

Shareables

HUMMUS MEZZE | VG, DF, NF | 15

Hummus | Marinated Olive Tapenade | Carrots | Celery | Cucumber
Cherry Tomatoes | Garlic & Chili Naan

TEMPURA ASPARAGUS | NF, DF | 14

Tempura Fried Asparagus | Chili Crisp Sweet Chili Sauce | Katsu Sauce
Scallions | Sesame Seeds

FLORIDA KEY LIME PEPPER SEARED TUNA | NF, DF | 22

Ahi Tuna | Cucumber & Seaweed Salad | Ponzu Sauce
Wasabi Aioli | Soy Pearls | Orchid

JUMBO CHICKEN WINGS | GF, NF | 16

Crispy Fried | Carrots | Celery
Choice of Dry Rub, Buffalo, Jerk, or Asian BBQ | Choice of Ranch or Blue Cheese

BONELESS WINGS | NF, DF | 14

8 oz. Boneless Wings | Crispy Fried | Carrots | Celery
Choice of Buffalo, Jerk or Asian BBQ | Choice of Ranch or Blue Cheese

SHRIMP COCKTAIL | NF, DF, GF | 16

Jumbo Shrimp | Pickled Vegetables | Cocktail Sauce | Lemon

BEEF TATAKI | NF, DF | 22

Wagyu Zabuton | Sweet Soy | Black Garlic Molasses Glazed
Shoyu Braised Shiitake Mushrooms | Crispy Pickled Shallots
Fish Sauce Salt | Pea Shoot Micros

FIRECRACKER SHRIMP | NF, DF | 15

Popcorn Shrimp | Firecracker Sauce | Sesame Seeds
Green Onions | Sriracha Sauce

PRETZEL | NF | 13

NY Style Pretzel | Flakey Salt | Creole Mustard
White Cheddar & Craft Ale Dipping Sauce

Garden

VEGETARIAN "CHICKEN FRIED OYSTER MUSHROOM" | NF | 15

Mashed Potatoes | Garlic Green Beans | Vegetable Gravy

GENERAL TSO'S CAULIFLOWER | NF, DF | 18

Crispy Fried Cauliflower Bites | General Tso's Sauce | Butterfly Pea Flower Jasmine Rice
Broccoli | Green Onion Curls | Cinsoy Salt

Soup & Salad

ADD PROTEIN TO ANY SALAD: CHICKEN 6 | JUMBO SHRIMP 10 | SALMON 14 | STEAK 16

SOUP OF THE DAY OR CHILI

Cup | 6 Bowl | 8

CAESAR | NF | FULL 12 HALF 9

Romaine | Shaved Parmesan Cheese | Croutons | Caesar Dressing

WEDGE | GF, NF | FULL 13 HALF 9

Baby Iceberg | Applewood Smoked Bacon | Heirloom Tomatoes
Blue Cheese Crumbles | Buttermilk Ranch

PANZANELLA SALAD | NF | 15

Heirloom Tomato | Burrata Cheese | Crispy Prosciutto | Red Onions | Peppadew Peppers
Mixed Greens | Torn Basil | Grilled Bread | Roasted Tomato Vinaigrette

BEEF SALAD | GF | 14

Sous Vide & Roasted Beets | Goat Cheese Mousse & Crumbles | Baby Arugula
Pickled Shallots | Candied Pecans | Beet Dust | Beet Vinaigrette

CHOPPED SALAD | GF, NF | 12

Chopped Iceberg | Chopped Tuscan Greens | Diced Tomatoes | Gorgonzola Cheese
Apple Smoked Bacon | Sliced Castelvetrano Olives | Avocado | White Balsamic Vinaigrette

PEPPER PEACH STEAK SALAD | NF | 28

Grilled Sirloin | Peppadew Peppers | Diced Peaches | Feta Cheese | Baby Arugula
Fried Onions | Chimichurri

Sides

SIDES | 6

French Fries | Sweet Potato Fries | Baked Potato | Green Beans | Fruit

SIDES | 7

House Salad | Asparagus | Mac & Cheese | Broccoli
Brussel Sprouts with Bacon and Balsamic Glaze

GF - GLUTEN FREE | DF - DAIRY FREE | NF - NUT FREE | VG - VEGETARIAN | V - VEGAN

Executive Chef - Chris Nealy | Sous Chefs - Kalim Ventura, Todd Woods & José Perez



Club Casual

CHEDDAR STUFFED MEATLOAF | NF | 18

Ground Beef | Sharp Cheddar | Bacon Chive Mashed Potatoes | Green Beans
Carrots | Sweet Tomato Glaze

QUESADILLA | NF | 12

Tri-Colored Peppers | Cheddar Jack Cheese | Sour Cream | Pico de Gallo

ADD CHICKEN 6 | JUMBO SHRIMP 10

CHICKEN CORDON BLEU | NF | 15

Grilled Chicken | Black Forest Ham | Swiss Cheese | Cordon Bleu Sauce
Tomatoes | Lettuce | Brioche Bun | French Fries

BRIDGEWATER SIGNATURE BURGER | NF | 18

Brisket & Sirloin | Applewood Smoked Bacon | Cheddar Cheese | Lettuce | Tomato
Onion | Brioche Bun | French Fries

MEDITERRANEAN BISON BURGER | DF, NF | 19

Roasted Red Pepper Hummus | Marinated Grilled Vegetables | Baby Arugula
Avocado | Toasted Wheat Thins | Choice of Side

THREE MAHI MAHI TACOS | DF, NF | 18

Blackened | Soft Flour Tortillas | House Slaw | Pico de Gallo | Avocado | Chipotle Aioli

IMPOSSIBLE BURGER | 17

Cheddar Cheese | Lettuce | Tomato | Onion | Crispy Onion Straws
Signature Sauce | Brioche Bun | French Fries

GLUTEN FREE BUN AVAILABLE UPON REQUEST FOR ADDITIONAL CHARGE

Simply Grilled

GRILLED VERLASSO SALMON | GF, NF, DF | 21

Hormone and Antibiotic Free | Side of Broccoli

GRILLED CHICKEN BREAST | GF, NF, DF | 13

All Natural | Side of Broccoli

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Land

BIRRIA SHORT RIBS | NF | 36

Braised Short Ribs | Dried Chiles | Smoked Reposado Sauce | Creamy Avocado Mousse
Rosemary Lemon Provencal Potatoes | Crispy Corn Souffle Garnish

FILET MIGNON | GF, NF | 43

Certified Angus Beef | Mashed Potatoes | Grilled Asparagus
Grilled Roma Tomatoes | Compound Butter

FISCHER FARMS SMOKED PORK CHOP | GF | 28

Grilled Pork Chop | Fried Garlic & Almond Jasmine Rice | Frizzled Brussels Sprouts
Port Wine Cherry Gastrique

STEAK FRITES | GF, NF | 26

Twin 2 oz. Filet Medallions | Rosemary Truffle Parmesan Dusted Fries | Compound Butter

Sea

TUNA POKE BOWL | GF, DF | 23

Ahi Grade Tuna | Avocado | Mango | Seasoned Rice | Seaweed Salad | Pickled Ginger
House Ponzu Sauce | Sesame Seeds

GRILLED SHRIMP | GF, NF | 26

Butterflied Shell-on Grilled Shrimp | 5 Grain Blend | Garlic Sauteed Spinach
Carrot, Orange and Ginger Vinaigrette | Micro Greens

ASIAN BBQ SALMON | NF, DF | 29

Verlasso Salmon | Hoisin BBQ Sauce | Edamame | Kimchee Fried Rice
Crispy Wontons | Sesame Seeds

SEARED TUNA | NF, DF | 25

Ahi Tuna | Orange Gochugaru Crusted | Butterfly Pea Flower Jasmine Rice | Edamame
Vegetable Succotash | Japanese Dressing | Scallion Curls

Pasta & More

BEEF STROGANOFF | NF | 22

Beef | Mushrooms | Caramelized Onions | Egg Noodles | Brandy Cream Sauce | Pickle Relish

FETTUCCINE ALFREDO | NF | 14

Fettuccine | Parmesan Cream

ADD CHICKEN 6 | JUMBO SHRIMP 10

CHICKEN PARMESAN | NF | 19

Panko and Parmesan Crusted | Mozzarella | Linguini | House Marinara | Parmigiano Reggiano

