

Ridge

MODERN AMERICAN CUISINE

Beginnings

Onion Rings and Pretzel Bites

Served with dark ale honey cheddar mustard dip _____ \$9

Nachos (GF)

Salsa, sour cream, monterey jack cheese, scallions, red beans, jalapenos _____ \$12

Pulled Pork Nachos (GF)

Salsa, sour cream, monterey jack cheese, scallions, red beans, jalapenos _____ \$16

Seared Crab Cake

100% lump crab meat cake with tomato aioli _____ \$18

Fish Tacos

Crispy flour tortillas (3), fried whiting, lettuce, pico de gallo, cheddar jack cheese, sour cream, tomatillo salsa verde and scallions _____ \$14

P.E. Island Mussels (GF)

Garlic herb white wine butter, shallot mustard cream sauce or fennel liqueur cream, and tomatoes _____ \$15

Charcuterie

Cured and smoked meats, stewed eggplant, artichokes, olives, pepperoncini and cheese, cracker assortment
Single \$18 Shareable size \$32

Soups

Butternut Squash and Wildflower (CD GF)

Cup \$6 Bowl \$8

N.Y. Steak and Vegetables (GF ND)

Cup \$7 Bowl \$10

Grilled Flat Breads

Add \$2.25 for gluten-free cauliflower crust

Margarita

Tomato sauce, fresh mozzarella and basil _____ \$12

Scarpariello

Sausage, chicken, peppers, mozzarella, tomato sauce, mushrooms _____ \$13

Wild Mushrooms

Goat cheese, chives, parmesan, with black truffle oil _____ \$13

Hawaiian Special

Ham, pineapple, mozzarella and reggiano, with chopped bacon _____ \$14

Clams and Garlic

Ocean clam meat, garlic, olive oil, mozzarella, parsley and lemon wedge _____ \$15

Jumbo Chicken Wings

Made fresh. never frozen. served with carrot and celery sticks: _____ \$12 or \$15

Buffalo Medium (GF)

Made with butter and honey, served with blue cheese dip

Memphis BBQ (GF) Served with peppercorn ranch dip

Teriyaki or Sweet Chili (GF) with sesame seeds

Mesquite Garlic Ranch

Signature creamy ranch with grated Romano cheese

From the Fields

Add Grilled Chicken \$6 Steak or Salmon \$9

Shrimp (3 Pieces) \$9

The Ridge (GF)

Shaved iceberg lettuce and cabbage, riced cauliflower, tomato, cucumber, bell peppers, sunflower seeds, with lemon vinaigrette _____ Side \$8 or Entrée \$14

Caesar (GF option)

A classic with homemade dressing _____ Side \$8 or Entrée \$14

Stracciatella (GF option)

Burrata mozzarella, vine-ripe tomatoes, greens, basil, and balsamic glaze (e.v.o.) _____ \$16

Roasted Portobella (GF)

Seasoned goat cheese, artichokes, dried tomatoes, hard-boiled egg, black olives, green beans, with truffle dressing and almonds _____ \$18

Main Courses

Ravioli (V CG)

Butternut squash, mushroom and sage butter, diced tomatoes and parmesan cheese _____ \$19

Stuffed Acorn Squash (VGN GF)

Ratatouille vegetables, almond quinoa, and sautéed spinach _____ \$23

Chicken Scarpariello

Classic stew with thighs, sausage, bell peppers, red wine, tomatoes, garlic and herb, shallots and mushrooms, mashed potatoes or pappardelle pasta _____ \$24

Chicken all' Amatriciana

Grilled chicken breast, tossed in shaved pancetta, red wine, tomato basil sauce topped w/ pecorino romano _____ \$23

Chicken Madeira au Gratin

Seared cutlets, topped with prosciutto and mozzarella, rich madeira wine mushroom sauce, served with mashed potatoes or creamy herb risotto _____ \$26

Canadian Salmon (GF)

Seared skin on fillet, white wine, peach tarragon glaze or sherry cream sauce, with risotto or mashed potatoes _____ \$27

Crawfish Mac & Cheese

Creamy smoked gouda and cheddar sauce, sautéed Louisiana crayfish, tossed in pennette pasta _____ \$26

Scallops Pappardelle (CG)

Shallot white wine, baby bella, prosciutto and spinach, with truffle cream sauce, pan-seared or corn meal-breaded/deep-fried _____ \$30

Baked Mac & Cheese

Cheddar and smoked gouda sauce, in a baking dish _____ \$19

Shrimp Scampi or Fra Diavolo

Pappardelle pasta or roasted potatoes, and day vegetables _____ \$28

Braised Short Ribs

Served on egg pappardelle pasta in braising sauce, parmesan cheese _____ \$29

Strip Steak C.A.B _____ \$32

Filet Mignon C.A.B

Almond potato coquette, vegetables of the day; cabernet or brandy peppercorn sauce _____ \$40

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

CD: Contains Dairy CG: Contains gluten GF: Gluten-free
ND: No Dairy VGN: Vegan V: Vegetarian

In the Hands served with potato fries

Classico

Chuck beef burger, L/T/O, golf sauce, cheese _____ \$14

Ridge Burger

Topped with pulled corned beef brisket, demi-glace, mushrooms and Swiss melt _____ \$17

Mason Dixon (ND)

Battered/fried chicken thigh, served with julienned carrots, celery and cajun aioli _____ \$14

Short Rib Hot Pot (ND)

Braising sauce, onion ring, L/T/O _____ \$18

Triple Decker BLT _____ \$11

Ranch Chicken BLT _____ \$15

Cheese BLT _____ \$13

Moonshine Pulled Pork

Bourbon BBQ braised pork on brioche roll _____ \$14

Sides

French Fries _____ \$4

Onion Rings _____ \$5

Herb Parmesan Risotto _____ \$6

Mashed Potatoes _____ \$6

Day Fresh Vegetables _____ \$5

Roasted Potatoes _____ \$5

Garlic Spinach _____ \$7

Sweet Tooth Satisfaction

Ask your server about the daily dessert options.

Beverages

Soda: coke, diet coke, sprite, ginger ale, lemonade _____ \$2

Iced tea: sweetened or unsweetened _____ \$2

Juice: apple, orange, cranberry, pineapple _____ \$2

Milk or chocolate milk _____ \$2

Coffee or tea _____ \$2

Child's Options

Includes soda or
Apple and Eve juice



Shells and Meatballs _____ \$10

Cheese Pizza _____ \$10

Chicken Fingers and Fries _____ \$10

Mac & Cheese _____ \$10

Pretzel with honey mustard _____ \$10