

## RIDGEWOOD COUNTRY CLUB

# DINNER MENU

### Appetizers

#### GULF SHRIMP COCKTAIL (GF)

Cocktail Sauce, Lemon, Horseradish  
16

#### OVEN ROASTED BLUE POINT OYSTERS (GF)

Shallots, Herbs, Lemon Zest and  
Sweet Butter

18  
(Raw oysters available upon request)

#### GRILLED LONG STEM ARTICHOKES (GF)

Sundried Tomato and Basil Pesto, Sweet  
Roasted Peppers

15

#### BAKED RICOTTA CHEESE DIP

Parmesan Cheese, Herbs, Truffle Honey,  
Chili Flake, Toasted Crostini's

14

#### MARYLAND LUMP CRAB AND CORN FRITTERS

Roasted Poblano Pepper Aioli  
17

#### CRISPY FALAFEL

Yogurt and Cucumber Sauce, Cornichons,  
Warm Naan Bread

14

#### FRIED CALAMARI

Lightly Breaded & Served with Marinara and  
Cherry Pepper Aioli

16

-Add Fried Cherry Peppers and Gorgonzola - 2

### Soups & Salads

#### HOUSE-MADE SOUPS

Soup du Jour 5/7

Chicken Vegetable 5/7 (GF)

French Onion Gratinée 8

#### MIXED GREEN SALAD (GF)

Seasonal Mixed Green Salad, Market Vegetables

Jr. 10 / Full 13

#### CAESAR SALAD

Romaine Lettuce, Crisp Croutons, Shaved Grana

Padano, Caesar Dressing

Starter 6/ Jr. 11 / Full 14

#### BABY ARUGULA SALAD (GF)

Fresh Mozzarella, Cherry Tomatoes, Grilled

Artichoke Hearts, Sweet Roasted Peppers,

Crushed Pistachios

Starter 6 / Jr. 11 / Full 14

#### THE RIDGEWOOD (GF)

Mixed Baby Lettuce, Granny Smith Apples, Candied

Walnuts, Dried Cranberries, Gorgonzola

Starter 6 / Jr. 11 / Full 14

~Add Grilled or Blackened~

Chicken or Salmon 8, Jumbo Shrimp 9,

Grilled Marinated 6oz. Sirloin 12

#### Salad Dressings (GF)

Balsamic, Bleu Cheese, Italian, Ranch, Sherry Vinaigrette

Entrées Include Choice of Starter Size Mixed Green Salad or Cup of Soup  
(Chicken Vegetable or Soup of the Day)



# From the Grill

## 8oz. Filet Mignon

Parmesan and Herb Potato Croquette, Creamed Spinach,  
Bone Marrow and Herb Butter  
48

## 10oz. Prime N.Y Strip Steak

Parmesan and Herb Potato Croquette, Spinach, Pink Peppercorn Sauce  
46

## Rack of Lamb "Lollipops" (GF)

Parmesan and Herb Potato Croquette, French Green Beans,  
Mint Scented Three Onion and Heirloom Tomato Ragout  
35

## Grilled Pork Tenderloin (GF)

Butternut Squash and Apple Puree, French Green Beans, Natural Jus  
26

## Grilled Faroe Island Salmon (GF)

Charred Bok Choy, Sugar Snap Peas, Edamame Beans, Baby Carrots,  
Lemon-Grass Broth  
27

## Create Surf & Turf

Maine Lobster Tail 22 | Grilled Jumbo Shrimp 9

# Entrées

## CRISPY SKIN PAN SEARED BRONZINI (GF)

White Bean, Vegetable and Smoked Speck Ham  
"Cassoulet", Charred Lemon  
30

## SOUS VIDE SPANISH OCTOPUS (GF)

Grilled Octopus and Shrimp, Chorizo Sausage,  
Roasted Corn, Potatoes, French Green Beans,  
Tomato and Avocado, Poblano Pepper Aioli  
28

## SEMI-BONELESS BREAST OF CHICKEN

Roasted Eggplant, Prosciutto Di Parma, Fontina  
Cheese, Pomodoro,  
Parmesan and Herb Potato Croquette,  
Wilted Spinach  
26

## LINGUINE PASTA AMATRICIANA

San Marzano tomatoes, Guanciale,  
Garlic and Cipollini Onions, Shaved Parmesan  
23  
Add Grilled Chicken 27 | Grilled Shrimp 29

## PENNE PASTA

Braised Boneless Veal Osso Bucco,  
Wild Mushrooms, Spinach, Leeks,  
Pomodoro, Veal Demi-Glace,  
Truffle Burrata Cheese  
29

## CHEESE TORTELLINI

Spring Vegetables, Light Broth,  
Tuscan Baby Kale  
25

Add Grilled Chicken 29 | Grilled Shrimp 32

# Sides

Parmesan and Herb Potato Croquette 9

Creamed Spinach 9 (GF)

French Green Beans 9 (GF)

Roasted Wild Mushrooms 10 (GF)

Chorizo Sausage, Sweet Corn, Potatoes,  
Poblano Pepper Aioli 10 (GF)

*Steven Scarzella, Executive Chef*  
*Filip Porczynski, Sous Chef*