

# BRADLEY'S

## PUB & GRILLE

(231) 275-6401 • www.interlochengolf.com • 10586 US-31, Interlochen, MI

## Appetizers

### Blackened Tiger Shrimp

Caramelized pineapple, sweet corn, black beans, candied lime, roasted red pepper coulis and micro cilantro 10

### Beef Tenderloin Tips

Blackened filet mignon tips, Spanish rice, bell peppers, purple onions and queso with micro cilantro 11

### Spinach and Artichoke Fondue

Baby spinach, béchamel, Parmesan Reggiano and artichoke hearts served with grilled pita points 10

### Escargot Stuffed Cremini Mushrooms

Stuffed cremini mushrooms, Boursin cheese, pancetta, harvest greens and Traverse City cherry infused balsamic glaze 10

### Ahi Tuna

Sesame crusted ahi tuna, wonton crisp, Asian slaw, wasabi aioli and lotus root chip 11

### Crispy Calamari

Cornmeal dusted calamari, pickled jalapeños, fresh pico de gallo, harvest greens and chipotle aioli 11

### Crab Cakes

House made blue crab cakes, purple onions, bell peppers, sweet pea emulsion and Old Bay remoulade 9

## Soups

Cup 4 / Bowl 6

### Guinness Chocolate Chipotle Chili

### Lobster and Crab Bisque

### French Onion

## Sandwiches

All sandwiches served with Great Lakes Potato Chips.  
Add Brew City Fries 2.50

### Reuben

House smoked corned beef with sauerkraut, Swiss cheese and bistro sauce on grilled swirled rye bread 10

### French Dip

Shaved roast beef topped with caramelized onion and Swiss cheese on an artisan hoagie roll served with au jus 10

### BBQ Pulled Pork

Slow-smoked BBQ pulled pork, topped with house slaw on an artisan bun 10

### Smoked Brisket

House smoked brisket in a natural jus reduction with smoked cheddar and roasted poblano pesto on an artisan bun 10

### T.C. Cattle Co. Local Burger

Half pound, locally raised, all-natural burger with lettuce, tomato and purple onion on an artisan bun 11  
Add smoked cheddar, Swiss, provolone or cheddar cheese .50

### Bluegill Po' Boy

Cajun-cornmeal dusted bluegill topped with lettuce, tomato, purple onion and poblano pesto on an artisan bun 10

### Southwest Wrap

Crispy chicken with romaine lettuce, tomato, purple onion, fresh jalapeños, sweet corn, black beans, smoked cheddar and chipotle ranch wrapped in a flour tortilla 9

### Chicken Caesar Wrap

Grilled chicken breast, romaine lettuce, Parmesan Reggiano, house made croutons and Caesar dressing wrapped in a flour tortilla 9

### Buffalo Chicken Wrap

Crispy or grilled buffalo chicken, harvest greens, purple onions, jalapeños, Monterey jack cheese and ranch dressing wrapped in a flour tortilla 9

### Hawaiian Chicken Wrap

Grilled marinated chicken breast, harvest greens, pineapple, purple onions, cilantro and peanut sauce wrapped in a flour tortilla 9

Ask your server about menu items that are cooked to order or served raw.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*Salads*

**Strawberry Fields**

Harvest greens, strawberries, feta cheese, toasted sliced almonds, purple onions and crispy chickpeas with lemon poppyseed vinaigrette 10

**Caprese Salad**

Harvest greens, heirloom tomatoes, garlic chips, mozzarella balloon with basil pesto, Traverse City cherry infused balsamic glaze and basil glass 10

**Southwest**

Harvest greens with red peppers, purple onions, jalapeños, cherry tomatoes, black beans, Michigan sweet corn, crispy tortilla strips and chipotle ranch 10

**Caesar**

Romaine wedge, Parmesan Reggiano cracker, grape tomatoes, house made croutons and Caesar dressing  
Half 5 Full 10

**Bradley's**

Granny Smith apples, harvest greens, dried cherries, Gorgonzola cheese and candied walnuts with lemon vinaigrette 10

**Bistro**

Harvest greens with purple onions, grape tomatoes, organic carrots, cucumbers, house made croutons and choice of dressing Half 5 Full 10

**Add a protein:**

Filet mignon skewer 6  
Grilled chicken breast 4  
Grilled salmon skewer 6  
Grilled shrimp skewer 6

*Pastas*

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**Lobster Fra Diavlo**

Maine cold water lobster tail, angel hair pasta, arrabbiata sauce, wild mushrooms, grilled fresh herb and roasted garlic French baguette, Parmesan Reggiano cracker and transparent basil 18

**Grilled Chicken Fettuccini**

Otto Farms chicken breast, basil cream, smoked bacon, heirloom tomatoes, baby spinach, Parmesan Reggiano crisps and micro basil 17

**Pork n' Mac**

Smoked cheddar béchamel over cavatappi, roasted red peppers, shaved Brussels sprouts and herbed bread crumbs with slow-smoked pulled pork and Bradley's BBQ sauce 17

**Fresh Herbed Pappardelle**

Beef tenderloin tips with wild mushroom sherry cream sauce, garlic chips, balsamic glaze and crispy leeks 17

**Vegetable Stir Fry**

Stir-fried fresh vegetables with marinated tofu, rice noodles, sweet sesame and hoisin glaze 16

**Add a protein:** Filet mignon skewer 6 Grilled chicken breast 4 Grilled salmon skewer 6 Grilled shrimp skewer 6

**Asian Salmon**

Pan seared sesame crusted Atlantic salmon with stir fried vegetables, sushi rice cake, scallions and sweet hoisin glaze 24

**Bluegill**

Flash-fried cornmeal dusted bluegill with herb roasted red-skinned potatoes, house slaw and malt vinegar gastrique 24

**Lake Superior Whitefish**

Blue crab stuffed whitefish roulade with carnival cauliflower rice, wilted baby spinach, heirloom tomatoes, herbed persillade and lobster cream sauce 26

**Smoked Baby Back Pork Ribs**

Half or full rack of smoked baby back ribs, sweet potato mash with candied walnuts, house slaw and Bradley's BBQ sauce  
Half Rack 18 Full Rack 29

**Braised Short Rib**

8 oz red wine braised short rib with roasted butternut squash purée, crispy Brussels leaves, pancetta, charred cipollini onion, sweet and spicy pumpkin seeds and natural jus 26

**Pork Tenderloin Roulade**

Bacon wrapped pork tenderloin pinwheels stuffed with Granny Smith apple, wild mushrooms and rosemary with wild rice, glazed organic rainbow carrots, snow peas, garlic chips and sweet black garlic demi-glace 25

**Chicken Piccata**

Otto Farms chicken breast with basmati rice, organic carrots, blistered heirloom tomatoes, lemon and caper cream sauce 21

**Filet Mignon**

6 oz hand cut chargrilled beef tenderloin, served with herb roasted red-skinned potatoes, grilled asparagus and roasted garlic demi-glace 29  
Add 4 oz Maine cold water lobster tail 12  
Oscar Style - topped with a blue crab cake, asparagus and Béarnaise sauce 6

**New York Strip**

10 oz grilled New York strip with roasted root vegetables and Peruvian duchess potatoes with sweet black garlic demi-glace 27  
Add 4 oz Maine cold water lobster tail 12  
Oscar Style - topped with a blue crab cake, asparagus and Béarnaise sauce 6