

~Appetizer~

Shrimp Cocktail, Yum Yum
~13

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

Pico de Gallo Baked Toast Points
Fresh Pico, Grilled Toast points, Satori Cheese
~9 **veggie**

~Salads~

Salads are available as a wrap.

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/veggie**

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

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~

Grilled Hanger Steak Baguette
Grilled Marinade Hanger Steak, Cheddar
Aioli spread, Caramelized Onion,
& Sauteed mushrooms. Served on a
grilled Baguette
~16

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

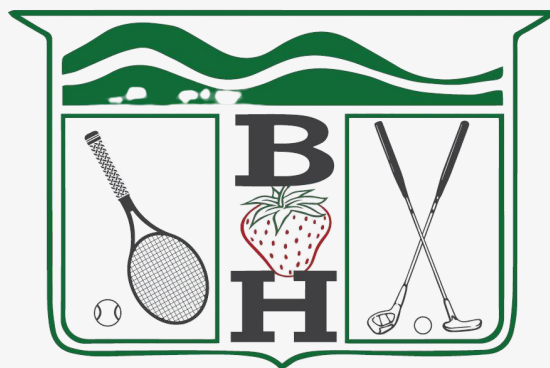
Reuben or Rachel
Corned Beef Or Grilled Turkey with Swiss
Cheese, Sauerkraut, Thousand Island
Dressing. Served on Grilled Rye Bread
~14

Vietnamese Grilled Tofu Sandwich
Grilled marinated Tofu, sauteed vegetables
and Bean Sprouts,
fresh Pea Vegan Aioli on Baguette bread
~12 **low carb/veggie**

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

Half Slab of Baby Back Pork Ribs

served with choice of fries or bake potato
~21

Beef Short Rib Taco

with Spicy Slaw Fondue drizzle
~14

Fresh Mahi Mahi Fish Taco

Pico de Gallo & Mexican Salad
~12 *low carb*

Hawaiian Chicken Kabob

Fresh pepper, onions, zucchini, squash then pineapple marinate
Served coconut cilantro jasmine rice
~11 *low carb*

Ginger Soy Chili glazed Salmon

Nestled on a bed of Coconut Rice
~28

Eggplant Parmesan

Layered Eggplant with spicy Marinara Sauce served with fresh Mozzarella
~16 *veggie*

Puttanesca Pasta

Fresh Olives, Basil, Stewed Tomatoes, Garlic, Satori cheese, grilled Zucchini, and Squash on a bed of Penne Pasta
~14 *veggie*

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

Desserts

Chocolate Layer Cake with Chocolate Drizzle

~6

NY Cheese Cake with Fresh Berry topping

~6

Chef Ax Dessert of the Month Key Lime Pie

~6

Family Night Thursdays

5:00-7:00pm

\$14.95 per person

July 9- Gourmet Burger Night
Garden Salad, Your choice of Build-Your-Own Burger OR try Chef's feature burger with Bacon, Fried Egg, Cheddar Cheese, Grilled Onions, Mushrooms and Spicy Mayo. Served with Choice of French Fries or Onion Rings

July 16- Fried Chicken Dinner
Garden Salad, Fried Chicken, Mashed Potatoes & Gravy, House Vegetable, Fresh Biscuits

July 23- Taco Night
Mexican Side Salad, Choice of Beef, Fish or Chicken Tacos. Served with Rice and Beans

July 30- Meatloaf Dinner
Garden Salad, Meatloaf, Mashed Potatoes & Gravy, House Vegetable, Fresh Rolls

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