

COUNTRY

BARTLETT

CLUB

ENTREE'S

All entrees are accompanied with your choice of a house salad, cup of soup of the moment, or a cup of chili. French onion is available for an additional \$3

Shrimp Scampi

Sautéed jumbo shrimp, garlic, scallions, and diced tomatoes, finished with white wine and butter, served over pasta with seasonal vegetables \$29.45

Twin Beef Medallions

2-4oz peppercorn crusted beef medallions topped with bourbon sautéed mushrooms and caramelized onions served with herb roasted potatoes and seasonal vegetables \$37.85

Chicken Picatta

Butter, white wine, lemon, artichokes, roasted red peppers and capers, served with choice of starch and seasonal vegetable \$25.25

Chicken Parmesan

Parmesan, marinara sauce, Mozzarella cheese, served with choice of starch and seasonal vegetables \$25.25

Alfredo

House made garlic cream sauce with grated parmesan cheese and broccoli tossed with pasta \$15.75 Add chicken \$7.35 add shrimp \$12.65 *GF

Adult Mac and Cheese

Cavatappi pasta tossed in a rich cheddar cheese sauce \$15.75 Add chicken \$7.35, salmon or shrimp \$12.65 *GF

*gluten free pasta available upon request.

Vegetable Stir Fry

Sautéed onions, peppers, broccoli, and carrots tossed in a spicy Szechuan sauce over rice pilaf \$17.85 , *GF Add chicken \$7.35, salmon \$12.65 or steak \$12.65

Pecan Crusted Salmon

Pecan crusted seared salmon topped with locally sourced maple syrup glaze, served with rice pilaf and seasonal vegetables \$35.75

Haddock Scampi

Oven baked Icelandic haddock filet with garlic butter and topped with breadcrumbs, served with rice pilaf and seasonal vegetables \$23.15

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

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SOUP & STARTERS

Soup of the Moment

Chef inspired soup made with fresh ingredients cup \$5.25/ bowl \$7

Baked French Onion Soup

Slow caramelized onions, garlic and sherry in beef broth, topped with costini and provolone cheese then baked until golden brown \$5.25/ bowl \$7

Bartlett Chili

House made chili with ground beef, onions, peppers tomatoes, spices and kidney beans, served with cheese, scallions and sour cream \$5.25/ bowl \$7

Maryland Crab Cakes

Twin Maryland style crab cakes, with costini, mixed greens and remoulade \$14.75

Spinach Artichoke Dip

A rich blend of cream cheese and parmesan cheeses, artichoke hearts, spinach, garlic, topped with provolone cheese then baked and served with corn tortilla chips \$11.55

Pub Style Pretzel Breadsticks

Four oven roasted pretzel breadsticks served with house made beer cheese sauce \$12.65

Pot Stickers

Lightly fried pork & vegetable wrapped in a dumpling tossed in Szechuan sauce \$12.65

Buffalo Chicken Rangoon's

Five chicken Rangoons in a three-cheese blend with hot sauce wrapped in crispy wonton wrapper \$12.65

SALAD'S

Cobb Salad

Mixed greens with chopped ham, turkey, bacon, hard boiled egg, Swiss, cheddar and blue cheese with cucumbers, tomatoes and pickled red onions, served with choice of dressing on the side \$15.75

Souvlaki Salad

Mixed greens with pickled red onions, tomatoes, banana peppers, olives, crumbled feta cheese and hummus, topped with grilled chicken and a warm pita with a herb vinaigrette \$15.75

Quinoa Salad

Whole grain organic quinoa, sunflower seeds, carrots, cucumbers, blueberries and golden raisins over a bed of mixed greens with lemon herb dressing \$13.65

Caesar Salad

Romaine hearts with garlic croutons, parmesan cheese and Caesar dressing \$8.45
add chicken \$7.35 , salmon or shrimp \$12.65

Allergen information for menu items is available. Ask an employee for details