



FOUR BRIDGES COUNTRY CLUB

SHARABLES

Good Food - Good Friends

CRAB CAKES

Chive | Micro Greens | Smoked Jalapeno aioli
16

SOUTHWEST CHICKEN EGGROLLS

Grilled Chicken | Black Beans | Bell Peppers | Onions | Corn |
Cheddar Cheese | Cilantro-Lime Aioli
13

BANG BANG SHRIMP

Tempura Shrimp | Bang Bang Sauce | Cilantro | Lime
15

CHORIZO DIP

Corn Tortilla | Chorizo | Queso
12

TUNA POKE TOSTADAS ^{HW}

Marinated Tuna | Pickled Veggies | Sesame Seeds | Ponzu
Cilantro-Lime Aioli | Wonton Shell
14

PIZZARIA

Hand Tossed

PORKOPOLIS

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

UP IN SMOKE

Chorizo | Bacon | Mozzarella | Caramelized Leek | Olives
Smoked Jalapeno | Chimichurri
19

KALISPERA

Roasted Garlic | Olive | Cherry Tomato | Pepperoncini
Artichoke | Mozzarella | Feta | Extra Virgin Olive Oil | Aged
Balsamic | Basil
17

OB-LA-DI, OB-LA-DA

Caramelized Leek | Bacon | Grilled Chicken | Mozzarella | White
Sauce | Lemon Zest | Truffle Oil
18

SAMMIES & SOUP

Your Choice Of Seasoned Fries, Chips, Onion Rings or Mixed
Fruit | NOT INCLUDED WITH SOUPS

THE BIG GUY

Double Smash Burger | Tartar Sauce | Shredded Lettuce |
Pickle | American Cheese
16

CHIPOTLE SHRIMP TACOS ^{HW}

Chipotle Shrimp | Avocado | Mango Pico | Cabbage | Cotija
Cilantro-Lime Aioli | Corn Tortilla
15

HOT HONEY FRIED CHICKEN

Fried Buttermilk Chicken breast | Hot Honey Sauce | Shredded
Lettuce | Roasted Tomato | Red Onion
Pickle | Brioche Bun
15

THAI LETTUCE WRAP ^{HW}

Choice of Chicken, or Tofu | Shiitake Mushroom | Scallion
Pickled Veggies | Ginger | Crushed Red Pepper | Peanuts | Bibb
Lettuce
14

CHILI

Shredded Cheese | Sour Cream | Scallion
8 | 10

FARMER'S MARKET

Add Chicken 7 | Salmon 10 | Shrimp 8 | Tofu 6

PROSCIUTTO AND WATERMELON ^{HW}

Artisan Greens | Prosciutto | Watermelon | Cherry Tomato
Cucumber | Mint | feta | Lemon Vinaigrette
15 | 10

SESAME BIBB ^{HW}

Bibb Lettuce | Strawberry | Mango | Kiwi | Scallion | Carrot
Avocado | Almonds | Sesame-Lime Vinaigrette
14 | 9

TOMATO AND AVOCADO ^{HW}

Artisan Greens | Cherry Tomato | Avocado | Red Onion
Cilantro | Lime | Raspberry Vinaigrette
14 | 9

CAESAR SALAD

Roma Crunch | Reggiano Parmesan | Crouton
12 | 7

LARGE PLATES

BEEF

STEAK AU POIVRE

8oz Peppercorn Crusted Flat Iron Steak
| Roasted Mushrooms | Caramelized
Onions | Potato Gnocchi | Asparagus
Cognac Cream Sauce
35

FILET MIGNON

8oz Grilled Filet Mignon | Parmesan Au
Gratin Potatoes | Asparagus | Red Wine
Demi-Glace | Fried Leeks
48

OCEAN

KILAUEA SALMON ^{HW}

Grilled Salmon | Black Rice | Mango
Pico de Gallo | Coconut-Curry Sauce
Grilled Zucchini
32

PAN SEARED SEA BASS

8oz Sea bass | Parmesan Au Gratin
Potatoes | Asparagus | Crab Meat
Lemon Beurre Blanc
42

LAND

CITRUS GRILLED CHICKEN BREAST ^{HW}

2 Garlic Citrus Grilled Chicken Breast |
Black Rice | Grilled Zucchini | Charred
Tomato Compote | Mango Puree |
Cilantro Pesto
28

VEAL OSSO BUCCO

Braised Veal Shank | Parmesan Au
Gratin Potato | Roasted Fennel
Mirepoix | Red Wine Bordelaise |
Parsnip Puree
35

FRESH PASTA

Locally Sourced

SHRIMP & LOBSTER FRA DIAVALO

Pan Seared Shrimp and Langostino Lobster | Linguine |
Calabrian Chili Marinara | Basil | Oregano | White Wine | Butter
| Garlic Bread
26

CAJUN PASTA

Blackened Chicken | Fettuccine | Asparagus | Shiitake
Mushroom | Alfredo | Garlic Bread
26

*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

Jalapeno-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

MINT PALOMA

Patrón Reposado | Grapefruit Juice | Lime Juice |
Simple Syrup | Mint
14

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

WHITE

Canyon Road Chardonnay	6
Simi Chardonnay	12
Kim Crawford Sauvignon Blanc Glass	10
Maso Canali Pinot Grigio	10
Le Jolie Fleur Rose	10
Matua Sauvignon Blanc	14 56

RED

Hahn SLH Pinot Noir	6.00
Canyon Road Merlot	6.00
Poggio al Tesoro Solosole Vermentino	10.00
Poggio al Tesoro Mediterra Toscana Blend	10.00
Canyon Road Cabernet Sauvignon	6.00
Prati by Louis M. Martini Cabernet Sauvignon	12.00
Hahn SLH Pinot Noir	14 56

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.