



Bradenton Country Club

Plated Dinners

Entrees

*All Dinners come with choice of House or Caesar Salad
Starch and Vegetable, Artisanal Rolls and Butter
Coffee & Tea Service*

Chicken Marsala or Parmesan
Marsala Wine and Wild Mushroom Demi Glace
\$24

Harvest Chicken
*Pecan Crusted Chicken Breast,
Dijon Mustard and Honey Glaze*
\$24

Roasted all Natural Turkey Breast
Cornbread puree, Cranberry Relish and Pan Jus
\$22

10oz Prime Rib au Jus
\$33

8oz Filet Mignon
\$34

Braised Short Rib
\$28

Prosciutto Wrapped Pork Tenderloin
Red Wine-Shallot Reduction
\$27

Herb Crusted Rack of Lamb
Dijon Mustard, Merlot Demi Glace
\$46

Broiled Sea Bass
\$40

Grilled or Pan Seared Salmon
Citrus- Miso Sauce
\$28

Coconut Crusted Grouper
Papaya-Jalapeno Chutney
\$34

Pan Seared Diver Scallops
*Diver Scallops with Farmer's Risotto, Zucchini,
Tomato, Peas, Mushrooms, Basil, Lemon,
Manchego Cheese*
\$33



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Plated Dinners

Vegetable Entrees

Polenta and Seasonal Vegetable Plate

\$16

Vegetarian Burger

With choice of side

\$15

Potato Gnocchi

Wild Mushrooms and Sage

\$19

Accompaniment Choices

Starch

Potato Gratin

Mashed Potatoes

Roasted Fingerling Potatoes

Toasted Rice Pilaf

Vegetable

Glazed Baby Carrots

Haricot Vert

Roasted Asparagus

Creamed Spinach

*Maple Brussel Sprouts
and Pearl Onion*