



DINNER MENU

Handhelds

Served with your choice of Fries or Sweet Potato Tots
2 | Truffle Fries, Side Garden, Side Caesar Salad, or Seasonal Vegetable

FRIED GROUPER SANDWICH 18
Lightly Breaded and Fried Filet with Lettuce, Tomato and Paprika Mayo on a Toasted Kaiser Bun

GRILLED CHICKEN SANDWICH 15
Grilled or Blackened Chicken Breast topped with Swiss Cheese, Lettuce and Tomato on Toasted Kaiser Bun

TURKEY MELT 16
Sliced, Honey Roasted Turkey and Swiss with Lettuce, Tomato, Applewood Bacon and Paprika Mayo on a Toasted Kaiser Bun

PHILLY CHEESE STEAK 16
Thin Sliced Beef with Peppers and Onions topped with Provolone Cheese on a Toasted Hoagie Bun

BRIDGE BURGER
8oz., Fire-grilled Braveheart Beef, topped with Lettuce and Tomato on a Toasted Kaiser Bun

CLASSIC 16
Sharp Cheddar Cheese

BACON CHEESE 17
Sharp Cheddar and Applewood Bacon

MUSHROOM SWISS 18
Sautéed, Sliced Cremini Mushrooms and Swiss Cheese

Entrées

All Entrées come with your choice of:
Soup of the Day, House (GF) or Caesar Salad

THE BRIDGE CHICKEN FINGERS 17
Six, Buttermilk Marinated and Fried Tenders, served with Fries

SPINACH TORTELLINI PASTA 22
White Wine Parmesan Cheese Sauce with Shrimp or Chicken

LOBSTER AND SHRIMP PASTA 28
Orechiette Pasta tossed in a Creamy Lobster Alfredo Sauce, topped with Parmesan Cheese and Tomato Concasse

FAROE ISLAND SALMON 23
Bourbon Maple Filet on Black Eyed Pea Wild Rice Hoppin John with Seasonal Vegetables, Lemon and Creole Mustard Bechamel GF

BUTCHER BLOCK PORK CHOP 24
10oz., Fire-Grilled Bone-in Pork, served with Garlic Mashed Potatoes and Seasonal Vegetables

NEW YORK STRIP 27
10oz., Fire-Grilled Black Angus Steak with Garlic Mashed Potatoes and Seasonal Vegetables GF

SOUP OF THE DAY
CUP 5 | BOWL 7

Appetizers

CHEF’S FEATURED BREAD AND BUTTER 8
Daily Club-Made, Fresh Baked Bread with Hammock Farms Honey-Sea Salt Butter
**Buy a whole loaf with butter to take home for \$17

SWEET POTATO TOTS 8
Fried and topped with Salted Caramel, Cinnamon and Sugar

TRUFFLE FRIES 8
Garnished with Parsley and Parmesan Cheese

BUFFALO CHIPOTLE CAULIFLOWER “WINGS” 8
Crispy-fried Cauliflower Florets tossed in our Buffalo Chipotle Datil Sauce, served with Celery Sticks and Bleu Cheese Dressing

AUTUMN FLATBREAD 13
Pretzel Flatbread baked with Honey Ricotta, Pancetta, Pear and Caramelized Onion

STICKY RIBS 15
Four Maple Bourbon Glazed Baby Back Ribs on Red Cabbage Cider Slaw GF

THE BRIDGE WINGS 13
Six, Crispy-fried Drums and Flats tossed in Datil Pepper Buffalo Sauce and served with Bleu Cheese Dressing and Celery *Boneless Available (4 tenders)

HOT HONEY DUCK LEG 12
Fried, Bone-in Duck Leg Glazed with Datil Pepper Honey on Red Cabbage Cider Slaw

SEARED AHI TUNA 15
Sliced and placed on Shredded Brussel Sprout Kimchee and garnished with Crispy-fried Wontons GF without wontons

OYSTERS ST. AUGUSTINE 18
Six, Broiled Gulf Oysters topped with Spinach, Bacon, Datil Peppers, chopped Conch and whole lot of Parmesan Cheese GF

Salads

Side House (GF) or Caesar Salad 6

CAESAR SALAD 10
Local Roma Crunch Romaine Lettuce, Parmesan Cheese, Roasted Garlic Herb Croutons, and Club-Made Caesar Dressing GF without croutons

HONEYCRISP APPLE SALAD 12
Spinach and Arcadian Greens with Sliced Apples, Candied Pecans Red Onion, Bleu Cheese Crumbles with Honey Cider Vinaigrette GF

THE BRIDGE SALAD 10
Arcadian Greens, Petit Heirloom Tomatoes, Sliced English Cucumbers and Sun-dried Cranberries tossed in Blackberry Balsamic Vinaigrette GF

AUTUMN CHICKEN SALAD 13
Grilled Diced Chicken Breast with Local Honey, Crème Fresh, Pears, Celery, Sun-Dried Cranberries on a bed of Romaine GF

GRILLED BEET SALAD 13
Grilled Golden Beets with Romaine Hearts, Crumbled Goat Cheese, Red Onions, Toasted Pepitas and Blood Orange-Pumpkin Seed Vinaigrette GF

ANCIENT GRAIN BOWL 13
Toasted Millet and White Quinoa, Roasted Butternut Squash, Tomatoes and Green Kale, topped with Cranberries and Crumbled Goat Cheese GF

Salad Additions: Grilled or Blackened Chicken 6
Grilled or Blackened Shrimp 9 | Chicken Tenders 6

** 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