



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

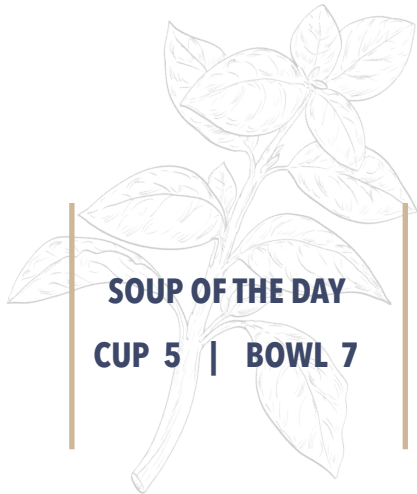
Grilled Diced Chicken Breast with Celery, Onion, Mayo, Mustard and Parsley on a bed of Romaine GF

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

Lunch



Mains

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

ST. JOHNS BLT

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

13

THE CUBAN

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

16

HICKORY SMOKED BRISKET SLIDERS

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

16

CRAB CAKE SANDWICH

Lump Crab Cake, Toasted Bun Lettuce, Tomato and Old Bay Aioli

18

CAESAR WRAP

Grilled or Blackened Chicken, Caesar Salad Parmesan Cheese

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

CHICKEN TENDERS

Six, lightly Breaded and Fried Chicken Tenders served with Honey Mustard and Fries or Onion Rings

17

BRIDGE FRIED SHRIMP ENTRÉE

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

27

FRIED RED SNAPPER

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

25

*Grilled or Blackened Snapper available

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

** 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