

A LIGHTER FARE

SOUPS

New England Clam Chowder 6/8

Soup du Jour 5/7 (GF)

ENTRÉE SALADS

Watercress & Pear 11 (GF)

Poached pears, gorgonzola cheese, candied pecans, white wine & pear vinaigrette

Autumn Trinity 12 (GF)

Green beans, red beans, corn, butternut squash, tomato, egg, balsamic vinaigrette

Grilled Salad Additions

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

STARTERS

Fried Calamari 9

Cherry peppers, olives, capers, marinara

Lobster-Corn Fritters 10

Native corn, lobster, parsley, smoked tomato coulis

Chicken Sausage & Sage Flatbread 12

Chicken sausage, sage, honey crisp apples, brandy apple puree,

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, Cole 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

Reuben Burger 15

Corned beef, sauerkraut, thousand island dressing, Swiss cheese, L.T.O.P, brioche roll

Ridge Club Lobster Roll 18

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

Curry Veggie Wrap 10

Squash, mushrooms, onions, tomatoes, spinach, feta cheese, cilantro-cucumber sauce

Tikka Masala Chicken 13

Spicy grilled chicken, cilantro-cucumber sauce, lettuce, tomato, naan bread

RIDGE CLUB CLASSICS

Veal Parmesan 21

6 oz. veal, bread crumbs, provolone, marinara sauce, basil, capellini, tomatoes, shallots, garlic

Veggie Stuffed Peppers 21

Quinoa, mozzarella cheese, tomatoes, onions, garlic, mushroom ragu, herbs, parmesan crumbs

Guinness & Sirloin Pie 24

Sirloin tips, carrots, onions, Guinness beer, tomatoes, herbs, mashed potatoes

Ravioli Florentine 18

Braised short rib ravioli, mushrooms, spinach, parmesan cheese, red wine, herbs

SIDES 3

Asparagus

Sautéed Spinach

Potato Pureé

Wild Mushrooms

Baked Potato

Brussels sprouts

THE DINING EXPERIENCE

Soup du Jour 5/7

New England Clam Chowder 6/8

Prosciutto & Melon 12 

Sliced prosciutto, local melon, red wine glaze, greens

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

Wedge Salad 9 / Entrée 11

Baby iceberg lettuce, bacon, blue cheese, chives, tomatoes, blue cheese dressing

CHEF'S ENTRÉE SELECTIONS

Teriyaki Tuna 24

Grilled teriyaki tuna, sesame-soy marinade, wakame salad, pickled ginger, wasabi mashed potatoes

Sage Crumb Cod 27

Served over new potatoes, smoked bacon, fresh herbs, native smoked corn sauce

Lentil Stew 18 

Herbs, acorn squash, potatoes, mushrooms, tomatoes, spinach, garlic, chives, served over quinoa

Chicken Breast Catalan 28 

Pan seared statler breast, saffron risotto, capers, olives, Brussel sprouts, sundried tomato butter

Guacho Steak 32 

14 oz. garlic, cumin, coriander, chimichurri, plantains, jalepeno-red onion salad

6oz. or 8 oz. Filet 30/34

Potato pureé, red wine demi glace, allumette potatoes

SIDES 3

Asparagus

Sautéed Spinach

Wild Mushrooms

Potato Pureé

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.