Bradford Club

Starters

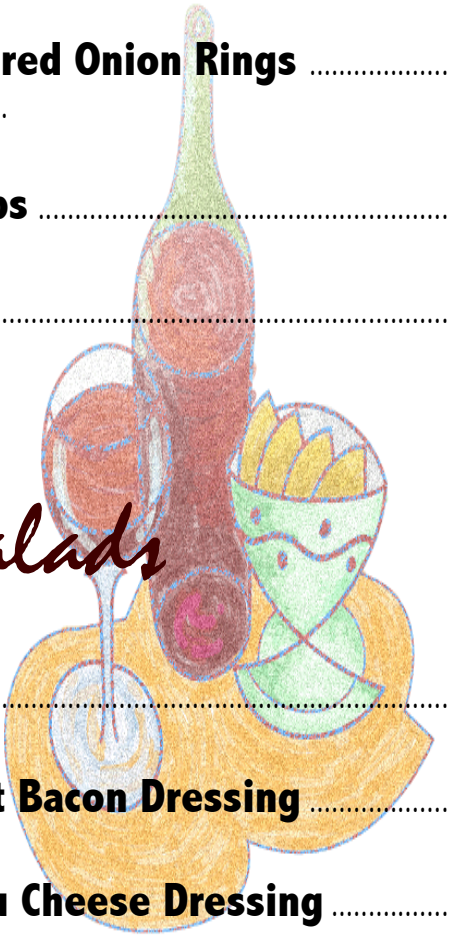
Baked French Onion with Three Cheeses 5.00

Buffalo Sprouts 4.95
Brussel sprouts tossed in buffalo chicken wing sauce with crumbled bleu cheese and chopped bacon.

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

Bacon Wrapped Scallops 9.95

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 15.95
Fresh haddock filet served with tartar sauce.

Broiled Haddock 15.95
Served with drawn butter.

Filet of Sole w/ Lemon Cream Sauce 16.95
Lightly breaded filets of sole served with a light lemon cream sauce.

Broiled Rosemary Tilapia 16.95
Tilapia filet with rosemary, lemon and garlic.

Broiled Apple & Maple Salmon 18.95
Served with a creamy apple and maple sauce.

Maryland Crab Cakes 18.95
Hand made crab cakes served with an artichoke tarter sauce.

Bacon Wrapped Shrimp 19.95
Crispy jumbo bacon wrapped shrimp served with horseradish sauce.

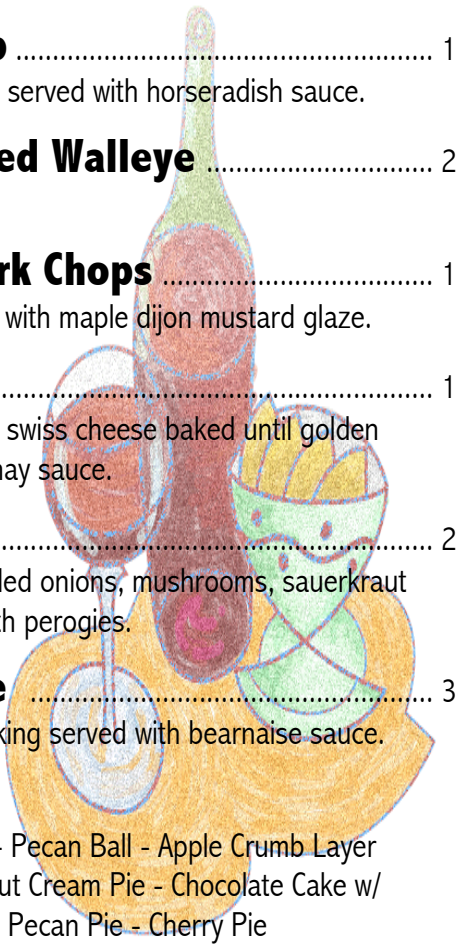
Toasted Coconut Crusted Walleye 22.95
Served with citrus glaze.

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

Chicken Cordon Bleu 16.95
Chicken breast stuffed with ham and swiss cheese baked until golden brown and topped with creamy mornay sauce.

Warsaw Veal Cutlets 21.95
Tender veal cutlets sautéed with grilled onions, mushrooms, sauerkraut and melted swiss cheese. Served with perogies.

Filet Mignon Bearnaise 34.95
Hand cut 8oz. filet cooked to your liking served with bearnaise sauce.



Apple Pie - Blueberry Greek Yogurt - Pecan Ball - Apple Crumb Layer Cake - Blueberry Lattice Pie - Coconut Cream Pie - Chocolate Cake w/ Peanut Butter Icing - Chocolate Chip Pecan Pie - Cherry Pie