

RIDGEWOOD COUNTRY CLUB

DINNER MENU

Appetizers

GULF SHRIMP COCKTAIL (GF)

Cocktail Sauce, Lemon, Horseradish
16

BLUE POINT OYSTERS ON THE 1/2 SHELL (GF)

Cocktail and Mignonette Sauces, Fresh
Lemon
1/2 dozen 18 Full Dozen 36

OVEN ROASTED BLUE POINT OYSTERS (GF)

Shallots, Herbs, Lemon Zest and
Sweet Butter
18

GRILLED LONG STEM ARTICHOKES (GF)

Sundried Tomato and Basil Pesto, Sweet
Roasted Peppers
15

STUFFED PIZZA BITES

Choice of
Mozzarella, Provolone and Ricotta Blend ~14
or Broccoli Rabe, Italian Sausage,
Onions and Ricotta Cheese ~ 17

FRIED CALAMARI

Lightly Breaded & Served with Marinara and
Cherry Pepper Aioli
16
~Add Fried Cherry Peppers and Gorgonzola ~ 2

BAKED RICOTTA CHEESE DIP

Parmesan Cheese, Herbs, Truffle Honey,
Chili Flake, Toasted Crostini's
14

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

COBB SALAD (GF)

Romaine Lettuce, Mixed Cherry Tomatoes,
Cucumbers, Red Onion, Haas Avocado,
Hard-boiled Egg, Applewood Smoked Bacon,
Gorgonzola Cheese
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

WEDGE OF BABY ICEBERG (GF)

Applewood Smoked Pork Belly, Red Onion,
Tomatoes, Gorgonzola Cheese
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, Citrus 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 (GF)

Mixed Fingerling Potatoes, Grilled Asparagus, Wild Mushrooms,
Bleu Cheese Fondue

48

10oz. Prime N.Y Strip Steak (GF)

Mixed Fingerling Potatoes, Grilled Asparagus,
Grilled Ramp and Pink Peppercorn Butter

49

Hatfield "Reserve" Pork Chop (GF)

Texas BBQ Spice Rub, Mixed Fingerling Potatoes, Broccolini, Natural Jus

32

Faroe Island Salmon (GF)

Roasted Vegetables, Quinoa Blend, Citrus and Herb Greek Yogurt Sauce

27

Create Surf & Turf

Maine Lobster Tail 22 | Grilled Jumbo Shrimp 9

Entrées

FILLET OF SOLE

Mixed Fingerling Potatoes, Broccolini, Plum
Tomatoes, Shallots, Garlic, Capers,
Lemon and Wine Sauce

30

PAD THAI (GF)

Rice Noodles, Spiced Broth, Vegetables,
Bean Sprouts, Crushed Peanuts

24

Add Chicken 28 | Shrimp 30

SOUS VIDE SPANISH OCTOPUS (GF)

Grilled Octopus and Shrimp, Chorizo Sausage,
Roasted Corn, Potatoes, Broccolini, Tomato and
Avocado, Poblano Pepper Aioli

28

BUCATINI PASTA

Broccoli Rabe, Roasted Garlic Cloves,
Artichoke Hearts, Sweet Peppers,
Virgin Olive Oil Sauce

24

Add Chicken 28 | Shrimp 30

BRICK CHICKEN

Prepared 2 ways ~ Your Choice of

Scarpiello~ Italian Sausage, Sweet and Spicy Peppers,
Onions, Crispy Potatoes, Chicken Jus

or

Lemon Thyme~ Mixed Fingerling Potatoes,
Broccoli Rabe, Lemon and Thyme Butter Sauce

30

Sides

Fingerling Potatoes 9 (GF)

Grilled Asparagus 9 (GF)

Broccoli Rabe, Roasted Garlic Cloves,
Artichoke Hearts 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