUNA** 15
Tamari Soy & Sesame glazed, seared Ahi Tuna with Avocado Wakami Seaweed Salad Cucumber Dressing GF

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

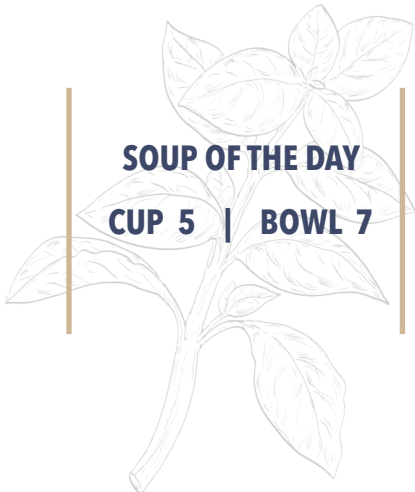
SOUTHERN CHICKEN SALAD 12
Grilled Diced Chicken Breast with Celery, Onion, Mayo, Mustard and Parsley on a bed of Romaine GF

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

Handhelds

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

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

THE CUBAN

16

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

HICKORY SMOKED BRISKET SLIDERS

16

Three, Toasted Sliders Smoked Beef Brisket, Pickles and Southern BBQ Sauce

CHICKEN CAESAR WRAP

15

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

BUFFALO CHICKEN TENDER WRAP

15

Fried Tenders tossed with Buffalo Sauce, Romaine and Ranch Dressing



Dinner

Entrées

All Entrées come with your choice of:

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

BRIDGE FRIED SHRIMP ENTRÉE

27

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

CRAB CAKE ENTRÉE

28

Two, Crispy Lump Crab Cakes on Avocado, Tomato Caper Veracrusano, topped with Crispy Fried Onions

THE BRIDGE CHICKEN FINGERS

17

Six, Buttermilk Marinated and Fried Tenders, served with Honey Mustard and Fries or Onion Rings

ROYAL RED SHRIMP PESTO

27

Garlic Basted Shrimp, Gemelli Pasta, Alfredo Pesto Sauce, topped with Grated Parmesan

FRIED RED SNAPPER

25

Cornmeal Fried Red Snapper, Dill Red Bliss Potato Salad, Grilled Lemon, House-made Tartar Sauce and Seasonal Vegetables *Grilled or Blackened Snapper Available

ROASTED CHICKEN GNOCCHI

23

Roasted Chicken Breast, Tomato Pancetta Ragout with Sage & Thyme, served with Sautéed Potato Gnocchi

CAST IRON SKILLET NY STRIP STEAK

27

Sliced Black Angus NY Strip with Russet Potato Anna, Roasted Seasonal Vegetables, Garlic Compound Butter GF

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