

# Bradford Club

## Starters

**Baked French Onion with Three Cheeses** ..... 5.50

**Battered Onion Rings** ..... 6.95

Served with zesty horseradish sauce.

**Bacon Wrapped Scallops** ..... 9.95

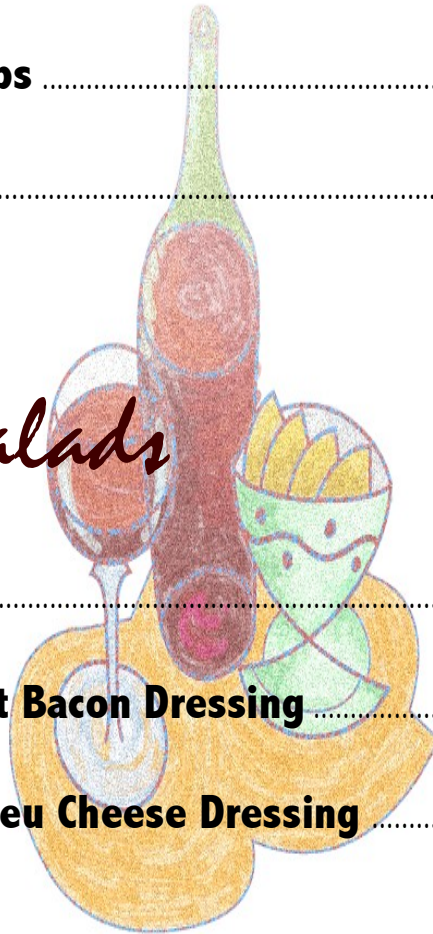
**Shrimp Cocktail** ..... 11.95

## Salads

**Caesar Salad** ..... 5.95

**Spinach Salad with Hot Bacon Dressing** ..... 5.95

**Iceberg Wedge with Bleu Cheese Dressing** ..... 5.95



# Entrées

**Fish Fry** ..... 18.95

Haddock filet dipped in beer batter and fried golden brown. Served with tartar sauce.

**Broiled Haddock** ..... 18.95

Served with drawn butter.

**Broiled Boston Scrod** ..... 19.95

Served with tartar sauce.

**Apple Maple Salmon** ..... 19.95

Broiled salmon filet with an apple maple thyme cream sauce.

**Crab Stuffed Haddock** ..... 20.95

Haddock filet stuffed with crab meat and served with a house made cheddar sauce.

**Honey Ginger Shrimp** ..... 21.95

Jumbo broiled shrimp topped with a sweet honey ginger glaze.

**Gunflint Walleye** ..... 24.95

Broiled walleye filet topped with romano cheese bread crumbs, butter and lemon juice.

**Bay Scallops** ..... 25.95

Sweet bay scallops lightly dusted with seasoned flour fried golden brown tossed in garlic lemon butter and served over pasta.

**Lobster Rissoto** ..... 27.95

Creamy rissoto topped with hollandaise sauce and a broiled lobster tail.

**Pork Chops Montreal** ..... 18.95

Grilled twin chops dusted with montreal steak seasoning.

**Chicken Cordon Bleu** ..... 18.95

Tender chicken breasts stuffed with smoked ham and swiss cheese fried golden brown and served over creamy hollandaise sauce.

**Filet Mignon** ..... 37.95

Tender filet hand cut and grilled to order.

## Dessert

Apple Pie - Pecan Ball - Toll House Pie - Coconut Cream Pie - Pumpkin  
Crisp - White Chocolate Lemon Mousse Pie - Boston Cream Pie -  
Chocolate Cake w/ Peanut Butter Frosting

