



ENTREES

All entrees are accompanied with your choice of a house salad or cup of soup

Shrimp Scampi

Sautéed jumbo shrimp, garlic, scallions, and diced tomatoes, finished with white wine and butter, served over pasta with seasonal vegetables \$29.45

Twin Beef Medallions

Two-4oz peppercorn crusted beef medallions topped with bourbon sautéed mushrooms and caramelized onions served with herb roasted potatoes and seasonal vegetables \$37.85

Chicken Picatta

Butter, white wine, lemon, artichokes, roasted red peppers and capers, served with choice of starch and seasonal vegetable \$25.25

Chicken Parmesan

Parmesan, marinara sauce, Mozzarella cheese, served with choice of starch and seasonal vegetables \$25.25

Alfredo

House made garlic cream sauce with grated parmesan cheese and broccoli tossed with pasta \$15.75 Add chicken \$8 add shrimp \$14.25 *GF

Mac and Cheese

Cavatappi pasta tossed in a rich cheddar cheese sauce \$15.75 add chicken \$8 salmon or shrimp \$14.25 *GF

Vegetable Stir Fry

Sautéed onions, peppers, broccoli, and carrots tossed in a spicy Szechuan sauce over rice pilaf \$17.85 , *GF add chicken \$8, salmon \$14.25 or steak \$12.65

Pecan Crusted Salmon

Pecan crusted seared salmon topped with locally sourced maple syrup glaze, served with rice pilaf and seasonal vegetables \$37.35

Haddock Scampi

Oven baked Icelandic haddock filet with garlic butter and topped with breadcrumbs, served with rice pilaf and seasonal vegetables \$23.15

***gluten free pasta is available upon request for any potential allergies or dietary preferences**

COUNTRY

BARTLETT

CLUB

STARTERS

Mexican Street Corn Dip

Rich and creamy roasted corn over onions, bell peppers and cream cheese topped with cheddar cheese, baked and served with tortilla chips \$11.55

Mozzarella Sticks

Six battered mozzarella sticks lightly fried until golden brown and served with red sauce \$12.25

Maryland Crab Cakes

Twin Maryland style crab cakes with crostini, mixed greens and remoulade \$14.75

Pub Style Pretzel Breadsticks

Four oven roasted pretzel breadsticks served with chef made beer cheese sauce \$12.65

Pot Stickers

Lightly fried pork & vegetable, wrapped in a dumpling tossed in Szechuan sauce \$12.65

Buffalo Chicken Rangoon's

Five chicken Rangoons in a three-cheese blend with hot sauce wrapped in crispy wonton wrapper \$12.65

SALAD'S

Wedge Salad

Wedge of fresh iceberg lettuce with tomatoes, cucumbers, matchstick carrots, pickled onions, hard-boiled egg, crisp bacon and cheddar cheese served with Loretto dressing \$11.25 add chicken \$8, salmon or shrimp \$14.25

Cobb Salad

Mixed greens with chopped ham, turkey, bacon, hard-boiled egg, Swiss, cheddar and blue cheese with cucumbers, tomatoes and pickled red onions, served with choice of dressing on the side \$16.50

Souvlaki Salad

Mixed greens with pickled red onions, tomatoes, banana peppers, olives, crumbled feta cheese and hummus, topped with grilled chicken and a warm pita with a herb vinaigrette \$17

Quinoa Salad

Whole grain organic quinoa, sunflower seeds, carrots, cucumbers, blueberries and golden raisins over a bed of mixed greens with lemon herb dressing \$14.35

Caesar Salad

Romaine hearts with garlic croutons, parmesan cheese and Caesar dressing \$8.85
add chicken \$8, salmon or shrimp \$14.25

Allergen information for menu items is available. Ask an employee for details