****Bartlett Country Club

Plated Dinner Options

**Poultry Selections**

New Orleans Stuffed Chicken Breast $18

with Andouille Sausage and Cajun Pomodoro Sauce

Chicken Normady with Mushrooms and Sundried Tomato $17

Demi-Glace

Grilled Cider Basted Chicken with a Cider Reduction Sauce $17

Italian Baked Chicken Bruschetta $17

French Chicken Breast $17

Long Island Duck with Fig and Balsamic Compote $24

**Seafood Selections**

Blackened Mahi Mahi with Sweet Thai Chili Sauce $22

Martini Salmon $23

Italian Haddock Bruschetta $18

Red Snapper with Citrus Beurr Blanc $26

Grilled Ahi Tuna Steak $26

Broiled Lobster Tail with Fresh Lemon Butter Market

Crab Stuffed filet of Sole Vin Blanc $21

Italian Baked Shrimp Scampi $22

**Meat Selections**

Filet of Sirloin $22

Roasted Prime Rib of Beef $25

Filet Mignon with Zinfindel Demi-Glace $32

Filet Mignon with Wild Mushroom Sauce $33

Montreal Crusted Pork Loin with Dijon Demi- Glace $18

Grilled Cider Basted Pork Medallions with Cider Reduction $19

Petite Filet with Two Baked Stuffed Shrimp $30

Petite Filet with Herb Marinated Chicken $27

Rack of Lamb with Fig Compote $32

12 oz.NY Strip with Rosemary Demi-Glace $27

All Selections are Three Course and Priced Per Person

******Selections are limited to two Entrees plus a Vegetarian

All Pricing is subjet to 8% NY Sales Tax ang 19% Gratuity