



FOUR BRIDGES COUNTRY CLUB

SHARABLES

Good Food - Good Friends

CRAB CAKES

Chipotle Aioli | Blistered Tomatoes | Pickled Onions | Cilantro
16

BACON WRAPPED DATES

Goat Cheese | Roasted Beets | Bacon | Butternut Squash Puree
Maple Gastrique
13

G&C SHRIMP

Grilled Shrimp | Chimichurri | Chipotle Aioli | Charred Lemon
15

COCONUT CURRY MUSSELS

Lemongrass | Garlic | Cilantro | Pickled Radish | Scallions
Coconut Milk | Green Curry | Grilled Naan
14

FOCACCIA

Truffle Butter | Charred Tomato Butter | Aged Balsamic
9

PIZZARIA

Hand Tossed

PORKOPOLIS

Pepperoni | Bacon | Sausage | Prosciutto | Onions | Roasted
Garlic | Pizza Sauce | Mozzarella
20

WHAT ARE YOU SMOKIN'

Grilled Chicken | Bacon | Aged White Cheddar | Mozzarella
Onions | Olives | Smoked Jalapeno | Secret Sauce
18

MARGARITA

Fresh Mozzarella | Thin sliced Tomato | Fresh Basil
16

A FUNGUS AMONG US

Roasted Mushrooms | Truffle Puree | Roasted Garlic
Olives | Pizza Sauce | Mozzarella | Pickled Onion
Arugula | Lemon Crema
17

SAMMIES & SOUP

Your Choice Of Fresh Cut Fries Or Chips

CHILI

Cheddar Cheese | Sour Cream | Scallions
Cup 6 | Bowl 10

FOUR BRIDGES BURGER

Angus Burger | Aged White Cheddar | Pickled Red Onions
Oven-Roasted Tomato | Bacon jam | Lemon Arugula | Roasted
Garlic Aioli | Pickles | Brioche Bun
15

SHRIMP PO'BOY

Fried Shrimp | Shredded Lettuce | Tomato | Red Onion |
Chipotle Aioli | French Bread
16

GRILLED PORTABELLA SANDWICH

Aged White Cheddar | Red Onion | Oven Roasted Tomato
Lemon Scented Arugula | Roasted Garlic Aioli | House Pickles
Brioche Bun
14

FARMER'S MARKET

Add Chicken 7 | Salmon 10 | Flank Steak 12*

HARVEST SALAD

Baby Arugula | Butternut Squash | Roasted Corn | Pickled Red
Onions | Goat Cheese | Toasted Farro | Maple Vinaigrette
12

BISTRO SALAD

Artisan Greens | Roasted Apples | Dried Cranberries
Gorgonzola | Pistachios | Balsamic Vinaigrette
13

GREEK SALAD

Artisan Greens | Olives | Cucumber
Tomato | Pepperoncini | Feta | Greek Dressing
12

CAESAR SALAD

Little Gems | Reggiano Parmesan | Croutons | White Anchovies
11

LARGE PLATES

BEEF

GAUCHO FLANK STEAK

Garlic & Herb Marinated | Chimichurri
Roasted Marble Potatoes | "Elote Corn"
Grilled Naan
26

FILET AUX CHAMPIGNONS

Grilled Tenderloin | Roasted Trumpet
Mushrooms | Parmesan Au Gratin
Potatoes | Haricot Vert | Brandy Sauce
48

OCEAN

MAPLE GLAZED SALMON

Rosemary-Maple Butter | Maple
Gastrique | Roasted Marble Potatoes
Butternut Squash Puree
28

SEARED HALIBUT

Jumbo Lump Crab Meat | Citrus Butter
Sauce | Parmesan Au Gratin Potatoes
Haricot Vert | Grilled Lemon
35

LAND

DUROC PORK CHOP

Grilled | Maple Bacon Glaze
Butternut Squash Puree | Grilled
Broccolini
28

MURGH KARI

Coconut Braised Chicken Breast
Lemon Grass | Green Curry | Haricot
Vert | Arugula | Scallions | Jasmine Rice
18

WHAT'S NEW

Chef's Creations

COMING SOON

FRESH PASTA

Locally Sourced

PAPPARDELLE BOLOGNESE

Beef | Veal | Pork | Passata | Reggiano Parmesan | Garlic Bread
20

BUCATINI VERDUNE

Roasted Mushrooms & Tomatoes | Haricot Vert | Olives
Roasted Garlic | Arugula | White Wine | Butter
Bucatini | Garlic Bread
16

CAJUN PASTA

Blackened Chicken | Fettuccine | Broccolini | Alfredo
18

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.



FOUR BRIDGES COUNTRY CLUB

COCKTAILS

NEW FASHIONED

Gentleman Jack Whiskey | Amaretto | Simple Syrup |
Bitters
10.00

CUCUMBER BASIL GIMLET

Svedka Vodka | Cucumber Slices | Basil Leaves | Lime
Juice
9.00

DIABLO

Jalapeño-Infused Flecha Azul Reposado | House Citrus
Mix | Simple Syrup | Mango Purée | Tajín Rim
12.00

GINGERLY TURMERIC SPRITZ

New Amsterdam Gin | Domaine de Canton Ginger
Liqueur | Wycliff California Champagne | Local
Turmeric Honey | Orange Juice
12.00

ESPINOSA

Exotico Tequila | Aperol | Sparkling Wine
9.00

WHITE COSMO

Tito's Handmade Vodka | Cointreau | White Cranberry
| Lime
9.00

RUM ALMOND BLOSSOM

Myers's Rum | Lemon Juice | Orgeat Syrup | Angostura
Bitters
8.00

APPLE MULE

Jim Beam | Apple Cider | Ginger Beer | Mint Leaves |
Green Apple
10.00

BREWS

Miller Lite	5.00
Coors Light	5.00
Corona Light	6.00
Corona Premier	6.00
Modelo Especial	6.00
Voodoo Ranger Juicy Haze IPA	6.00
Athletic Non-Alcoholic	4.00
High Noon Tequila Seltzer	5.00
High Noon Vodka Seltzer	5.00
White Claw Hard Seltzer	5.00
Red Bull Energy Drink	4.00

SMOKEY BLUE MOON SHANDY

Blue Moon Belgian White Beer | Jack Daniel's Whiskey
| Lemon Juice | Simple Syrup
9.00

FEATURED BEER ON TAP

Modelo Especial	7.00
Voodoo Ranger Juicy Haze IPA	7.00
Miller Lite	6.00
Rhinegeist Truth	7.00
Bud Light	6.00
Blue Moon	6.00
Rotating Seasonal	

WINE

SPARKLING

La Marca | Prosecco Split Bottle **12.00**

WHITE

Canyon Road | Chardonnay **6.00**

Canyon Road | Moscato **6.00**

Canyon Road | Pinot Grigio **6.00**

Canyon Road | Sauvignon Blanc **6.00**

Le Fleur | Rose **6.00**

RED

Canyon Road | Pinot Noir **6.00**

Canyon Road | Merlot **6.00**

Poggio al Tesoro
Solosole | Vermentino **10.00**

Prati by Louis M.
Martini | Cabernet Sauvignon **12.00**

Poggio al Tesoro
Mediterra | Toscana Blend **10.00**

Canyon Road | Cabernet Sauvignon **6.00**

The automatic 18% service charge collected for all food and beverage is not a tip or gratuity.
This service charge may be distributed to certain food and beverage service employees.