

Welcome to Bridgewater Golf Club

DINNER MENU

STARTERS

- Bridgewater Wings** 9
Six wings with choice of blue cheese or ranch and celery. Available sauces: Buffalo, BBQ, Sweet Teriyaki, Sweet Chili, Garlic Parmesan
- Big Bang Bang Shrimp** 19
Tempura fried and drizzled with house made Korean BBQ sauce
- Bruschetta** 13
Grilled sourdough topped with feta, parmesan and tomato relish
- Shrimp Cocktail** 15
Served "up" with house made cocktail sauce
- Jumbo Lump Crab Cakes** 19
Served with a ginger wasabi aioli
- Asian Seared Tuna** 18
Crusted in sesame seeds and spiced sea salt, seared rare, served with pickled ginger and wasabi
- Fried Portabella Mushrooms** 13
Served with chipotle ranch dipping sauce

SALADS

May add chicken (6), shrimp (7), salmon (9) or tuna (9) to any salad

- Bridgewater House Salad** 14
Mixed spring greens, tomato, cucumber, onion, carrots, feta, blue cheese, parmesan with our signature semi sweet house vinaigrette
- Caesar Salad** 15
Romaine lettuce, tomato, croutons, artichoke hearts, Grana Padano cheese with our house made caesar dressing
- Southern Fried Chicken Salad** 18
Buttermilk dipped, pecan crusted chicken fried golden brown, served on a bed of greens with tomato, cucumber, onion, carrots, spiced pecans, sweet potato hay with honey jalapeno dressing
- Black and Blue Salmon Salad** 21
Blackened salmon, grilled sweet corn, tomato, onion, carrots, cucumber with blue cheese dressing

18% gratuity included for parties of 8 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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ENTREES

Served with side salad or cup of soup
Upgrade to chowder for 2

Blackened Chicken Alfredo 22

Tossed with basil pesto, parmesan cream and pepper coulis

Mushroom Sherry Chicken 26

Pan seared chicken breast with a creamy mushroom sherry reduction

Asian Spiced Ahi Tuna 27

Served with wasbai, white soy and pickled ginger

Sauteed Blue Atlantic Salmon 29

Served with a bacon and spinach cream sauce and topped with blue cheese sauce

10 oz. Kobe Sirloin 32

Grilled to order and served with red wine demi

6 oz. Filet 44

Grilled to order and served with red wine demi

A LA GARTE SIDES

Caesar/House Salad	7
Baked/House Potato	5
Chef's Vegetable	5
Soup of The Day - Cup/Bowl	6/8
House Chowder - Cup/Bowl	7/10
French Fries	3

FROM THE GRILLE

All items served as listed

Potato Crusted Cod 16

Served with a lemon caper sauce and chef's choice of vegetables

10 ounce Bone-In Pork Chop 24

Glazed in an apple and onion chutney and served with crispy parmesan potatoes

Fried Shrimp and Fries 14

Beer battered shrimp served with cocktail sauce and fries

Grille Sandwiches

Includes choice of chips, cottage cheese, or applesauce. Upgrade to fries for \$2

10 ounce Bridge Burger 15

Grilled to order with lettuce, tomato, onion on a toasted brioche bun. Add cheese, bacon or mushrooms for \$1 each

Buffalo Chicken Wrap 14

Fried chicken tossed in our house made buffalo sauce, wrapped with slaw, tomato, lettuce, cheddar cheese

The "Spaulding" 17

Choice of grilled or fried chicken with peppered bacon, pickled cucumber, pepperjack cheese, tomato, greens, baja sauce on a grilled brioche bun

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