

Dinner Menu

Starters

New England Clam Chowder 6/8
Soup du Jour 5/7

Calamari ala Primavera 9
Lemon zest, herbs, baby greens, beurre blanc

Shrimp Toast 9
Asian shrimp mousse, scallions, sesame, garlic, ginger, sweet soy, (GF) white bread

Potato & Leek Latkes 10
Lemon, chives, garlic, parsley, apple compote, crème fraîche, salmon roe

Ridge Wings 12
House wings served with your choice of Buffalo, or B.B.Q. sauce, house blue cheese dressing

House Salads

Caesar Salad 8 / Entrée 10
Romaine lettuce, white anchovy, croutons, parmesan cheese, house made Caesar dressing

Mixed Green Salad 7 / Entrée 9
Fresh mixed greens with julienne carrots, tomatoes, red onion, & cucumbers, white balsamic dressing

Composed Salads

Baby Kale & Strawberry 9 / 11
Sliced strawberries, Vidalia onions, & flax seed, house vinaigrette

"Spring Snap" 11 / 13
Snap peas, radishes, blood oranges, water chestnuts, & ricotta salata, yuzu-vanilla vinaigrette

Salad Additions:

Chicken 4/ Salmon 6/ Shrimp 7/ Lobster Salad 13

Raw Bar Selections

Shrimp Cocktail 15 (GF)
Poached shrimp served with cocktail sauce, horseradish cream, lemon, greens
Native Oysters on the ½ shell 3 ea. 15 dz.
Served with lemon, chef's mignonette & cocktail sauce

Sandwiches & Flatbreads

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 1/Mushrooms 1

Crumbled Blue Cheese 1

Bacon 2 /Fried Egg 2

Smoked Brisket 14

Sliced brisket, caramelized cabbage & onions, roasted tomatoes, BBQ mayo, pretzel roll

Ridge Club Lobster Roll 18

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

Asparagus & Prosciutto Flatbread 10

Prosciutto, fresh herbs, béchamel sauce, asparagus, parmesan cheese, pea tendrils



Whole Bowls /Healthy Bowls

Mulligatawny soup 12

Ⓞ

Vegetable based Indian soup, curry spices, basmati rice garnish, & spiced chicken

Tabbouleh Power Bowl 18

Baby kale, green garbanzos, fava beans, artichokes, spinach, pickled cucumbers, lemon zest, sun chokes

Beef Noodle Bowl 20

Ⓞ

Marinated tenderloin, onions, peppers, rice noodles, soy, ginger garlic, bean sprouts,

Ridge Club Classics

New England Baked Haddock 21

Herb crumbs, white wine, beurre blanc, haricot vert, served over rice pilaf

Shepherds Pie 20

Braised lamb, carrots, onions, celery, peas, herbs, mashed potatoes, & lamb gravy

Lobster Scampi 24

Lobster tail, garlic, shallots, herbs, brandy infused lobster stock, over fresh linguini

Chef's Entrée Selections

Seared Tuna au Poivard 24

Ⓞ

Peppercorn crust, romanesco, snap peas, haricot vert, & cauliflower puree

Tokyo Spring Halibut 27

Ⓞ

Yuzu soy marinade, shiitake mushrooms, snap peas, bok choy, radishes, glass noodles, lemon dashi

Sicilian Chicken 24

Ⓞ

Pepperoncini & red wine braised chicken, peppers, tomatoes, turnip, parsnip, roasted potatoes

Nuovo Steak & Cheese 32

Ⓞ

8 oz. hanger steak, burrata cheese, truffle salt, baby greens, roasted tomatoes, gaufrette potatoes, demi glace

Filet 6oz. or 8 oz. 30/34

Potato puree, red wine demi glace, haystack onion garnish

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.

