

# *Bartlett Country Club Dinner Menu*

## *Soup*

### **Baked French Onion Soup Cup 5 Bowl 7**

Caramelized onions, garlic and sherry in beef broth, topped with crostini and provolone cheese then baked until golden brown.

### **Bartlett Chili Cup 5 Bowl 7**

House made with ground beef, chicken, onions, peppers and a variety of beans. Served with cheese, scallions & sour cream.

### **Soup of the Moment Cup 4 Bowl 5**

Chef inspired soup with fresh ingredients.

## *Starters*

### **Arancini's 12**

Creamy risotto with Capicola, smoked cheddar, cream cheese and herbs, lightly breaded and fried.

### **Pot Stickers 12**

Lightly fried pork & vegetables wrapped in a dumpling tossed in Szechuan sauce.

### **Spinach Artichoke Dip 11**

A rich blend of cream cheese, parmesan cheeses, artichoke hearts, spinach and garlic, topped with provolone cheese then baked and served with grilled pita.

### **Hummus Plate 12**

Generous portion of hummus with a variety of fresh vegetables and warmed pita.

## *Salads*

### **Pittsburgh Steak Salad 24**

Romaine and spring mix tossed in ranch dressing, then topped with shredded cheddar cheese, matchstick carrots, tomatoes, cucumbers, banana peppers, hand cut French fries and grilled sirloin.

### **Winter Fruit Salad 18**

Mixed greens tossed in raspberry vinaigrette then topped with goat cheese, cucumbers, tomatoes, peach salsa, fresh blueberries and grilled chicken.

### **Souvlaki Salad 18**

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

### **Caesar Salad 12** *add chicken 7, salmon or shrimp 12*

Hearts of romaine, garlic croutons, parmesan cheese and Caesar dressing.

## 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. Gluten free pasta is available upon request for any potential allergies or dietary preferences.*

### **Shrimp Scampi 28**

Sautéed jumbo shrimp, garlic, scallions, and diced tomatoes then finished with white wine and butter. Served over rice pilaf.

### **NY Strip Steak 42**

12oz strip steak, grilled to perfection with a bleu cheese compound butter. Served with vegetables and choice of starch.

### **Beef Tournedos 35**

2-4oz peppercorn crusted beef medallions, topped with a mushroom bourbon demi-glace. Served with herb roasted potatoes and vegetable.

### **Haddock Au Gratin 25**

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

### **Vegetable Stir Fry 17** *add chicken 7, salmon or steak 12*

Sautéed onions, peppers, broccoli, and carrots tossed in a spicy Szechuan sauce over rice pilaf. **VGF**

### **Grilled Salmon 34**

Grilled salmon over a bed of 4 cheese raviolis in a lemon dill cream sauce with fresh sauteed spinach.

### **Marsala** *Pork Tenderloin 22 or Chicken 24*

Sautéed mushrooms and onions in a marsala wine demi-glace.

### **Picatta** *Pork Tenderloin 22 or Chicken 24*

Butter, white wine, lemon, artichokes, roasted red peppers and capers.

### **Baked Parmesan** *Pork Tenderloin 22 or Chicken 24*

Parmesan, marinara sauce, Mozzarella cheese.

### **Cacciatore** *Pork Tenderloin 22 or Chicken 24*

A hearty blend of onions, peppers, mushrooms, and spinach with cavatappi pasta in a rustic marinara sauce.

### **Chicken Florentine 24**

Grilled chicken, sautéed onions and mushrooms, with artichokes and fresh spinach in a rich cream sauce.

### **Traditional Mac and Cheese 15** *add chicken 7, salmon or shrimp 12*

Cavatappi pasta tossed in a rich cheddar cheese sauce.

