BRIDGEWATER, NJ

THE CLUBHOUSE

EAT • DRINK • GOLF

FAIRFIELD, NJ

– SHAREABLES

STARTERS

PRETZEL BITES 12.95
with house-made cheese sauce for dipping

HOUSE-MADE MOZZARELLA STICKS 13.95
served with our fresh marinara sauce

BANG BANG SHRIMP 15.95
crispy shrimp tossed in sweet heat
bang bang sauce with scallions

CHICKEN QUESADILLA 15.95
grilled chicken, peppers, onions and blended cheeses in a flour tortilla, with sour cream—add guacamole +4

GENERAL TSO'S DUMPLINGS 16.95
steamed chicken dumplings glazed in our sticky-sweet glaze General Tso's sauce, scallions and sesame

CRISPY CAULIFLOWER 15.95
battered and fried, with sweet Mambo sauce

GENERAL TSO'S BROCCOLI 14.95
tempura broccoli in our sticky-sweet glaze
General Tso's sauce finished with sesame seeds

SIDES

FRESH-CUT FRIES 9.95

TATER TOTS 10.95

SWEET FIRE POTATO BITES GF 11.95
crisp sweet potato dumplings, Firecracker sauce, charred peppers and onions—spicy, a little sweet

SLIDERS

Three to an order, on sweet Hawaiian rolls

CHEESEBURGER 13.95
beef patties with Cooper American cheese, pickles and CH sauce

NASHVILLE HOT CHICKEN 13.95
crispy chicken in Nashville hot glaze
topped with pickles and coleslaw

PULLED PORK 13.95
slow-cooked pulled pork
topped with pickles and coleslaw

DIPS & NACHOS

CHIPS & GUACAMOLE GF 10.95
fresh-made guacamole with house corn chips

BUFFALO CHICKEN DIP 16.95
roasted chicken, cream cheese, buffalo sauce, roasted garlic, scallions and mozzarella, baked and served with corn chips and vegetables

SPINACH ARTICHOKE DIP GF 16.95
artichoke hearts baked with three cheese dip served with corn chips and vegetables

CLUBHOUSE NACHOS 17.95
house-made corn chips topped with Pico de Gallo, pickled jalapeños, sour cream, cilantro and a scoop of guacamole
—add grilled chicken +5 or grilled steak +9

– BARCILIAN PIZZA

Our signature square—the heart of a bar pie with the soul of a Sicilian. Cold-fermented dough, pan-baked to golden and cut into squares.

BARCILIAN CLASSIC 14.95sm · 19.95lg
mozzarella, pecorino romano, fresh tomato sauce, basil and olive oil

LOADED HOT HONEY PEPPERONI 19.95sm · 27.95lg
loaded with crisp pepperoni, mozzarella and pecorino romano—finished with house-made hot honey

BUFFALO CHICKEN 16.95sm · 23.95lg
topped with mozzarella and freshly roasted buffalo chicken, finished with Buffalo sauce, house-made ranch and scallions

TRIPLE STRIPE 16.95sm · 23.95lg
mozzarella with pesto, tomato and vodka sauces, finished with whipped ricotta and pecorino romano

WHITE TRUFFLE MUSHROOM 15.95sm · 21.95lg
fresh ricotta and mushrooms sautéed with rosemary, thyme, sherry, scallions and finished with whipped ricotta and basil

– STREET TACOS

MIX & MATCH TACOS 18.95 pick 3 · 23.95 pick 4
flour or corn tortillas, corn chips and fresh pico de gallo.

- GRILLED STEAK GF
- PULLED PORK GF
- CRISPY CAULIFLOWER
- BANG BANG SHRIMP
- BLACKENED FISH GF
- CRISPY CHIPOTLE CHICKEN

– add guacamole +4

– WINGS

Our jumbo wing approach—balancing classic bar flavor with careful preparation. Brined for 24 hours, slow-baked for tenderness, then finished to order. Boneless available for those who prefer it.

PICK A STYLE

CLUBHOUSE
classic fried bone-in

CHAR-GRILLED GF
bone-in, finished on the grill

BONELESS
breaded and fried

CHOOSE A SIZE

INDIVIDUAL 15.95
8 wings · 1 sauce · 1 dip

FAMILY 29.95
16 wings · 2 sauces · 1 dip

GROUP 43.95
24 wings · 2 sauces · 2 dips

PARTY 84.95
48 wings · 3 sauces · 2 dips

SAUCE IT

- Buffalo
- Honey BBQ
- Garlic Parmesan
- Nashville Hot
- Mango Habanero
- General Tso's
- Lemon Pepper Rub
- BBQ
- Hot Honey
- Mambo Sweet Heat
- Firecracker
- Teriyaki
- Sweet Thai Chili
- Salt & Vinegar Rub

DIP IT

- Blue Cheese
- Ranch
- Honey Mustard

**Extra Sauces, Dips or Vegetables are charged additional $1 per serving

– BURGERS

Served on a sweet Hawaiian bun and side of fresh-cut fries

CADDY STACK GF 18.95
smashed beef patties, Cooper American cheese, CH sauce, lettuce, pickles and sautéed onions

MOZZ STICK SMASH 20.95
smashed beef patties, sliced Mozzarella cheese topped with our mozzarella sticks and marinara sauce on the side

BACON AVOCADO SMASH GF 20.95
smashed beef patties, pepper jack, bacon, guacamole, pickled jalapeños and Santa Fe sauce

CLASSIC AMERICAN GF 18.95
thick beef patty, Cooper American cheese, lettuce, onion, tomato, pickles and CH sauce

– SALADS

CLUBHOUSE COBB GF 19.95
grilled chicken, bacon, avocado, hard-boiled egg, cucumber, tomato, gorgonzola and balsamic dressing

HARVEST GF 18.95
baby spinach topped with dried cranberries, roasted walnuts, brown sugar roasted butternut squash, goat cheese and apple with a pumpkin-maple vinaigrette

STEAK & APPLE GF 20.95
marinated steak, arugula, apples, gorgonzola and shallots with lemon-Dijon vinaigrette

CAESAR · GARDEN 13.95
add grilled chicken +5 · grilled shrimp +8 · grilled steak +9

– SANDWICHES

Served with a side of fresh-cut fries

THE ORIGINAL BIRDIE "OB" 16.95
fried chicken with lettuce, tomato, pickles and club sauce on a Hawaiian bun—make it Nashville Hot "OB" +1

PHILLY CHEESESTEAK GF 18.95
shaved strip steak with mushrooms, peppers, onions and Cooper American cheese on a roll—double the steak +5

CHICKEN CAESAR WRAP 16.95
grilled chicken, romaine and Caesar dressing in a flour tortilla wrap

ROASTED PORTOBELLO GF 17.95
balsamic-roasted portobello, roasted peppers, spinach and melted mozzarella on our Barcilian pizza crust

– FOR THE TABLE

THE PAR-TEE PLATTER 99.95

Serves 4 to 6. Ten sliders, sixteen wings, two servings of sides and two snacks. Choose one from each list.

SLIDERS
Cheeseburger · Nashville Hot Chicken · Pulled Pork

WINGS
Clubhouse · Char-Grilled · Boneless

SIDES
Fresh-Cut Fries · Tater Tots

SNACKS
Pretzel Bites · House-made Mozzarella Sticks

– ENTRÉES

STEAK FRITES GF 33.95
sliced 12 oz. NY strip grilled to order and served with house-made fresh-cut fries and a rich peppercorn sauce

GREEK CHICKEN SKEWERS GF 25.95
Greek-Style grilled chicken skewers marinated with garlic, oregano, lemon, olive oil, salt and pepper, served with roasted lemon-dill potatoes and a fresh shepherd salad

CLASSIC MAC & CHEESE GF 19.95
house-made three-cheese sauce, baked under a toasted crumb crust—top it with pulled pork and pickled onions for +10

HALF RACK OF RIBS 23.95
slow-roasted baby back ribs, glazed in house BBQ, with fries and coleslaw—make it a full rack for +10 more

MISO SALMON GF 29.95
roasted salmon marinated in miso and wine, served over steamed white rice with a refreshing edamame and cucumber salad

RIGATONI & MUSHROOM RAGÙ 23.95
rigatoni tossed with portobello mushrooms, cherry tomatoes and mixed wild mushrooms in a rustic tomato sauce, finished with ricotta

– DESSERTS

WARM BROWNIE SUNDAE GF 13.95
with vanilla ice cream, whipped cream, chocolate syrup and a cherry on top

SKILLET COOKIE 12.95
freshly baked chocolate chip cookie with vanilla ice cream

CINNAMON ROLL PRETZEL BITES 12.95
cinnamon sugar, drizzled with frosting

FRESH ZEPPOLE 10.95
warm and fluffy, tossed in powdered sugar

FRIED OREOS 10.95
powdered sugar and chocolate drizzle

– BEVERAGES

FOUNTAIN SODA 3.95
Coke · Diet Coke · Sprite · Ginger Ale · Tonic · Club

UNSWEETENED ICED TEA 3.95

COFFEE / TEA 3.95

DRAFT ROOT BEER 4.95

GF Gluten-free available. Please tell your server about any allergies.

Thoroughly cooking meats, poultry, seafood and eggs reduces the risk of food-borne illness.

Parties of 8 or more, and unclosed tabs, may have a 20% service charge added.

BRIDGEWATER, NJ

THE CLUBHOUSE

EAT • DRINK • GOLF

FAIRFIELD, NJ

– DRAFT BEER

AMERICAN LAGERS — 4.95 pint 19.95 pitcher

COORS LIGHT
American Light Lager • 4.2% ABV

MICHELOB ULTRA
American Light Lager • 4.2% ABV

MILLER LITE
American Light Lager • 4.2% ABV

YUENGLING LAGER
American Amber Lager • 4.5% ABV

CERVEZA & GOLDEN ALES — 6.95 pint 29.95 pitcher

KONA BIG WAVE
American Golden Ale • 4.4% ABV

MODELO ESPECIAL
Mexican Cerveza (Lager) • 4.5% ABV

CRAFTS & IMPORTS — 7.95 pint 32.95 pitcher

BLUE MOON BELGIAN WHITE
Wheat Beer • 5.4% ABV

GUINNESS DRAUGHT
Irish Dry Stout • 4.2% ABV

HOBOKEN BREWING CITYSIDE IPA
New England Hazy IPA• 6.2% ABV

ASBURY PARK BLONDE
American Golden Ale • 4.4% ABV

SAM ADAMS SEASONAL
Check with your server on the seasonal selection

SEVEN TRIBESMEN HOP GAMBIT
New England Hazy IPA • 6.5% ABV

– BOTTLED BEER & HARD CIDER

AMERICAN LAGERS — 5.49 bottle 24.95 bucket

BUDWEISER · **BUD LIGHT** · **COORS LIGHT**
MILLER LITE · **MICHELOB ULTRA** · **YUENGLING LAGER**

CRAFTS & IMPORTS — 6.49 bottle 29.95 bucket

CORONA EXTRA · **CORONA PREMIER** · **CORONA NA**
PERONI · **STELLA ARTOIS** · **HEINEKEN**
HEINEKEN LIGHT · **HEINEKEN 0.0**

ANGRY ORCHARD'S HARD CIDER — 6.95 bottle 29.95 bucket

CRISP APPLE · **IMPERIAL APPLE** · **ROSÉ**

– JERSEY CRAFT BEERS

STANDARD 12OZ CRAFTS — 6.95 can 32.95 bucket

GOLD · CAPE MAY
Golden Ale • 4.7% ABV

IPA · CAPE MAY
West Coast IPA • 6.3% ABV

ALWAYS READY · CAPE MAY
Hazy Pale Ale • 4.8% ABV

COASTAL EVACUATION · CAPE MAY
Double IPA • 8.0% ABV

TALLBOY 16OZ CRAFTS — 10.95 can 49.95 bucket

SEA DRAGON · ASBURY PARK
American IPA • 7.0% ABV

BŌDI BLONDE ALE · HOBOKEN
Blonde / Golden Ale • 5.5% ABV

PINES LAKE PILS · SEVEN TRIBESMEN
German Pilsner • 5.5% ABV

ST. JOHN'S IRISH RED · TOM'S RIVER
Irish Red Ale • 4.9% ABV

SCARLET ALE · ASBURY PARK
American Amber / Red Ale • 4.9% ABV

SWING JUICE · HOBOKEN
Session IPA • 5.0% ABV

JAGUAR KNIGHT · SEVEN TRIBESMEN
Mexican Lager • 5.8% ABV

SLAP SHOT · TOM'S RIVER
American Lager • 4.2% ABV

– WINE

HOUSE WINE — 7.95 glass

CABERNET SAUVIGNON
CHARDONNAY
MERLOT
PINOT GRIGIO
PINOT NOIR
RED BLEND
ROSÉ
SAUVIGNON BLANC

PROSECCO — 10.95 glass

WHITE
ROSÉ

HALF-BOTTLE WINES — 24.95 bottle

KIM CRAWFORD · NEW ZEALAND
Sauvignon Blanc

JOSH CELLARS · CALIFORNIA, USA
Cabernet Sauvignon · Chardonnay · Pinot Noir

SPECIALITY WINE BOTTLES

ASK YOUR SERVER FOR CURRENT LIST

– HARD SELTZER & TEAS

CANS — 8.95 can 42.95 bucket

HIGH NOON · CARBONATED VODKA
Black Cherry · Peach · Grapefruit
Pineapple · Watermelon

SPIKED ADE · NON-CARBONATED VODKA
Red · Blue · Green · Orange

SUN CRUISER · NON-CARBONATED VODKA
Classic Iced Tea • Peach Tea • Raspberry • Half and Half

SURFSIDE · NON-CARBONATED VODKA
Iced Tea · Half & Half · Lemonade

– CLUBHOUSE COCKTAILS

The ones you know, the ones we've turned a little, and the ones you'll only find here.

THE STANDARDS

BUFFALO OLD FASHIONED 14.95
Buffalo Trace bourbon, bitters and simple syrup, with an orange twist and a cherry

MOSCOW MULE 12.95
Tito's, fresh lime and ginger beer served in a copper mug

TRANSFUSION 9.95
house vodka, ginger ale, splash of grape juice and a squeeze of lime

MOJITO 10.95
Bacardi white rum, fresh mint, lime, sugar and club soda

ESPRESSO MARTINI 15.95
Van Gogh vanilla vodka, espresso, coffee liqueur and simple syrup —add Baileys +1

MARGARITAS

Fresh lime, house sour, salt or Tajín rim — add a flavor +1

THE CLASSIC 12.95
blanco tequila, fresh lime, triple sec and house sour with a salt rim

SMOKE SIGNAL 16.95
Ilegal Joven Mezcal, orange liqueur and house sour with a salt rim

DIABLO 14.95
house-infused ghost pepper tequila, fresh lime, orange liqueur and house sour with a Tajín rim

SWEET SPOT 14.95
a spiced lychee margarita: El Bandido Yankee Blanco, lychee purée, agave, orange bitters and jalapeño with a Tajín rim

ELEVATED CLASSICS

COSMOPOLITAN 14.95
house infused cranberry vodka, triple sec, cranberry and fresh lime

SPICED PALOMA 15.95
Teremana Reposado, grapefruit, lime and maple syrup with a dash of cinnamon

PASSION FRUIT MARTINI 14.95
Grey Goose, Licor 43, passion fruit, simple syrup and fresh lime

BERRY IN MOTION 13.95
Tito's, blackberry fruit purée and Prosecco

MIDNIGHT CRISIS 15.95
our Buffalo Old Fashioned, charged with espresso and finished with espresso beans

HOUSE ORIGINALS

THE GOOD WIFE 15.95
Ketel One, PAMA pomegranate liqueur, simple syrup and fresh lime

THE MISTRESS 15.95
Elysian Fields lavender gin, fresh lemon and blueberry syrup, topped with Prosecco

PAR-TEE PUNCH 12.95
light, dark and coconut rums with cranberry, pineapple and orange juice

ISLAND GREEN 15.95
cucumber-basil martini with Hendrick's, St-Germain, fresh lime and simple syrup

GOLDEN FIG-TINI 13.95
Figenza fig vodka, Licor 43 and fresh lemon, shaken

– PREMIUM POURS

Neat, on the rocks, or in any cocktail

BOURBON & RYE

Buffalo Trace · Bulleit · Woodford Reserve · Basil Hayden · Elijah Craig · 1792 Sweet Wheat · Angel's Envy
Blanton's · Colonel E.H. Taylor Single Barrel · Stagg

SCOTCH & WHISKEY

Dewar's 12Y / 15Y / 19Y · Chivas Regal 12Y · Glenlivet 12Y / 14Y · Glenfiddich 12Y / 14Y / 18Y · Glenmorangie 10Y
Macallan Sherry Oak 12Y · Johnnie Walker Red / Black / Blue

TEQUILA

Teremana · Casamigos · Patrón · Don Julio · Tequila Ocho · El Bandido Yankee · Clase Azul

Please drink responsibly. Management reserves the right to refuse service for the safety and enjoyment of all guests.
Parties of 8 or more, and unclosed tabs, may have a 20% service charge added.