

~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

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.

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

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.

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

Drunken Noodle Tofu

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

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

Venison Osso Bucco

Braised Venison Shank over Saffron Risotto ~30

Ven Fried Zander

Topped with Bacon Scallion Vin Blanc with Sauteed Fennel, Butternut Squash, and Kale ~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

Verlack Daniels Bourbon Bread Pudding

Traditional Custard Baked Bread with Jack Daniels
Bourbon Sauce

~6

Dessert of the Month

Pumpkin Praline Creme Brulee

Pumpkin Pie Custard with Caramelized Sugar and Pecans

~8

Wednesday Night Happy Hour Specials

> Thursday Night Chefs Special

Friday Night Burger's & Brew's