

*Welcome to*  
*Bridgewater Golf Club*  
AUBURN, IN

DINNER MENU

STARTERS

- Bridgewater Wings** 5  
Six wings with choice of blue cheese or ranch and celery. Available sauces: Buffalo, BBQ, Sweet Teriyaki, Sweet Chili, Garlic Parmesan
- Smoked Salmon Plate** 11  
Ducktrap River cold smoked salmon, toast points, red onion, capers, chopped cucumbers, dill sour cream
- Brie Cheese Appetizer** 11  
Flash fried in almond herb breadcrumbs, served with grilled sourdough bread and fruit relish
- Big Bang Bang Shrimp** 13  
Tempura fried and drizzled with house made Korean BBQ sauce
- Bruschetta** 9  
Grilled sourdough topped with feta, parmesan and tomato relish
- Carpaccio** 14  
Raw angus beef with roasted garlic truffle mayo, toast points, capers and shaved parmesan
- Shrimp Cocktail** 12  
served "up" with house made cocktail sauce
- Jumbo Lump Crab Cakes** 14  
Served with a ginger wasabi aioli
- Asian Seared Tuna** 14  
Crusted in sesame seeds and spiced sea salt, seared rare, served with pickled ginger and wasabi
- Fried Portabella Mushrooms** 11  
Served with chipotle ranch dipping sauce

SALADS

- May add chicken (3), shrimp (4), salmon (5) or tuna (6) to any salad
- Bridgewater House Salad** 10  
Mixed spring greens, tomato, cucumber, onion, carrots, feta, blue cheese, parmesan with our signature semi sweet house vinaigrette
- Caesar Salad** 10  
Romaine lettuce, tomato, croutons, artichoke hearts, Grana Padano cheese and our house made caesar dressing
- Authentic Greek Salad** 13  
Tomatoes, red onion, peppers, pepperoncini's, cucumbers, olives, feta cheese, Italian vinaigrette
- Goat Cheese Strawberry Salad** 12  
Baby spinach, strawberries, candied walnuts, fried goat cheese crouton with house made strawberry vinaigrette and strawberry balsamic syrup
- Southern Fried Chicken Salad** 13  
Buttermilk dipped, pecan crusted chicken fried golden brown, served on a bed of greens with tomato, cucumber, onion, carrots, spiced pecans, sweet potato hay and honey jalapeno dressing
- Black and Blue Salmon Salad** 15  
Blackened salmon, grilled sweet corn, tomato, onion, carrots, cucumber and blue cheese dressing
- Asian Salad** 12  
Napa and red cabbage, spiced pecans, mandarin oranges, dried cranberries, wonton crisps and miso-sesame vinaigrette

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.

# Bridgewater Golf Club

## ENTREES

Served with side salad or soup and choice of crispy parmesan potatoes, baked potato or chef's vegetables\*\*

### Blackened Chicken Alfredo 18

Tossed with basil pesto, parmesan cream and pepper coulis

\*\*Served with soup or salad only

### Mushroom Sherry Chicken 20

Pan seared chicken breast with a creamy mushroom sherry reduction

### Smothered Chicken 20

Grilled chicken smothered in sauteed onions, mushrooms, bacon, bourbon apple BBQ and a three cheese blend

### Blackened Tuna Steak 22

Served on braised asian vegetables and finished with wasabi jalapeno aioli

### Sauteed Blue Atlantic Salmon 23

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

### Swordfish Schnitzel 24

Swordfish dipped in parmesan breadcrumbs. Served with braised red cabbage and dill sauce. Perfect with a fried egg on top (\$1)

## Fresh Cut Steaks

Grilled to order and served with a garlic oil and red zinfandel demi-glace

### 10 ounce Kobe Sirloin 24

### 12 ounce Black Angus NY Strip 30

### 6 ounce Hand Cut Filet 31

## A LA CARTE SIDES

Caesar/House Salad 3.50

Baked/House Potato 3

Chef's Vegetable 3

Cup of Chowder/Soup 4

Bowl of Chowder/Soup 6

French Fries 2

## FROM THE GRILLE

All items served as listed

### 5 ounce American Kobe 16

With wasabi mashed potatoes and soy garlic jus

### Potato Crusted Cod 15

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

### 10 ounce Bone-In Pork Chop 16

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

### Fried Shrimp Tacos 12

Served on white corn tortillas with pico de gallo, shredded lettuce, crumbled cheese and chipotle ranch

## Grille Sandwiches

Includes choice of following sides: chips, cottage cheese, applesauce, fries

### 10 ounce Bridge Burger 10

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

### Buffalo Chicken Wrap 11

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

### Grilled Reuben 9

Shaved corned beef, swiss cheese, sauerkraut, thousand island dressing served on grilled marbled rye

### Chili Glazed Chicken Sandwich 12

Choice of grilled or fried chicken with grilled pineapple, lettuce, tomato, bacon, smoked cheddar on a pretzel bun

### Pulled Pork Sliders 10

BBQ pork, tomato, cole slaw, onion tanglers

## DESSERTS

All Desserts 7.50

### Salted Caramel Bread Pudding

### Vanilla Creme Brulee

### Chocolate Molten Lava Cake

### Cheesecake with Fresh Berries

### Chef's Featured Dessert

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