

The Ridge Bar & Grill

SALADS

Add Grilled Chicken \$8 Add Crispy Chicken \$8, Add Steak \$11

Ridge Bistro Salad	\$14
Field Greens, Dried Cranberries, Feta Cheese, Candied Walnuts, with Honey Mustard Vinaigrette	
Beet Apple Salad	\$16
Spinach, Beets, Feta, sautéed with Apples topped with Honey Toasted Peanuts & Balsamic Vinaigrette	
Chicken Caesar Salad	\$17
Grilled Chicken, Romaine Lettuce, Parmesan Cheese, Croutons, with a Caesar Dressing	
Grilled Steak Salad	\$19
Grilled Marinated Steak, Mixed Greens, Blue Cheese, Red Onion, Tomato, with a Red Wine Vinaigrette	

STARTERS

Market Inspired Soup	\$8
Seasonal ingredients made from scratch	
Kettle Chips	\$8
Sliced Russets tossed in Parmesan Cheese, with Chipotle Lime Aioli	
House Tacos	\$12
Two Tacos. <i>Always Fresh!</i>	
Ridge Chicken Wings	\$12
Buffalo, BBQ, or Carolina Gold	
Ridge Pinwheel	\$12
Turkey, Bacon, Spinach, Sprouts, Provolone Cheese, Red Pepper Aioli, on a Tomato Basil Tortilla	
Crab Cake	\$15
Crab Cake house-made with Crab Claw, served with Red Pepper Aioli	

FROM THE GRILL

Choice of House Fries, Onion Rings, Coleslaw, Side Salad; Add Soup for \$2.

Salmon Burger	\$16
House-made with Lemon, Herb, Arugula, Tomato, Roasted Garlic Aioli, on a Brioche Bun	
Vegan Burger	\$16
House-made Black Bean & Sweet Potato Patty, Lettuce, Tomato, Avocado, Red Pepper Aioli on a Pretzel Bun	
Blackened Spice Chicken Sandwich	\$17
Fried Chicken, Provolone, Red Pepper Aioli, and Coleslaw on a Brioche Bun	
Real Deal Tri-Tip Sandwich	\$17
Shaved Tri-Tip, Pepper Jack Cheese, 1000 Island Dressing, Sautéed Mushrooms, Red Onion on a Hoagie Roll	
Classic Cheeseburger	\$17
1/3 Pound Certified Angus Beef Patty*, Cheddar Cheese, Lettuce, Tomato, Onions, on a Brioche Bun	
Grilled Chicken Pineapple Sandwich	\$17
Grilled Pineapple, Lettuce, Tomato, Onion, Swiss, Provolone, and Sweet Chili BBQ Sauce, on a Brioche Bun	
Deconstructed Jalapeno Popper Smash Burger	\$17
Smashed Beef Patty*, Pepper Jack Cheese, Roasted Jalapeños, Bacon, Caramelized Onions, 1000 Island, on Challah Bread	
Pastrami Reuben Sandwich	\$18
Pastrami, Swiss Cheese, Sauerkraut, 1000 Island Dressing on Grilled Marble Rye Bread	
Ridge Turkey Club	\$18
Sliced Turkey, Jax Bacon, Jack Cheese, Lettuce, Tomato, Chipotle BBQ Aioli, on Grilled Sourdough	
Jax Burger	\$18
Certified Angus Beef*, Jax Bacon, Swiss Cheese, Caramelized Onions, Chipotle BBQ Aioli, on a Brioche Bun	
Toasted Ham Panini	\$18
Ham, Swiss Cheese, Tomato, Avocado, Sprouts, with a Honey Mustard Dressing, on a Hoagie Roll	
Beer Braised Tri Tip Panini	\$18
Roasted Jalapeño, Pepper Jack Cheese, Chipotle Lime Aioli on a Hoagie Panini	

HOUSE SPECIALTIES

Chicken Strips & Fries	\$16
Hand-Breaded Chicken Strips with our Signature House Fries	
Fettuccini Alfredo	\$18
Cheesy Alfredo Sauce, Fresh Spinach, Cherry Tomatoes, served with a Grilled Baguette	
Cajun Crab Cake Pasta Alfredo	\$22
Tomato, Garlic, Onion and Parsley, served with a Grilled Baguette	

**Items may be cooked to order or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

Bar Menu

RED WINES

Collier Creek Cabernet	\$9/ \$32
Line 39 Pinot Noir & Merlot	\$10/ \$36
Carmel Road Cabernet	\$10/ \$36
J. Lohr Syrah	\$10/ \$36
Pedroncelli Old Vine Zinfandel	\$12/ \$44
La Crema Pinot Noir	\$12/ \$44
Murphy Goode Zinfandel	\$12/ \$44

WHITE WINES

Seaglass Sauvignon Blanc	\$9/ \$32
Collier Creek Chardonnay	\$9/ \$32
Prosecco/Champagne	\$9/ \$32
Clos du Bois Chardonnay	\$10/ \$36
Line 39 Pinot Grigio	\$10/ \$36
Herencia Grenach Blance	\$10/ \$36
Kendall Jackson Chardonnay	\$12/ \$44
Carl Graff German Reisling	\$12/ \$44

SIGNATURE COCKTAILS

Voodoo

Kahlua, Malibu,
Butterscotch Schnapps & Cream

\$13

Winter Cosmo

Citron Vodka with Cranberry
Juice, Cointreau,
and a hint of Fresh Lime

\$12

Alabama Slammer

Southern Comfort, Amaretto,
& Sloe Gin with Fresh Lemon

\$13

Honey Hot Toddy

Jack Honey, Lemon Juice,
Hot Water & a Cinnamon Stick

\$12

Amaretto Coffee

Amaretto, Coffee,
Cream & Sugar
with Whipped Cream Topper

\$13

Side Car

Brandy, Triple Sec, Lemon Juice
with a Orange Twist

\$12

DRAFT BEERS

GLASS / PITCHER

Coors Light	\$7 / \$19
Alaskan Amber	\$8 / \$23
Seasonal IPA & Craft Selections	\$9 / \$26

BOTTLES & CANS

Modelo, Heineken, Breaking Bud,
Coors, Corona, Heineken, Sam Adams
Voodoo Ranger, Sierra Nevada Pale Ale,
Lagunitas IPA, Twisted Tea, Budlight,
High Noon, White Claw, and Truly.

ASK ABOUT OUR SEASONAL CANS!

@theridgegolfevents

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