Bradford Club

Starters

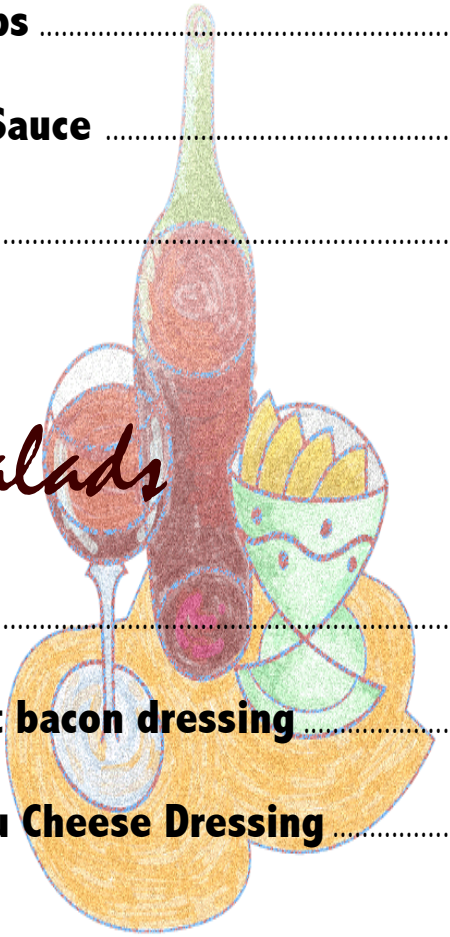
Baked French Onion with Three Cheeses 4.50

Black n Tan Beer Battered Onion Rings 6.95
Served with zesty horseradish sauce.

Bacon Wrapped Scallops 8.95

Calamari w/ Marinara Sauce 8.95

Shrimp Cocktail 9.95



Salads

Caesar Salad 3.95

Spinach Salad with hot bacon dressing 4.95

Iceberg Wedge w/ Bleu Cheese Dressing 4.95

Consuming raw or under cooked meat may be harmful to your health.

Entrées

Fish Fry 13.95
Fresh haddock filet served with tartar sauce.

Broiled Haddock 14.95
Served with drawn butter.

Italian Fish in a Bag 15.95
Baked haddock with zucchini, yellow squash, tomato, white wine and italian spices wrapped in parchment.

Broiled Tilapia w/ Honey Dijon Glaze 16.95

Roasted Red Pepper Pesto Shrimp 18.95
Sautéed jumbo shrimp finished with roasted red pepper pesto served with angel hair pasta.

Scallops Scampi 21.95
Sea scallops dusted with bread crumbs and parmesan cheese and broiled in white wine.

Gun Flint Walleye 22.95
Broiled walleye filet topped with romano bread crumbs and drizzled with garlic lemon butter.

Sesame Crusted Ahi Tuna 27.95
Seared rare with sesame seeds and accompanied by a wasabi mayo.

Maple Dijon Glazed Pork Chops 15.95
Twin pork chops broiled and topped with maple dijon mustard glaze.

Sautéed Lemon Chicken 16.95
Tender chicken breast sautéed in butter and lemon finished with white wine.

Veal Francaise 21.95
Dipped in egg batter and sautéed with white wine, garlic and lemon.

Filet Mignon Diane 34.95
Tender filet topped with a brandy, mushroom,dijon sauce.

Apple Pie - Blueberry Greek Yogurt - Pecan Ball - New York Style Cheese Cake - Pumpkin & Devil Food Layer Cake - Pumpkin Pie - Coconut Cream Pie - Turtle Cheesecake - Mint Brownie Sundae