

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

Arancinis - Creamy risotto with capicola, smoked cheddar, cream cheese and herbs lightly breaded fried and served with Agro Dulce. \$12

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 with grilled pita. \$11

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

Salads

Pittsburgh Steak Salad-romaine and spring mix tossed in ranch dressing, then topped with cucumbers, matchstick carrots, tomatoes, cucumbers, banana peppers, hand cut French fries and NY strip steak. \$26

Summer Fruits Salad-Mixed greens, tossed in raspberry vinaigrette then topped with goat cheese, cucumbers, tomatoes, mandarin oranges, strawberries, and grilled chicken \$18

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 \$10

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. \$26

Marsala

Mushrooms and onion, marsala wine demi-glace Veal \$28 or Chicken \$22

Picatta

Butter, white wine, lemon, artichokes, roasted red peppers and capers. Veal \$28 or Chicken \$22

Baked Parmesan

Parmesan, marinara sauce, Mozzarella cheese Veal \$28 or Chicken \$22

Chicken Alfredo

Grilled chicken, steamed broccoli and red peppers, tossed in pasta with a rich Alfredo cream sauce \$22

NY Strip Steak

12oz strip steak, grilled to perfection with a blue cheese compound butter served with vegetables served with rice pilaf or pasta with sauce. \$42

Beef Tournedos

2-4oz pan grilled beef medallions topped with demi-glace served with herb roasted potatoes and vegetable. \$32

Vegetable Stir Fry

Sautéed onions, peppers, broccoli, and carrots tossed in a spicy Szechuan sauce over rice pilaf \$17  , GF
Add chicken \$7, salmon \$10 or steak \$10

BBQ glazed Salmon

Grilled salmon with BBQ glaze, then topped with a peach chutney, served with choice of starch and fresh vegetable \$32

Adult Mac and Cheese

Cavatapi pasta tossed in a rich cheddar cheese sauce \$15 Add chicken \$7, salmon or shrimp \$10

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

