

~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

*New*

**Oyster Rockefeller**

Half Shell Oysters with Pernod Creamed Spinach and  
Parmesan Cheese  
~18

**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

**Monte Cristo**

Sliced Ham, Turkey, and Gouda Cheese Sandwich  
battered and Fried. Topped with a dusting of  
powdered sugar and a side of Melba Sauce.  
~14

**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**

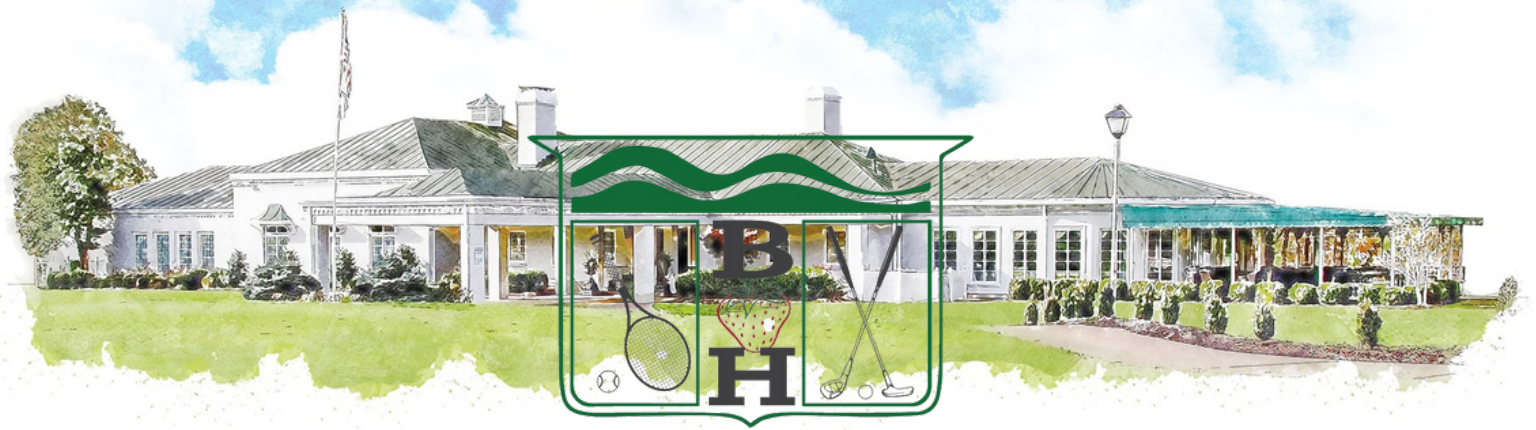
Breaded Chicken tossed in buffalo sauce topped with  
lettuce tomato Blue cheese dressing  
~14

*New*

**Bavarian Bratwurst**

Topped with Koolsalade and Peppadew Mustard on a  
Pretzel Roll  
~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

**Seafood Risotto**

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

**Mojo Picon Lamb Kofta**

Portuguese Spiced Lamb Kabob with Saffron Cous Cous, Chickpeas, Red onion, Roasted Tomato, and Turmeric  
~28

**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

**Ginger Soy Chili glazed Salmon**

Vegetable du jour and Rice du jour  
~28

**Blackened Grouper**

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

**Paneer Korma**

Pan seared Paneer Cheese in a Spicy Coconut Curry sauce. Vegetable Pakoras, Basmati Rice, and garlic Naan  
~16 vegetarian

**Classic Beef Stroganoff**

Beef Tenderloin Braised in Demi-glace with mushrooms over egg noodles and topped with sour cream  
~24

**Entrees continued**

**Pepperberry Kangaroo Filet**

Australia Seasoned Kangaroo Filet atop Spiced Red Cabbage and Celery Root Mashed Potatoes  
~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

**Fire Roasted Apple & Walnut Bread Pudding**

Cinnamon and Vanilla Spiced Apples in a Classic Bread Pudding with crunched Walnut pieces Topped with Bourbon Sauce and Ice Cream  
~6

**Dessert of the Month**

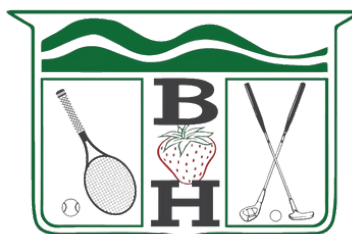
*New* **Lemon Leche Cake**

Citrus Cake Soaked in Lemon Cream Sauce with a Lemon Infused Whipped Cream  
~8

**Wednesday Night  
Happy Hour Specials**

**Thursday Night  
Chefs Special**

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



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