

### **STARTERS**

### Chips & Queso

Chili con Queso served with Tortilla Chips \$12

#### Hummus

Olive Oil, Siracha & Pepitas served with Raw Vegetables & Chili Garlic Naan \$14

## Spinach & Artichoke Dip

Served with Toasted Pita & Tortilla Chips \$14

### Chicken Wings

Tossed in Buffalo, BBQ Sauce, Sweet Thai Chili or Jamaican Jerk Rub served with Carrots & Celery.

Bone in \$15 or Boneless \$17

#### Club Nachos

Tortilla Chips, Grilled Chicken, Queso, Pico de Gallo, Sour Cream & Avocado \$15

#### Southwest Quesadilla

Grilled Chicken, Shredded Cheddar & Monterey Jack Cheese, Bell Peppers, Onions & Bacon served with Salsa and Sour Cream \$14

# **Crispy Sprouts**

Fresh Brussel Sprouts Fried Crisp with Garlic Pepper and Drizzled with Truffle Oil & Fresh Lemon Juice topped with Parmesan Cheese \$10

## SOUPS & SALADS

TOMATO OR SOUP OF THE DAY CUP \$5 BOWL \$8

#### Buffalo Chicken Cobb

Crisp Romaine Lettuce, Spicy Crispy Chicken, Cherry Tomatoes, Cucumbers, Bacon, Hard-Boiled Eggs, Roasted-Corn Salsa & Bleu Cheese Crumbles with your choice of dressing Full \$15 Half \$9

### Chopped Salad

Bib and Romaine Lettuces, Artichoke Hearts, Cherry Tomatoes, Cucumbers, Red Onions, Bacon, Hard Boiled Egg and Blue Cheese with a Maple Vinaigrette Full \$14 Half \$8

### \*NEW\* Summer Greek Salad

Mixed Greens, Cucumbers, Tomatoes, Bell Peppers, Red Onions, Olives, & Feta Cheese

with a Light Oregano Vinaigrette and served with Grilled Rosemary Focaccia Bread \$14

## Garden House Salad

Spring Mix, Tomato, Carrot, Cucumber, Red Onion Cotija Cheese with Champagne Vinaigrette Full \$11 Side \$5

#### Classic Caesar

Romaine Lettuce, Parmesan Cheese, Croutons with Classic Caesar Dressing Full \$11 Side \$5

#### Dressings Vinaigrettes

Italian, Honey Mustard, Bleu Cheese, Ranch, Chipotle Ranch

Additional Add Ons

Shrimp \$6 Steak \$10 Salmon \$10 Chicken \$8 Blackened Chicken \$8

## **FLATBREADS**

## Caprese

Heirloom Tomatoes, Fresh Mozzarella, Pesto & and a drizzle of Balsamic \$16

#### **BBQ** Brisket

Chopped Smoked Brisket, Grilled Onions & Cheese topped with Pico de Gallo \$17  $\,$ 

#### Chicken & Mushroom

Grilled Chicken, Cremini Mushrooms & Pesto over a Roasted Garlic Alfredo Sauce \$17

#### **SIDES**

French Fries	\$3	Seasonal Vegetables	\$4
Sweet Potato Fries	\$4	Creamy Cole Slaw	\$4
Kettle Chips	\$3	Brussel Sprouts	\$5
Cottage Cheese	\$4	Asparagus	\$5
Mixed Fruit	\$4	Mashed Potatoes	\$5
		Mac and Cheese	\$7

#### **PIZZAS**

## Classic Pepperoni

Tomato Sauce, Cheese & Pepperoni \$13

## Italian Sausage

Tomato Sauce, Cheese & Italian Sausage \$13

#### Cheese Pizza

Tomato Sauce & Cheese \$11

Balsamic, Champagne, Maple

#### HAND HELDS

#### Brookridge Club Sandwich

Ham, Turkey, Cheddar, Provolone Cheeses, Lettuce, Tomato, Bacon & Mayonnaise on Toasted Wheat \$16

#### Ultimate BLT

Candied-pepper Bacon, Roasted Garlic Mayonnaise, Red Onions, Lettuce, Tomatoes & Pepper Jack Cheese on Jalapeno Cornbread \$15

#### Nashville Hot Chicken Sandwich

Homemade Buttermilk Fried Chicken, Creamy Coleslaw, Mayo & Pickles on a Jalapeno-Cheddar Pretzel Bun \$16

#### **Tenderloin Sliders**

Two Beef Tenderloin Sliders topped with Grilled Onions and Cheddar Cheese \$19

#### Buffalo Chicken Wrap

Crispy Chicken Tossed in Buffalo Sauce with Monterey-Jack Cheese, Tomatoes, Bacon, & Crisp Romaine Lettuce \$15

### \*NEW\* Steak Street Tacos (3)

Marinated Strips of Beef Tenderloin in Flour Tortillas with Roasted Corn Salsa & a Cilantro Jalapeno Slaw. Served with Chips & Salsa \$18

#### Chef's Grilled Cheese

A Combination of American, Swiss, Provolone, Cheddar and Pepperjack Cheeses melted between two slices of Sourdough Bread and served with a Cup of Tomato Soup \$13

#### Santa Fe Grilled Chicken Sandwich

Grilled Chicken Breast with Garlic Aioli, Heirloom Tomato, Bib Lettuce, Avocado, Bacon Jam & Pepper Jack Cheese on Toasted Jalapeno Cornbread \$15

## **BURGERS**

### Classic Cheese Burger

with Lettuce, Tomato, Onion, Pickle & American Cheese \$14 Add Bacon \$2

## The Ridge Bison Burger

with Lettuce, White Cheddar, Caramelized Onions & Whole Grain Mustard \$18

### Brie & Bacon Jam Burger

with Lettuce, Tomato, Melted Triple Crème Brie, & Habanero Bacon Jam \$18

#### Out-n-In Double Double

Two 4 oz Burger Patties "Smashed" on the Griddle, Two Pieces of Melted Cheese, Lettuce, Tomato & Grilled Onions with Special Sauce \$16

All sandwiches and burgers are served with fries or kettle chips. Substitute cottage cheese, fresh fruit, or a side salad for \$2

### **ENTREES**

#### Penne Alfredo

Penne Pasta tossed with Fresh Tomatoes, Bacon and Fresh Herbs in a Roasted Garlic Cream Sauce \$15

Add Blackened Chicken \$8 Add Shrimp \$6

#### \*NEW\* Cajun Tortellini Pasta

Tri-Color Tortellini with Blackened Shrimp & Andouille Sausage tossed in a Spicy Cream Sauce with Garlic, Onions, Peppers & Mushrooms \$17

## Filet Mignon

10 oz Hand-Cut Filet Seared in a Cast Iron Skillet and topped with Maitre' D Butter served with Yukon Gold Mashed Potatoes & Asparagus \$38

## Salmon

Grilled Salmon Filet with an Asian Honey-Raspberry Sauce served with Fresh Vegetables & Yellow Spanish Rice \$24

#### Chicken Parm

Breaded Chicken Breast with Melted Provolone Cheese served over Cavatappi Pasta and a Creamy Marinara Sauce served with a Caesar Salad \$20

## Ahi Tuna Poke Bowl Updated for the Season

Diced Ahi Tuna marinated in a Ginger Soy Dressing with Jasmine Rice, Kale & Carrot Salad, Avocado Slices, Cucumber & Radish \$24

### General Tso Chicken

## **DESSERTS**

Pazookie Cast Iron Baked Chocolate Chip Cookie topped with Vanilla Ice Cream & Chocolate Sauce \$9

Crème Brulée Rich and Creamy Custard topped with Caramelized Sugar served with a dollop of Whipped Cream and Berries \$10

Brownie Sundae Brownie, Vanilla Ice Cream, Chocolate Syrup, Whipped Cream & Chopped Peanuts \$7