

# Dinner Menu

## Beginnings

**Onion Soup**, sweet onions simmered with beef consommé baked in an onion cup with fresh croutons and Gruyere cheese. **7**

**Bruschetta**, marinated tomatoes with basil, fresh Mozzarella cheese, prosciutto ham, and crostini croutons. **7**

**Chicken Thai Style Lollipops**, tossed with shoyu ginger glaze, B.B.Q sauce, or ask to add Louisiana sauce. **8**

**Lump Crab Cake**, grilled to golden brown, served with roasted red pepper sauce. **10**

**Spring Roll**, wonton shell filled with shrimp and crabmeat, served with chipotle tartar sauce. **8**

**Beef Tips Cabernet**, sautéed beef tips with mushrooms, shallots, plum tomatoes, and a cabernet wine sauce topped with Gorgonzola cheese. **11**

**Mini Cheeseburgers**, mini burgers blended with diced jalapeños, onions, and cilantro, topped with American cheese. **10**

**Shrimp Scampi**, sautéed large shrimp with olive oil, garlic, plum tomatoes, and chardonnay wine sauce. **11**

**Tomato Capri Pizza**, marinated plum tomatoes with garlic and basil, topped with fresh Mozzarella cheese. **8**

## Salads

**Caesar Salad**, tossed tableside, romaine lettuce, croutons and Romano cheese, in our Caesar dressing. **7** **Chicken 11** **Shrimp 13**

**Greek Salad**, plum tomatoes, red onion and Feta cheese, tossed with lemon oregano dressing, served with whole wheat toast points. **7**

**BC Bistro Salad**, baby mixed greens, cucumber, and plum tomatoes, tossed with balsamic vinaigrette dressing. **5**

**Tomato Caprice Salad**, sliced tomatoes, fresh Mozzarella cheese, red onion, and balsamic vinaigrette. **7**

**Beefsteak Tomato Salad**, sliced large tomato, red onion, topped with Gorgonzola cheese. **6**

**Cobb Salad**, mixed greens topped with grilled chicken, bacon, tomato, hard cooked eggs, avocado, Swiss and Gorgonzola cheese, served with your choice of dressing. **17**

**Salmon Salad**, baby greens, julienne vegetables, tossed with honey mustard dressing, topped with blackened salmon. **18**

**Tropical Shrimp Cobb Salad**, baby greens tossed with orange walnut vinaigrette dressing, topped with large shrimp, papaya, pineapple, avocado, cashews and Monterey Jack cheese. **19**

**Beef Tenderloin Salad**, mixed greens tossed with plum tomatoes, cucumbers, and balsamic vinaigrette, topped with Gorgonzola cheese and beef tenderloin. **17**

## Signature Entrees

**Filet & Halibut**, filet mignon and halibut grilled to perfection, served with Yukon gold mashed potatoes and Vesuvio sauce. **28**

**Penne Pasta & Chicken**, grilled chicken breast, Sweet peppers, shallots, and sage, topped with Mozzarella cheese. **18**

**Vodka Ravioli**, large cheese ravioli simmered in a light tomato vodka sauce. **17**

**Cedar Pine White Fish**, white fish baked on cedar Pine with herbs served with root vegetables. **18**

**Black 'n Blue**, sautéed shrimp, andouille sausage, chicken breast, sweet peppers, fettuccini pasta, and Gorgonzola cream sauce. **19**

**Kentucky Rib Eye**, grilled with yellow onion, chili flakes and bourbon sauce, served with mashed sweet potatoes. **28**

**Stuffed Salmon**, salmon fillet stuffed with crabmeat, shallots and sherry wine, served with lobster sauce. **25**

**NY Steak & Shrimp**, grilled to perfection, served with grilled asparagus and large fried shrimp. **28**

**Filet Mignon**, grilled to perfection with portabella mushrooms, served with sweet potato fries. **29**

**Seafood Fettuccini**, large shrimp, scallops and calamari sautéed with garlic and cream sauce, served over fettuccini pasta. **19**

**Alaskan Halibut**, baked with fresh herbs and Chardonnay wine, served with wild mushroom cream sauce. **27**

**Baby Back Ribs**, baked to perfection, served with grilled corn on the cob and mashed potatoes. **19**

**Veal Chop**, grilled to perfection, served with oven roasted potatoes. **28**

**Chicken Breast**, grilled to perfection, served with root vegetables, spinach, mushrooms and onions. **18**