

Bartlett Country Club Dinner Menu

Soup

Soup of the Moment-Chef inspired soup with fresh ingredients. Cup \$4 Bowl \$5

Baked French Onion Soup-A classic, slow caramelized onions, garlic and sherry in beef broth. Topped with crostini and provolone cheese then baked until golden brown. Cup \$5 Bowl \$7

Starters

Fried Cheese Bread-Layers of pepperjack cheese in between white bread lightly battered and fried. Served with a side of red sauce. \$11

Pot Stickers-Lightly fried pork & vegetables wrapped in a dumpling tossed in Szechuan sauce \$12

Spinach Artichoke Dip-A rich blend of cream cheese and parmesan cheeses, artichoke hearts, spinach, garlic, topped with provolone cheese then baked and served corn tortilla chips. \$11

Hummus plate-Generous portion of hummus with a variety of fresh vegetables and warmed pita. \$12

Salads

South of the Border Salad-romaine and spring mix tossed in an avocado ranch dressing, then topped with tortilla straws, provolone cheese, tomatoes, cucumbers, pickled red onions, and Cajun dusted grilled sirloin. \$24

Chopped Cobb Salad- Mixed greens and romaine lettuce with chopped ham, turkey, bacon, Swiss, cheddar and Bleu cheese with cucumbers, tomatoes, pickled red onions, and a hard boiled egg. Served with your choice of dressing on the side. \$19

Souvlaki Salad-Fresh spring greens, pickled red onions, tomatoes, cucumbers, banana peppers, olives, and hummus topped with grilled chicken and a warm pita with herb vinaigrette. \$18

Caesar Salad-Hearts of romaine, garlic croutons, parmesan cheese and Caesar dressing. \$8 Add chicken \$7, salmon or shrimp \$12



Entrees

All entrees are accompanied with your choice of a house salad or cup of soup of the moment. French onion is available for an additional \$4

Shrimp Scampi

Sautéed jumbo shrimp, garlic, scallions, and diced tomatoes then finished with white wine and butter served over rice pilaf. \$28

NY Strip Steak

12oz strip steak, grilled to perfection, topped with caramelized onions and mushrooms, served with choice of starch and fresh vegetables. \$42

Beef Tournedos

2-4oz peppercorn crusted beef medallions topped with mushroom bourbon demi-glace, served with herb roasted potatoes and vegetable. \$36

Haddock Au Gratin

Icelandic haddock topped with a 3-cheese blend of mozzarella, cheddar cheese and parmesan cheese topped with panko bread crumbs and broiled, served with choice of starch and fresh vegetables. \$25

Milanese

Breaded then pan fried, served with a lemon basil Beurre Blanc, served with choice of starch and fresh vegetables. Pork Tenderloin \$22 or Chicken \$24

Picatta

Butter, white wine, lemon, artichokes, roasted red peppers and capers, served with choice of starch and fresh vegetables. Pork Tenderloin \$22 or Chicken \$24

Baked Parmesan

Parmesan, marinara sauce, mozzarella cheese, served with choice of starch and fresh vegetables. Pork Tenderloin \$22 or Chicken \$24

Cacciatore

A hearty blend of onions, peppers, mushrooms, and spinach with cavatappi pasta in a rustic marinara sauce. Pork Tenderloin \$22 or Chicken \$24


Buffalo Chicken Mac and Cheese

Bartlett birdie wings tossed in medium sauce, cavatappi pasta in a velvety Yancy's Fancy hot wing cheese sauce, topped with Bleu cheese crumbles and green onions. \$24

Mac and Cheese

Cavatappi pasta tossed in a rich cheddar cheese sauce \$15 add chicken \$7, salmon or shrimp \$12

Vegetable Stir Fry

Sautéed onions, peppers, broccoli, and carrots tossed in a spicy Szechuan sauce over rice pilaf \$17 , GF
Add chicken \$7, salmon \$12 or steak \$12

Grilled Salmon Martini

Grilled salmon over a bed of 4 cheese raviolis tossed with onions and green olives, in a vodka and vermouth butter sauce. \$36

gluten free pasta is available upon request for any potential allergies or dietary preferences