



Bartlett Country Club
Winter Dinner Menu

Appetizers

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

Bartlett Chili- (new recipe)-Served with shredded cheddar cheese, scallions & sour cream. Cup \$5 Bowl \$7

Pub Style Pretzel Breadsticks- Oven roasted pretzel breadsticks served with a side of house made beer cheese sauce. \$12

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

Chicken Wing Dip- A rich blend of cream cheese, hot sauce, bleu cheese, diced chicken, onions, celery and carrots topped with provolone cheese then baked. Served corn tortilla chips. \$11

Steak Bruschetta- Thinly sliced sirloin on a crostini topped with a bruschetta topping \$15

Salads

South of the Border Salad- Cajun dusted grilled sirloin served over, romaine and spring mix tossed in an avocado ranch dressing, topped with provolone cheese, tortilla strips, tomatoes, cucumbers and pickled red onions. \$26

Souvlaki Salad-Grilled chicken served over spring mix, pickled red onions, tomatoes, cucumbers, banana peppers, olives, and hummus served with a warm pita with herb vinaigrette. \$20

Caesar Salad-Hearts of romaine, croutons, parmesan cheese and Caesar dressing. \$9 *Add chicken \$7, salmon or shrimp \$12*

Chopped Cobb Salad- Spring mix and romaine lettuce with chopped ham, turkey, bacon, Swiss, cheddar and bleu cheese with cucumbers, tomatoes, pickled red onions, and a hardboiled egg. \$19

Quinoa Salad- Whole grain organic quinoa, sunflower seeds, carrots, cucumber, blueberries and golden raisins over a bed spring mix with a lemon thyme dressing. \$15

Main Course

Unless noted are entrees accompanied with your choice of a salad or cup of soup of the moment and two sides.

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

Shrimp Scampi

Sautéed jumbo shrimp, garlic, scallions, and diced tomatoes then finished with white wine and butter served over fresh pasta.

\$28 sides available for an additional charge

Beef Tournedos

2-4oz peppercorn crusted beef medallions topped with a mushroom bourbon demi-glace. \$36

Haddock Au Gratin

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

Picatta

Butter, white wine, lemon, artichokes, roasted red peppers and capers. Pork tenderloin \$22 or Chicken \$24


Baked Parmesan

Parmesan, marinara sauce, Mozzarella cheese. Pork Tenderloin \$22 or Chicken \$24


Stroganoff

Sauteed onions and cremini mushrooms with a burgundy wine demi-glace, fresh heavy cream tossed in cavatappi pasta and topped with sour cream and sliced sirloin. \$36 sides available for an additional charge


Alfredo

House made garlic cream sauce with grated parmesan cheese and broccoli tossed with fresh pasta and served with garlic bread.  \$15 Add chicken \$7 add shrimp \$12 sides available for an additional charge

Mac and Cheese

Cavatappi pasta tossed in a rich cheddar cheese sauce \$15 
Add chicken \$7, salmon or shrimp \$12 sides available for an additional charge

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 sides available for an additional charge

Pecan Crusted Salmon

Pecan crusted seared salmon topped with locally sourced maple syrup glaze. \$34

Mustard Rubbed Pork Loin

Oven roasted pork tenderloin medallions with rosemary, whole grain and Dijon mustard. \$22

Sides

Steam Broccoli, Rice Pilaf, French Fries, Roasted Potato, Seasonal Vegetables, Pasta with Butter or Red Sauce
Baked Potato (Friday Only)