

Club Favorites

SERVED AFTER 5 PM WEDNESDAYS & FRIDAYS

FILET & WEDGE

center cut 7 oz filet, baby iceberg, heirloom tomato, shaved watermelon radish, tobacco onions, bacon and danish blue cheese with rosemary demi-glace \$30

STEAK & WILD MUSHROOMS

seared steak tips with garlic butter and mushrooms. served with smashed potatoes and buttered corn \$25

GARLIC SHRIMP

gulf shrimp baked in a garlic butter. served with wild rice and green beans \$27

FRIED CATFISH PLATTER

corn breaded catfish. served with black-eyed pea cake and buttered corn. finished with cajun remoulade \$23

TWIN PORK CHOPS

two bone-in pork chops. served on sour slaw with spiced apple compote \$23

TROPICAL CHICKEN

grilled chicken breast finished with grilled pineapple and toasted coconut. served with smashed potatoes and roasted vegetable \$24

MAMA MIA MEATBALLS

two 4 oz old world recipe meatballs with our house made marinara over spaghetti. finished with parmesan cheese and garlic knots \$22

CHEF'S LASAGNA INFERNO

A CLUB FAVORITE! chef's handmade lasagna, smothered in cheese and baked. served with garlic knots \$29

SALMON PICATTA

pan-seared salmon topped with house made picatta sauce. served with potato gratin and roasted vegetables \$29



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Salads & Handhelds

MOJO CUBAN SALAD

crisp iceberg lettuce, ham, porketta, greek olives, swiss and mojo vinaigrette \$15

HURRICANE SALAD

artisan greens and baby spinach with dried cranberries, candied pecans, mango and goat cheese. topped with fresh grilled chicken and our house made raspberry vinaigrette \$15

ATLANTIC SALMON SALAD

grilled salmon, arugula, red onion, seasonal berries, avocado, blue cheese crumbles, carrots and citrus vinaigrette \$12/\$16

PRESSED OLD ITALIAN

ham, salami, soppressata, capicola and aged provolone, with extra virgin olive oil. served with shaved parmesan fries and a pickle \$15

PRESSED HAM & GRUYERE

brioche bread with a dijonnaise spread, black tavern ham, gruyere cheese and sherry thyme onions. served with fries and a pickle \$12

ANGUS SLIDERS

four angus beef sliders with shredded lettuce and onions. served on hawaiian sweet rolls with your choice of side \$15

CUBAN SANDWICH

cuban bread, roasted pork, ham, mayonnaise, mustard, pickle and swiss cheese. served with choice of side \$13

BUILD A BCC WRAP

your choice of grilled or fried chicken on a flour tortilla with your choice of lettuce, tomato, red onion, dill pickle plank, tobacco onions, jalapenos, sautéed mushrooms, caramelized onions, avocado, american, swiss, bleu cheese or cheddar cheese with ranch, mild wing sauce or salsa served with your choice of side \$14

BUILD A BCC ANGUS BURGER

your choice of angus beef, grilled chicken, on a toasted brioche bun with your choice of leaf lettuce, local tomato, red onion, dill pickle plank, tobacco onions, jalapeno, sautéed, mushrooms, caramelized onions, avocado, american cheese, swiss and cheddar. served with your choice of side \$15

LOADED CHICKEN QUESADILLA

sazon seasoned grilled chicken, roasted poblano chilies, roasted onions and monterey jack cheddar blend. served with salsa sour cream and guacamole \$14

CLUB SANDWICH

whole grain or white toast, mayonnaise, lettuce, tomato, turkey, ham and cheddar cheese. served with choice of side \$15



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Small Plates

TUNA CARPACCIO

thinly sliced tuna with avocado, daikon radish and micro wasabi greens. finished with a ponzu vinaigrette \$16

BAKED BRIE TRIO

baked brie tartlets, one orange marmalade, one chambord and one brown sugar with almonds. served with fresh fig \$14

JALAPENO POPPERS

six cream cheese stuffed jalapeno poppers breaded and deep fried to perfection. served with ranch and thai chili dipping sauces \$12

CANDIED RASHER OF BACON

hand-cut, thick-sliced Nueske bacon, slow smoked and candied. served on a bed of chiffonade greens \$14

HOUSE MADE BLACK BEAN CAKES

two house made black bean cakes. served with pico de gallo, sour cream and fresh guacamole \$14

TEMPURA SHRIMP

tempura battered shrimp. served on wakame salad with thai chili and ponzu dipping sauces \$15

RECETTE VAL AV VENT ESCARGOT

six puff pastry cups filled with escargot and wild mushrooms. finished with a champagne cream sauce \$18

TWICE BAKED POTATO SKINS

russet potato skins filled with loaded mashed potatoes. finished with cheddar cheese, bacon and chives. served with sour cream and garlic butter \$12

ULTIMATE CHICKEN NACHOS

fresh fried chips topped with shredded cheese, cheese sauce, black beans, onions, lettuce, diced tomatoes and grilled chicken. served with a side of sour cream, fire roasted salsa and guacamole \$16

SPINACH & ARTICHOKE DIP

hot artichoke and spinach topped with gruyere cheese. served with fresh corn tortilla chips \$15

FRIED VEGGIE SAMPLER

fried onion petals, jalapeno bottle caps and tabasco pickle chips. served with cucumber ranch dressing \$11

LOADED CHEESESTEAK FRIES

our fries loaded with shaved cheese steak, onions, peppers and mushrooms, smothered in american cheese sauce. served with jalapeno slices on the side \$14

GOUDA MAC AND CHEESE BITES

gouda cheese and macaroni breaded and deep fried. served with an onion remoulade \$13



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