

~Appetizer~

Shrimp Cocktail, Yum Yum
~13

Chicken Wings, Boneless or Bone-in
~8 half order ~12 full order

New

Fried Green Tomato Sliders

Arugula, Goat Cheese, Honey Mustard on Brioche
Sliders
~10 *vegetarian*

~Salads~

Eggplant Roasted Tomato Farro Salad

Cherry Tomatoes, Eggplant, Olive Oil, Farro, Chickpeas,
Garlic, & Pine Nuts, Nestled on a Bed of Spring mix,
Fresh Basil, & Sherry Vinegar
~10 half ~13 full *low carb/vegetarian*

Pecan Salad

Sun dried Cherries, Cranberries, soft Goat Cheese, &
Candy Pecans
~10 half and ~13 full *low carb/vegetarian*

South West Cobb Salad

Blue Cheese, Spring Mix, Egg, Avocado, Bacon bits, Red
Onion, Tomatoes
Grilled Chicken & Southwest Blu Cheese Dressing
~14 *low carb*

Blacken Chicken Caesar Salad

with House made Caesar Dressing
~10 half ~13 full



~Sandwiches~

Include Choice of French Fries,
Onion Rings or House Chips. All Sandwiches
are available as a wrap.
Fresh Seasonal Fruit may be added 1~

New

Filet Sandwich

Caramelized Onion, Muenster Cheese,
Sundried Tomato Basil Mayo, Grilled Romaine,
French Baguette
~16

Double Club

Turkey, Ham, Bacon, Lettuce, Tomato & Mayo
on your choice of Bread
~13

Reuben or Rachel

Corned Beef Or Grilled Turkey with Swiss
Cheese, Sauerkraut, Thousand Island Dressing.
Served on Grilled Rye Bread
~14

New

Bombay Burrito (BHCC Frankie)

Curried Cauliflower, Spinach, Chick Peas,
Pickles, Onions, Cilantro Mint Chutney, Grilled
Flour Tortilla
~12 *low carb/vegetarian*

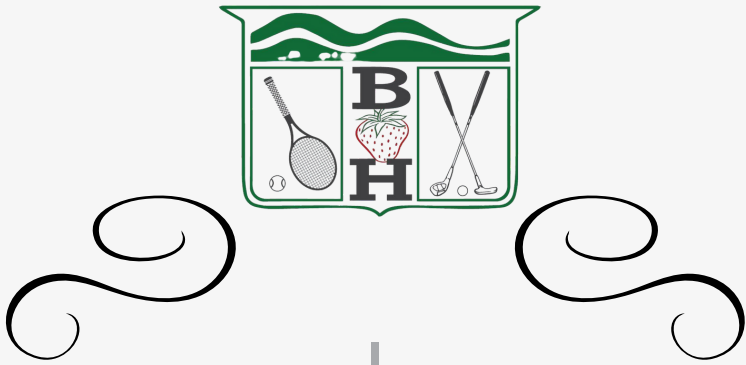
Classic BHCC Burger

8oz Burger cooked to perfection served with
Lettuce, Tomato,
Onion & Pickle.
House Chips
~13

Grilled Chicken Pesto Slammer

Pesto Marinated Chicken, Roasted Red
Peppers, Fresh Basil Chiffon, & fresh
Mozzarella. Served with Spring Mix
and Heirloom Tomatoes
Over a fresh baguette
~14

**Consumption of undercooked or raw foods may increase for risk of food born illness.
Gluten-Free Pasta is available per request. Please allow additional time for cooking.**



Entrees

6oz Certified Angus Filet

House Seasoned to perfection served with choice of Potato & Chef selection of seasonal vegetable

~34

New

Pork Belly with Sriracha Bourbon Glaze

Served with White Cheddar Grits, Southern Kale and Bacon and Onions

~21

Beef Short Rib Taco

with Spicy Slaw Fondue drizzle

~14

Fresh Mahi Mahi Fish Taco

Pico de Gallo & Mexican Salad

~12 *low carb*

New

Thai Chili Chicken

Marinated and Grilled Chicken Thighs, Spaghetti cut Vegetables , Lo Mein Noodles Tossed Thai Chili Pan Sauce

~14

Ginger Soy Chili glazed Salmon

Vegetable du jour and Rice du jour

~28

New

Blackened Grouper

Cajun Remoulade, Rice du jour, Southern Kale with Bacon and Onions

~28

Eggplant Parmesan

Layered Eggplant with spicy Marinara Sauce served with fresh Mozzarella

~16 vegetarian

New

Smoked Tomato Cavatappi

Spinach, Brussel Sprout, Onion, Kalamata Olives, Yellow Peppers, Cavatappi Pasta tossed in a Smoked Tomato Sauce, Topped with an Aged White Cheddar Gratinee

~14 *vegetarian*

add Chicken ~6 add Salmon ~9 add Shrimp ~9

Entrees continued

New

Black Bean Cakes

Arugula, Avocado, Salsa, Sour Cream

~14 veggie

Desserts

Chocolate Layer Cake with Chocolate Drizzle

~6

NY Cheese Cake with Fresh Berry topping

~6

Dessert of the Month

New

Popcorn Ice Cream Sunday

topped with Roasted Salted Peanuts and Caramel Sauce

~8



Thursday Night Family Night Specials

Wed Night Grill Out with Chef Anthony

Wednesday Night Happy Hour Specials

Friday Personal Pizza Night



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