



Bedens Brook Club
DINNER MENU

APPETIZERS

soup VICHYSOISSE 7 BUTTERNUT SQUASH SOUP 7
salad CAESAR SALAD 9 MIXED GREENS SALAD 10

CORNMEAL CRUSTED CALAMARI 12
WITH CHERRY PEPPERS, MARINARA SAUCE

SMOKED SALMON & FRISEE SALAD 14
FRIED GOAT CHEESE, HORSERADISH SHERRY VINAIGRETTE

ENTREES

6oz. FILET MIGNON 39
BLEU CHEESE, MUSHROOMS, DEMI GLACE

14oz NEW YORK PRIME SIRLOIN 38

14oz RIB EYE STEAK 32
MUSHROOMS, HERB COMPOUND BUTTER

VEAL SCHNITZEL 34
LEMON CAPER SAUCE

MARYLAND CRAB CAKES 34
TARTAR SAUCE

GRILLED SWORDFISH 32
MUSTARD BEURRE BLANC

PAN SEARED HALIBUT 32
TOMATO, OLIVE RELISH

SHRIMP & LINGUINE 28
ARUGULA, TOMATO, PARMESEAN, GARLIC WHITE WINE BROTH

PRIME STRIP STEAK SALAD 26
BLEU CHEESE, TOMATO, MESCLUN GREENS, BALSAMIC VINAIGRETTE

PAN SEARED ATLANTIC SALMON 30
TERIYAKI GLAZE

CHICKEN FETTUCCHINI CARBONARA 28
BACON, PEAS, TOMATO, PARMESEAN CHEESE

CHICKEN MILANESE 24
ARUGULA, TOMATO, PARMESEAN CHEESE, LEMON VINAIGRETTE

CHAR-BROILED PUB BURGER ON A BRIOCHE ROLL 15
SERVED WITH FRENCH FRIES

PENNE PASTA WITH VODKA SAUCE 16
WITH GRILLED CHICKEN 20 WITH PAN SEARED SHRIMP 24

BEDENS BROOK COBB SALAD
WITH CHICKEN 15 WITH PAN SEARED SHRIMP 20

KIDS MAC & CHEESE 8 CHICKEN QUESADILLA 14

ALL ENTREES SERVED WITH MASHED POTATO AND FRENCH BEANS!

Please let your server know of any food allergies. Please note: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness.

