

~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

Warm Spinach and Artichoke

Topped with Feta cheese and served with fried Pita chips
`12

Warm Maryland Crab Dip

served with fried Pita chips `13

~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

Berry Hills Beet Salad

Roasted Red and Gold Beets on Mixed Greens, Goat cheese and Red Onions with Tarragon 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

Nashville Hot Gator

Deep Fried Alligator on a Hoagie Roll with a Broccoli Blue Cheese Slaw ~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

Fried Green Tomato Sliders

Fried Green Tomatoes with bacon, Arugula, honey Mustard, goat cheese on slider buns

~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

Calamari Caprese

Fried Calamari on Squid Ink Linguine with Roasted Tomatoes, Basil Pesto, & Mozzarella Pearls ~24

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

Tomate Verde Frito

Fried Green Tomatoes with Goat Cheese and Pimento Vinaigrette With Roasted Corn and Ancient Grain Medley ~16 vegetarian

Yakisoba Pork Belly

Pan seared Sous vide Pork belly over fresh vegetable lo Mein

~18

Entrees continued

Cherry Apple Jack Duck

Pan seared Duck Breast with tart cherries and Apple Jack Brandy. Smoked Fingerling Potatoes and wilted greens with sweet Bacon Dressing. ~28

NY Strip

10oz house cut, choice of Potato and Vegetable du jour

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 Cheese Cake with Fresh Berry topping

Dessert of the Month

Berry Hills Tart

Vanilla Cream Tart with Fresh Berries, Apricot Glaze, and toasted Almonds

~8

Wednesday Night Happy Hour Specials

> **Thursday Night Chefs Special**

Friday Night Burger's & Brew's

