

Enjoy a delightful selection of fresh California cuisine, crafted with locally sourced ingredients, all while taking in the tranquil views of the course and surrounding foothills.

Starters

Wings Your Way, with buffalo sauce and ranch 17

Quesadilla, cheddar cheese, fresh salsa 13

Add chicken 6

Calamari breaded and fried served with a lemon aioli & cocktail sauce 17

Tempura Battered Brussels Sprouts with a chili ginger sauce 14

Spicy Salmon Belly, breaded & pan fried, chimichurri sauce 14

Fried Chicken Slider on a waffle biscuit, maple sriracha sauce, coleslaw 16

Beef & Cilantro Empanadas with chipotle dipping sauce 15

Sandwiches

All Sandwiches & wraps served with a side of French fries, sweet potato fries, onion rings or fresh fruit

Add Parmesan & garlic fries 3

Add Side Salad 5

Club Sandwich, ham, turkey, applewood bacon, lettuce, tomato, Swiss and cheddar, on sourdough or whole wheat bread 16

Pesto Chicken Sandwich, grilled chicken breast, smoked mozzarella, arugula, pesto, brioche bun 16

Island Chicken Wrap, grilled chicken breast, mango salsa, cheddar cheese, lettuce, red pepper mayonnaise, in a flour tortilla 16

Chipotle Lime Chicken, grilled chicken, avocado, jalapeno-chipotle mayonnaise, pepperjack cheese, lettuce, tomato, brioche bun 16

Bridges Burger ½ lb. Angus ground beef patty, cheese, Dijon, mayonnaise, lettuce, onion, pickle, brioche bun 18

Gourmet Grilled Cheese, provolone, cheddar, avocado, tomato, on sourdough bread 14

BBQ Beef, sliced beef, BBQ sauce, provolone, dill pickle chips, on a hoagie roll 17

Philly Cheesesteak, grilled onions and peppers, white cheddar, roasted garlic mayonnaise, on hoagie roll 17

Korean Tuna Wrap, seared medium rare Ahi tuna, cabbage, carrots, cucumber, micro greens, Gochujang sauce, in a flour tortilla 19

Soup of the Day

cup 5

bowl 10

Salads

Caesar Salad, romaine, parmesan, croutons, garlic parmesan dressing 14

Bridges Salad, butter lettuce, cranberries, candied walnuts, fried brie cheese, creamy lemon dressing 15

Baby Spinach, strawberries, almonds, feta, white balsamic vinaigrette 15

Wonton Salad, romaine, cabbage, carrots, green onions, crisp wontons, Thai peanut dressing 15

Add Chicken 6

Add Salmon 10

Main

Mediterranean Bruschetta, grilled sourdough bread, tomato, caper, cucumber, roasted garlic, cream cheese, balsamic syrup 17

Soft Tacos, three corn tortillas, cabbage, avocado, chipotle sauce, feta, choice of chicken, beef, mahi 18

Porcini Mushroom and Truffle Ravioli, grilled asparagus, asiago rosemary sauce 16

Grilled Mahi, avocado mango salsa, cilantro chili rice 23

Grilled Honey Garlic Salmon with a pistachio crust, sweet potato-green bean medley 22

Beverages

Coca-Cola® soft drinks 4

Regular or decaf coffee 5

Orange, apple or cranberry juice 5

Bloody Mary 10

Mimosa 7

Beer domestic can 6

Beer import can 7

Draft Beer glass 8

Draft Beer pitcher 20

Desserts

Ask our staff for seasonal desserts 10

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Food Allergy Notice: Please be advised that food prepared in the kitchen may contain these ingredients: milk, eggs, wheat, soy, peanuts, tree nuts, fish and shellfish. We accept four checks per table; parties of six or more are subject to a 18% gratuity.

