

Dinner

Starters

New England Clam Chowder or Soup du Jour
Cup 6 | Bowl 8

Caprese Salad 12 / 10

Heirloom Tomatoes | Fresh Mozzarella | Basil | Sea Salt
E.V.O.O. | Balsamic Glaze

Mixed Greens 13/ 11 ^{GF}

Mixed greens | Carrots | Tomatoes | Red Onion
Cucumbers | White Balsamic Dressing

Caesar Salad 10 / 9

Romaine | White Anchovies | Croutons
Parmesan Cheese | Caesar Dressing

Raw Bar

Shrimp Cocktail 3

Little necks 2

Native Oysters on the ½ shell 3

Calamari Fra Diavolo 12

Cherry Peppers | Herbs | House Marinara
Parmesan Cheese | Artisanal greens

Ridge Wings 15

House Wings | Choice of Buffalo or B.B.Q.
House Blue Cheese Dressing

Salad Additions: Grilled Chicken 5 | Sautéed Shrimp 7 | Seared Salmon 7 | Steak Tips 9 | Lobster Salad 13

Club Classics

Ridge Fish and Chips 24

Beer Battered Haddock | Nappa Slaw | Tarter Sauce | French fries

Pasta Bolognese 22

Veal & Pork | Demi-Glace | Red Wine | House Tomato Sauce | Fresh Pasta | Parmesan Cheese

Lobster Roll 20

Lobster Salad | Celery | Mayonnaise | Lemon | Boston Lettuce | Brioche Roll

Angus Burger 15

Lettuce | Red Onion | Tomato | Pickle | Choice of cheese | Brioche Bun

Entrees

Lobster Cod 28

Lobster Crusted Cod | Herbs | Mushroom Risotto | Beure Blanc

Mushroom Risotto 20

Wild Mushrooms | Garlic | Shallots | Herbs | Brandy | Parmesan Cheese | Choice of Veg

Panko Chicken 27

Sushi Rice Cake | Bok Choy | Sweet Thai Chili Sauce | Sesame Seeds

Ridge Sirloin 38

12 oz. Dry Aged Steak | Choice of Side | Choice of Sauce | Matchstick Potato Garnish

6oz. or 8oz. Filet 30/34

Potato Purée | Red Wine Demi-glace | Frizzled Onions

Sides 3

Spinach | Asparagus | Potato Purée | Steamed Bok Choi | Wild Mushrooms

Sushi Rice Cake | Baked Potato

Before ordering, please inform your server if a person in your party has a food allergy

Consuming raw or undercooked meats or fish may cause a food borne illness