



# BARTLETT'S

## GOURMET Grill & TAVERN

## APPETIZERS

### Bartlett's Panko Crusted Crab Cakes \$9.5

Blue crab blended with scallions, peppers & a touch of chile finished with a soy-ginger glaze & garlic-chile sauce

### Smoked Sockeye Salmon on Grilled Flatbread \$9

Naan Bread with a smear of dill, horseradish & garlic cream cheese with red onions, capers, fresh arugula & lemon infused olive oil

### Steamed Prince Edward Island Mussels \$9

Steamed with vino, fresh fennel, onions, garlic & tomatoes, served with grilled crostini

### Our "Not So Old School" Wings 1/2 dozen \$7 • 1 dozen \$10.5

Lightly brined & cherry wood smoked, left naked & quickly fried, finished with old school wing sauce, sticks & blue cheese

### Crispy Seasoned Calamari \$9

Served with a lemon-tarragon dipping sauce with a few crispy peppers and veggies

### Chorizo and Shrimp Nachos \$11

Mexican sausage with melted Chihuahua cheese, salad shrimp, pickled jalapeños, pico de gallo and sour cream garnish

### Italian Sausage Stuffed Risotto Fritters \$7.5

Enhanced with fresh herbs and Parmesan, panko bread crumb crusted served with our tomato-garlic sauce

### Seasoned Crispy Potato Chips \$5

Warmed with a caramelized onion, goat cheese

### Fresh Mozzarella Fritters \$5

Crispy hand breaded mozzarella with a roasted garlic marinara

### Hummus & Fresh Vegetables \$7

Housemade chickpea spread with Naan bread, assorted fresh vegetables & olives

**Fresh Blue Point Oysters**  
**Pair \$4 • dozen \$12 • 1 dozen \$18**  
in the shell with a duo of spicy horseradish & French mignonette

**Bartlett's Oysters Rockefeller**  
**Pair \$4.5 • dozen \$13 • 1 dozen \$20**  
A classic interpretation with creamed spinach scented with Pernod.crispy  
Applewood smoked bacon and hollandaise

## SOUPS & SALADS

### Today's Soup Cup \$3.5 Bowl \$4.5

Daily creations to be explained by your server

### Bartlett's Venison Chili \$6.5

Farm raised tender Venison spiced with cumin & chiles with mixed beans & a white cheddar garnish

### Bartlett's Salad \$4

Organic mixed greens & garnishes with your choice of dressings  
strawberry-white balsamic vinaigrette, roasted garlic-cracked pepper  
buttermilk, balsamic vinaigrette, or smokey honey-mustard

### Fresh Chopped Bibb with Granny Smith Apples \$9

A favorite for 10 years down the road..... with blue cheese, craisins, Granny Smith apples and walnuts with a white balsamic vinaigrette

### Classic Caesar Salad \$6

Parmesan & sourdough croutons - anchovies upon request

### The Trophy Room Wedge \$7.5

A classic iceberg salad with bacon, red onions & a creamy blue cheese dressing

### Baby Spinach, Oranges & Walnut Salad \$8.5

Tossed with a Pear-Gorgonzola vinaigrette with craisins and crumbled Gorgonzola garnish

### Roasted Organic Beets & Gorgonzola Salad \$7

Fresh oranges, candied walnuts, arugula & a balsamic vinaigrette

### Seared Tuna Nicoise Salad \$14

Ahi tuna, seared to medium rare & chilled, atop arugula & gourmet greens, fresh tomato wedges, hard boiled eggs, baby red potatoes, pickled green beans, olives & cucumbers, finished with a Dijon mustard & herb vinaigrette.

[ add grilled chicken to any salad \$2.5 ]

### Side Dishes 3.50

Bartlett's Frites, House Potato Chips, Natural Fries, Coleslaw, Smashed Potatoes & White Cheddar Grits.

### Our Daily Bread \$6.5

Changing selection of delicious toppings and spreads on grilled Ciabatta, your server will clue you in...

### Pulled Pork Flatbread Pizza \$8

Fig barbeque, asiago, provolone, gorgonzola, red onions, granny smith apples & an orange-balsamic reduction

### Baked Petite French Brie & Raisin-Pecan crostini \$8

Warmed & topped with a spiced mango chutney

### Wild Mushrooms & Gnocchi \$9

Potato gnocchi and fresh mushrooms tossed with a caramelized onion, sage and truffle cream finished with Gorgonzola and spiced walnuts

### A "Buckin Good" Bloody Mary House Vodka \$6 Call \$8

A perfectly balanced house mix with a touch of horseradish, packed full of treats along with our house venison stick

### Low Country Boil Peel & Eat Shrimp 1/2 lb. \$10.5

Gulf shrimp steamed in a mixture of spices, peppers & onions

### Andouille Sausage Corndogs \$5

Creamy corn battered creole sausages with spicy honey mustard & ale dipping sauce

### French Escargot with a warm baguette \$9.5

Classic garlic-parsley butter served bubbly with bread to dip

### Sweet Potato Fries with Curry Ketchup Dipping Sauce \$5

## DINNER ENTREES

### Bartlett's Chicken Schnitzel \$16.5

Chicken breast scallopinni lightly breaded with Parmesan bread crumbs and sautéed with a fresh lemon-caper sauce, served with smashed potatoes and fresh vegetables

### Dry Spice Rubbed Baby Back Ribs half \$14 full \$22

Equal time on the smoker & grill served with our Michigan BBQ sauce, Bartlett's slaw & sweet potato fries

### Blue Cheese Crusted Filet Mignon \$24.5

8 oz. Choice Beef Tenderloin grilled to order and finished with a broiled Gorgonzola blue cheese, Cabernet-peppercorn demi glace, smashed potatoes and fresh vegetables

### Oven Roasted Australian Lamb Shank \$20.5

Tender Braised Lamb served atop potato gnocchi with root vegetables in a natural broth with rosemary

### Low Country Shrimp & Grits with White Cheddar \$21

Gulf shrimp sautéed with Andouille sausage, leeks, bell peppers & a touch of cream, with our garlic spinach

### Balsamic Grilled Vegetables and Orzo Pasta \$13

Assortment of marinated vegetables atop tiny pasta tossed with a fresh basil & Kalamata olive pesto with Olive oil and pinenuts

### Two Hearted "Fish & Chips" \$15.5

Bell's Ale battered Haddock fillets with Natural fries, Bartlett's slaw & tartar sauce with malt vinegar upon request.

### Tonight's Fresh Salmon Filet \$21

Chef's whim of our British Columbia Atlantic Salmon

### Bartlett's Signature 5 hour Pot Roast \$19

Generous portion of tender braised beef & fresh vegetables atop smashed potatoes in a rich cabernet sauce with a bunch of garlic

### Bistro Steak Frites \$18

Flat iron steak char grilled to order with a Dijon-shallot butter and house made shoe string fries

### Pecan Crusted Fresh Whitefish Filet \$15

Sauteed & served with Bartlett's tartar sauce, coleslaw and smashed potatoes

### Roasted Grand Mere Chicken \$17.5

Herb & roasted garlic roasted under the skin of a pair of Amish Chicken breasts with the wingbone, finished with Applewood bacon, pearl onions & mushrooms in a Burgundy reduction with roasted potato wedges

### Bartlett's Mac & Cheese \$13

A blend of our favorite cheeses, half-baked, with a parmesan-bread crumb crust

### Rigatoni & Grilled Chicken \$16.5

Tossed with fresh broccoli, Crimini mushrooms & tossed in a Gorgonzola-walnut cream sauce

### Spaghetti Carbonara \$15

Traditional Italian dish with Pancetta bacon, sweet peas finished in a Parmesan-egg sauce with a touch of caramelized onions

### The Bartlett Burger on a Pretzel Bread Roll \$8.5

Seasoned angus beef seared to seal in the juices, served with lettuce, pickle & tomato

**You build it with: one of our cheeses \$1      bacon \$2**  
**fried farm fresh egg \$1.5**

