

~Appetizer~

Shrimp Cocktail, Yum Yum
~13

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

Baba Ganoush
Roasted Eggplant Dip served with Pita Chips
~12

Street Corn Fritter
Corn, Potato, Cilantro, Goat Cheese, Chipotle Aioli
~13

Warm Maryland Crab Dip
served with fried Pita chips
~13

Yuengling Banana Peppers
Beer battered pepper rings served with cocktail sauce
~12

~Salads~

Sterling Salad
Wedge Iceberg lettuce with tomatoes, cucumbers, Blue cheese crumbles, balsamic reduction and French dressing
~10 half and ~13 full *low carb/vegetarian*

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

Ahi Tuna Niçoise
Seared Tuna atop mixed greens, Saffron Yukon Potatoes, Green Beans, Kalamata Olives, Tomatoes, Egg and radishes.
~15

Blacken Chicken Caesar Salad
with House made Caesar Dressing
~10 half ~13 full

Apple Kale Walnut Salad
Chopped Kale, Napa & Red Cabbage, with Toasted Walnuts, and Blue Cheese
Apple Vinaigrette
~14

~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~

Caribbean Pork Sliders
Pulled pork with a Caribbean Slaw on Brioche sliders
~14

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

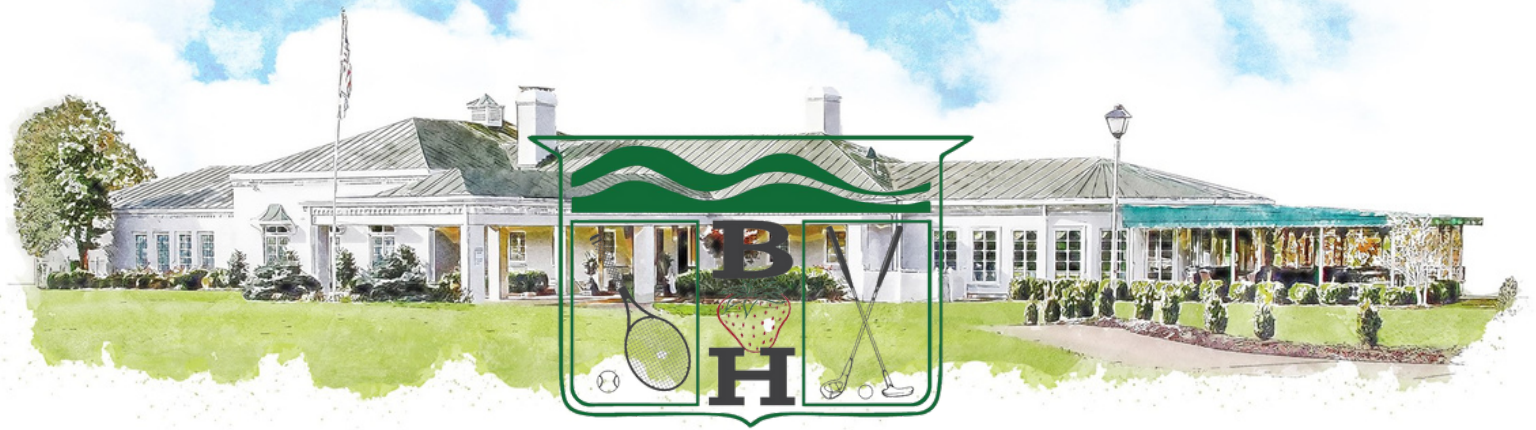
New **Steak Focaccia**
Grilled Beef Tenderloin, caramelized onions, Muenster Cheese, Sundried Tomato Basil Aioli, Arugula on Rustic Focaccia Bread
~16

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

Giovanni Panini
Capicola, Salami, Pepperoni, green peppers, red onion, banana peppers, and provolone Cheese with Greek dressing wrapped in tortilla and pressed with a panini grill.
~14

Buffalo Chicken Sandwich
Breaded Chicken tossed in buffalo sauce topped with lettuce tomato Blue cheese dressing
~14

Bang Bang Shrimp Taco
Beer Battered Shrimp, Red Cabbage Slaw, Cilantro, Bang Bang Sauce & Micro Greens
~14



Entrees

6oz Certified Angus Filet

House Seasoned to perfection served with choice of Potato & Chef selection of seasonal vegetable.
~34

Seafood Risotto

Shrimp, Scallops, Mussels in Lobster cream sauce with Saffron Risotto
~30

16oz Ribeye

Hatch Chili baked Macaroni & Cheese, Southern Brussel Sprouts
~40

Chicken & Waffles

Hand breaded Fried Chicken Breast and Belgium Waffles drizzled with Mikes Spicy Honey. Served with Grilled Peach, Onion, Bacon salad with Buttermilk Dressing
~16

Dijon & Oat Crusted Salmon

Colcannon Mashed Potatoes and Horseradish Cream Sauce
-Ginger Soy Chili Glaze Available Apon Request
~28

Blackened Grouper

Cajun Remoulade, Rice du jour, Southern Kale with Bacon and Onions
~28

New

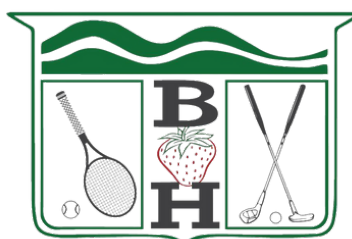
Drunken Noodle Tofu

Lo Mein, Peppers, Onions, Straw Mushrooms, Napa Cabbage, and Tofu Sauteed in a Sweet and Spicy Stir Fry
~16 vegetarian

New

Stuffed Pork Chop

Grilled 12oz Pork Chop, Stuffed with Cornbread, Bacon, and Smoked Gouda Cheese. Grilled Corn on the Cobb and Mashed Potato
~28



Entrees continued

Greek Grilled Monkfish

Marinated Grilled Monkfish over Hummus, Chickpea & Chorizo Roka
~30

Smoked Brisket Hash

Fried Potatoes, Onion, Peppers, and Chopped Smoked Beef Brisket topped with Aged White Cheddar and a Sunny Side-Up Egg
~28

Porcini and Truffle Ravioli

Raviolis stuffed with Porcini, Truffle mushrooms, and fresh herbs tossed with asparagus and roasted tomato in a shallot cream sauce.
~16

Desserts

Chocolate Layer Cake with Chocolate Drizzle

~6

NY Cheesecake with Fresh Berry topping

~6

Berry Hills Tart

Vanilla Custard Tart with Fresh Berries, Toasted Almonds & Apricot glaze
~6

Dessert of the Month

New

Appalachian Pecan Pie

Made with Georgia Pecans, Kentucky Bourbon, and Topped with Tennessee Toffee Ice Cream
~8

**Wednesday Night
Happy Hour Specials**

**Thursday Night
Chefs Special**

**Friday Night
Burger's & Brew's**

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.