



THE VIEW RESTAURANT

@ THE BRIDGES GOLF CLUB

breakfast + brunch

8am-12pm Saturday + Sunday Only

THE TRADITIONAL 10

two eggs cooked-to-order, yukon breakfast potatoes, choice of smoked bacon or spicy sausage patties

BREAKFAST BURRITO 11

scrambled eggs, smoked bacon, potatoes, cheddar, sour cream, salsa and avocado mash in a flour tortilla, side of fresh fruit

AVOCADO TOAST 11

cherry tomatoes, basil, caramelized onion cream cheese and avocado mash on grilled sourdough topped with two over-easy eggs, side of fresh fruit

ALMOND CRUSTED FRENCH TOAST 10

honey-battered thick-cut toast, side of orange cranberry butter

BLUEBERRY PANCAKES 9

two buttermilk pancakes, fresh blueberries, honey-pecan butter

BUILD YOUR OWN OMELET 13

Choice of three: brie, cheddar, goat cheese, smoked bacon, spicy sausage, black forest ham, basil, arugula, baby heirloom tomatoes, artichoke hearts.

Additional items \$2 each

Served with side of yukon breakfast potatoes

BISCUITS & GRAVY 9

spicy sausage house-made gravy

FRESH FRUIT PLATE 6

seasonal melon and berries

share + start

served all day

ASPARAGUS FRIES 11

local asparagus, panko breaded and fried with spicy ranch

PUB PRETZELS 9

beer cheese, creole mustard, local honey

FRIED CALAMARI 12

lemon caper aioli

SWEET CHILI-GARLIC WINGS 14

dozen wings with dipping sauce

CRISPY CHICKEN SLIDERS 10

two fried chicken sliders, jalapeño aioli, dill pickle, shredded lettuce, cheddar cheese

CHICKEN QUESADILLA 12

cheddar + jack cheese, fresh salsa

CRAB MINI CROSTINI 11

three crab cakes, cucumber, tomato, gremolata

beverages

COCA-COLA SOFT DRINKS 3
REGULAR OR DECAF COFFEE 4
ORANGE, APPLE OR CRANBERRY JUICE 5
BLOODY MARY 7
MIMOSA 7

**ASK YOUR SERVER FOR OUR
FULL DRINK LIST*



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sandwiches + wraps

TURKEY AVOCADO MELT 14

mozzarella, basil pesto on a croissant, side of fresh fruit

PESTO CHICKEN SANDWICH 14

grilled chicken breast, bacon, lettuce, tomato, pesto aioli, mozzarella, brioche bun

CLUB SANDWICH 15

ham, turkey, swiss, cheddar, smoked bacon, lettuce, tomato and mayo on sourdough

PHILLY CHEESESTEAK 15

grilled onions, peppers, steak, white cheddar, roasted garlic aioli

BBQ PULLED PORK SANDWICH 14

coleslaw and dill pickle on brioche bun

BRIDGES BURGER 15

½ lb. certified angus beef, cheddar, dijon, mayo, lettuce, tomato, pickle, onion on brioche bun

BLACKENED SALMON + AVO SLAW WRAP 16

salmon, avocado slaw, cilantro, creamy lime dressing

CHICKEN TANDOORI WRAP 14

grilled chicken, tandoori sauce, cucumber, cilantro, red onion, feta, side of seasoned potato wedges

*SANDWICHES + WRAPS SERVED WITH A SIDE OF FRENCH FRIES
SUBSTITUTE FOR SWEET POTATO FRIES OR FRESH FRUIT*

PARMESAN + GARLIC FRIES, ADD \$3

small plates

ONION RINGS 7 | FRENCH FRIES 5
SWEET POTATO FRIES 6 | FRESH FRUIT 6
GARLIC + PARMESAN FRIES 6

salad + soup

CLASSIC CEASAR SALAD 9

romaine, parmesan cheese, croutons, garlic parmesan dressing

BRIDGES SALAD 10

butter lettuce, cranberries, candied walnuts, fried brie, creamy lemon dressing

WEDGE SALAD 10

iceberg lettuce, baby heirloom tomatoes, bacon, croutons, blue cheese dressing

ASIAN WONTON GINGER SALAD 10

wonton strips, cabbage, romaine, carrots, peppers, sesame ginger dressing

PROTEIN SALAD ADD ON:

grilled chicken 6 | salmon 8 | five shrimp 10

SOUP'S ON 8

bowl of daily house-made favorites

main

SEAFOOD NOODLE BOWL 16

lo mein, shrimp, asparagus, carrots, mushrooms, red pepper, soy, ginger, lime

MARINATED ROASTED CAULIFLOWER 13

chimichurri, quinoa pilaf

GRILLED SALMON 17

romesco sauce, cous cous salad

GRILLED NEW YORK STEAK 17

chimichurri, bacon bbq potato salad, corn and roasted red pepper medley

dessert

CARROT CAKE 7

WHITE CHOCOLATE RASPBERRY CHEESECAKE 8
CHOCOLATE MOUSSE CAKE 8