

# Short Course Menu

## TUNA POKE BOWL

diced poke marinated tuna, edamame beans, watermelon radish, cucumber, avocado wakame and pickled ginger over sticky rice with ponzu dressing **\$21**

## GROUPEL BITES

fresh local grouper beer battered and fried to perfection, served on a bed of coleslaw with key lime remoulade, cocktail sauce and sweet thai chili sauce **MP**

## HOUSE MADE BLACK BEAN CAKES

two black bean cakes panko-breaded and deep-fried, served with pico de gallo, sour cream, and house made guacamole **\$15**

## SHRIMP TEMPURA

tempura battered gulf shrimp, fried golden brown and served on wakame salad with sweet thai and ponzu dipping sauces **\$17**

## MEATLOAF SLIDERS

three of our homemade meatloaf patties seared and served on king's hawaiian rolls with brown gravy and tobacco onions **\$14**

## GRILLED CHICKEN CAESAR

house made caesar dressing tossed with romaine, grilled chicken, shaved parmesan, roasted peppers and croutons **\$15**

## HURRICANE SALAD

artisan greens, baby spinach, dried cranberries, candied pecans, mango and goat cheese topped with herb-marinated grilled chicken tossed in a raspberry vinaigrette **\$16**

## ATLANTIC SALMON SALAD

arugula, red onion, avocado, bleu cheese, blueberries, strawberries and carrots topped with fresh grilled atlantic salmon served with house made citrus vinaigrette **\$13/17**

## FILET AND WEDGE

center cut 7 oz filet topped with rosemary demi-glace accompanied by a wedge of baby iceberg, heirloom tomato, shaved watermelon radish, tobacco onions and danish bleu cheese served with bleu cheese dressing **\$30**

## PHILLY CHEESE STEAK

thinly shaved ribeye, grilled onions, sauteed mushrooms and bell peppers chopped and smothered in american cheese, served in a fresh amoroso roll **\$14**

## CUBAN SANDWICH

fresh cuban bread, roasted pork, tavern ham, mayonnaise, mustard, pickle and swiss cheese pressed and served with your choice of side **\$14**

## LOADED CHICKEN QUESADILLA

sazon-seasoned grilled chicken, roasted poblano chilies, roasted onions, and a monterey jack cheddar blend served with salsa, sour cream and guacamole **\$14**  
*substitute gulf shrimp for an additional \$4*



Bradenton Country Club

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# Small Plates

## TUNA POKE BOWL

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## GROUPEL BITES

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## HOUSE MADE BLACK BEAN CAKES

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## SHRIMP TEMPURA

tempura battered gulf shrimp, fried golden brown and served on wakame salad with sweet thai and ponzu dipping sauces \$17

## ASIAN LETTUCE WRAPS

choice of asian marinated gulf shrimp \$17, grouper MP, or chicken \$15 with peanuts and cilantro, served within a bed of butter lettuce, bean sprouts, julienned red cabbage, carrots and cucumber topped with sweet thai chili sauce and hoisin

## MEATLOAF SLIDERS

three of our homemade meatloaf patties seared and served on king's hawaiian rolls with brown gravy and tobacco onions \$14

## AMARENA CHERRY BRIE BITES

warm brie topped with imported italian amarena cherries inside a filo pastry cup on a bed of micro greens \$15

# Club Favorites

AVAILABLE AFTER 5:00 PM WEDNESDAY & FRIDAY

Club Favorites include a Caesar or House salad with your choice of house made salad dressings: Raspberry Vinaigrette, Balsamic Vinaigrette, Bleu Cheese, Ranch, Italian Vinaigrette, 1000 Island

## SHRIMP AND GRITS

pan-seared southern seasoned gulf shrimp, red bell pepper, green onions, crisp bacon and garlic served over creamy cheddar grits \$24

## PAN-FRIED PARMESAN GROUPEL

fresh local grouper, pan-fried and topped with a creamy parmesan sauce served on a bed of risotto with roasted bacon brussel sprouts MP

## HOMESTYLE MEATLOAF

house made meatloaf with sauteed onions, served with pan seared green beans and cheddar whipped potatoes \$19

## CHICKEN & SAUSAGE JAMBALAYA

*A Louisiana Classic!* Tender chunks of chicken, andouille sausage, okra, peppers, and onions, served over dirty rice \$24

## CROQUETAS DE SALMON

cuban salmon croquetas served with black bean and corn succotash, on a bed of cilantro lime rice and finished with a wholegrain mustard sauce \$29

## GRILLED CHICKEN ITALIANO

tender boneless herb-marinated chicken breast, grilled and served on a bed of sauteed spinach, finished with roasted peppers, fontina cheese and parmigiana risotto \$26

## MEXICAN STREET TACOS

choice of steak \$16, chicken \$15, gulf shrimp \$17, or grouper MK grilled and nestled in soft flour tortillas, topped with cilantro, onion and lime served with house tomatillo sauce, shredded lettuce, pico de gallo and shredded cheese, served with mexican rice

# Salads & Handhelds

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## CUBAN SANDWICH

fresh cuban bread, roasted pork, tavern ham, mayonnaise, mustard, pickle and swiss cheese pressed and served with your choice of side **\$14**

## ANGUS SLIDERS

four angus beef sliders with grilled onions served on sweet king's hawaiian rolls with shredded lettuce, pickles, and your choice of side **\$14**

## THE ULTIMATE BUILD

**choice of 8 oz fire-grilled angus burger \$16, fresh grouper MP, herb-marinated boneless chicken breast \$15, or fried house tenders \$15**  
served on a brioche roll or in a flour wrap with your choice of side

### Fix it Up!

**select as many toppings as you would like:**

leaf lettuce | local tomato | red onion  
dill pickle slices | tobacco onions | avocado  
fresh jalapeno | sauteed mushrooms  
caramelized onions | buffalo sauce | ranch  
american cheese | swiss cheese  
cheddar cheese | bleu cheese

## LOADED CHICKEN QUESADILLA

sazon-seasoned grilled chicken, roasted poblano chilies, roasted onions, and a monterey jack cheddar blend served with salsa, sour cream and guacamole **\$14**  
**substitute gulf shrimp for an additional \$4**

# Desserts

## ASSORTED DESSERT SHOOTERS

check with your server to see the shooters of the week **\$3 each**

## INDIVIDUAL DECADENT CHOCOLATE TORTE

two-layer chocolate cake with decadent chocolate frosting and a touch of whipped cream **\$8**

## BCC SNOWBALL

Big Cow Creamery coffee ice cream, crushed heath bar, hot fudge, and house made whipped cream with a cherry on top **\$8**



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