

A LIGHTER FARE

SOUPS

New England Clam Chowder 6/8

Soup du Jour 5/7 (GF)

ENTRÉE SALADS

Quinoa-Watermelon 11 (GF)

Goat cheese, Cucumber, Black Mint, Arugula, Champagne vinaigrette

“Superfood” 12 (GF)

Baby spinach, Blue berries, Grain Granola, cucumber, hard boiled egg, Chia seed dressing

Grilled Salad Additions

Chicken 4/ Salmon 5/ Shrimp 7/ Lobster Salad 13

STARTERS

Asian Tuna Tartare 15 (GF)

Avocado puree, Scallions, Ginger, Garlic, Sweet Thai chili, Soy, Wonton chips

Steamed Mussels 12

Pesto cream, garlic, shallots, white wine, tomatoes, grilled baguette

Hummus & Crudité 8

Hummus, Tomatoes, Feta, Cucumber, Celery, Carrots, Grissini, E.V.O.O.

Grilled Peach & Gorgonzola Flatbread 12

Honey marinated peaches, sliced Speck, Gorgonzola Cheese, Fresh herbs, Candied Pecans

Chicken Wings 12

House wings served with your choice of Buffalo, or B.B.Q. sauce, house blue cheese dressing

BURGERS & SANDWICHES

All sandwiches served with your choice of fries, sweet potato fries, house chips, celery root & apple slaw or onion rings

Angus Burger 12

Lettuce, red onion, tomato pickle, choice of cheese, served on a brioche bun

Customize your burger add:

Caramelized Onions/ Mushrooms 1

Crumbled Blue Cheese 1

Bacon/Fried Egg 2

Ridge Burger 15

Stout cheese, Smoked Bacon, Caramelized onions, Irish Mustard, L.T.P., Brioche Roll

Ridge Club Lobster Roll 18

Lobster salad, celery, mayonnaise, lemon, Boston lettuce, brioche roll

Grilled Vegetables 10

Asst. Summer Vegetables, Asparagus, Hummus, Balsamic Glaze, Talera roll

Golfer's Wrap 12

Buffalo chicken, Iceberg lettuce, Bacon, Egg, Red onion, Tomato, Italian dressing

RIDGE CLUB CLASSICS

Tuscan Roasted Chicken 21 (GF)

1/2 roasted chicken, fresh herbs, lemon, capers, parsley, white wine, mashed potatoes

Lobster Risotto 24

Lobster, brandy, garlic, shallots, fresh herbs, parmesan cheese, asparagus, Fresh Herbs

Sicilian Pesto Pasta 18

Tomatoes, almonds, garlic, basil, parsley, mint, parmesan cheese, herbed bread crumbs, fresh pasta

Ridge Fish & Chips 21

Battered haddock, French fries, lemon, tarter sauce, nappa slaw

Pasta & Sunday Sauce 18

Meat balls, Sausage, peppers, house tomato sauce, onions, garlic, pappardelle pasta, red wine, herbs, parmesan cheese

SIDES 3

Asparagus

Sautéed Spinach

Potato Pureé

Wild Mushrooms

Baked Potato

Broccoli

THE DINING EXPERIENCE

Soup du Jour 5/7

New England Clam Chowder 6/8

Stuffed Kale 9 (GF)

Butternut, Feta cheese, corn, Pickled Vidalia onions, roasted red pepper-almond vinaigrette

SALADS

Caesar Salad 8 / Entrée 10

Romaine lettuce, white anchovy, croutons, parmesan cheese, house made caesar dressing

Fresh Mixed Green Salad 7 / Entrée 9

Fresh mixed greens with julienne carrots, tomatoes, red onion, cucumbers, tossed in a white balsamic dressing

Strawberry & Chevre 9 / Entrée 11

Sliced strawberries, goat cheese, flax seed, frizzled red onions, poppy seed dressing

CHEF'S ENTRÉE SELECTIONS

Seared Scallops 21

Fresh corn & Potato salpicon, Peruvian black mint & Peanut Sauce, Annatto oil

Ridge Club Lobster Cod 27

Fresh lobster, herbs, lemon zest, panko crumbs, wild mushroom risotto, lemon-herb beurre blanc

Polenta Torta 18 (GF)

Roasted vegetables, spinach, mozzarella, quinoa, marinara sauce, parmesan cheese, pesto oil, pine nuts

Atlantic Salmon Roulade 28 (GF)

Atlantic salmon filet, sushi rice cake, sesame, sautéed spinach, scallions, ginger-soy glaze

Lomo Saltado 28 (GF)

12 oz. Sirloin Steak, smothered in onions, tomatoes, Peruvian peppers, Parsley, French fries

6oz. or 8 oz. Filet 30/34

Potato puree, red wine demi glace, allumette potatoes

SIDES 3

Asparagus

Sautéed Spinach

Wild Mushrooms

Potato Puree

Baked Potato

Before ordering, please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked meats or fish may cause a food borne illness.

EXECUTIVE CHEF: JAMES O'CONNOR