
BARTLETT

COUNTRY CLUB

Soup

SOUP OF THE MOMENT

Chef inspired soup with fresh ingredients

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

Starters

PUB STYLE PRETZEL BREADSTICKS

4 oven roasted pretzel breadsticks served with a side of house made beer cheese sauce

POT STICKERS

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

SPINACH ARTICHOKE DIP

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

MARYLAND CRAB CAKES

Two Maryland style crab cakes, with crostini, mixed greens and remoulade

Salads

SOUTH OF THE BORDER

Romaine and spring mix tossed in an avocado ranch dressing, then topped with provolone cheese, tomatoes, cucumber, pickled red onions and Cajun dusted grilled sirloin

SOUVLAKI

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

CAESAR

Hearts of romaine, garlic croutons, parmesan cheese and Caesar dressing. Add chicken, salmon or shrimp

QUINOA SALAD

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

Entrees

ALL ENTREES ARE ACCOMPANIED WITH YOUR CHOICE OF A HOUSE SALAD OR A CUP OF SOUP OF THE MOMENT. FRENCH ONION IS AVAILABLE FOR AN ADDITIONAL \$3

SHRIMP SCAMPI

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

BEEF TOURNEOS

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

CHICKEN PICATTA

Butter, white wine, lemon, artichokes, roasted red peppers and capers, served with your choice of sides

CHICKEN PARMESAN

Parmesan, marinara sauce, Mozzarella cheese, served with your choice of sides

ALFREDO

House made garlic cream sauce with grated parmesan cheese and broccoli over fresh pasta. Add chicken \$7, salmon or shrimp \$12

MAC & CHEESE

Cavatappi pasta tossed in a rich cheddar cheese sauce. Add chicken, salmon or shrimp

VEGETABLE STIR FRY

Sautéed onions, peppers, broccoli and carrots tossed in a spicy Szechuan sauce over rice pilaf. Add a protein, chicken, salmon or steak

PECAN CRUSTED SALMON

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