

**~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*

**New Smoked Trout Potato Salad**

Fingerling, Red, Purple, and Yukon Potatoes Tossed in  
Avocado Dill Dressing with Boiled Egg and Pickled Red  
Onion. Topped with Smoked Trout  
~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~

**New Croque Cuban**

Ham, Pulled Pork, Bacon, Gherkin Dijon Aioli, Truffle  
Gruyere on High Crown White Bread topped with  
Parmesan and Clarified Butter and Baked Until Crispy  
Outside and Goopy Center  
~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.  
~14

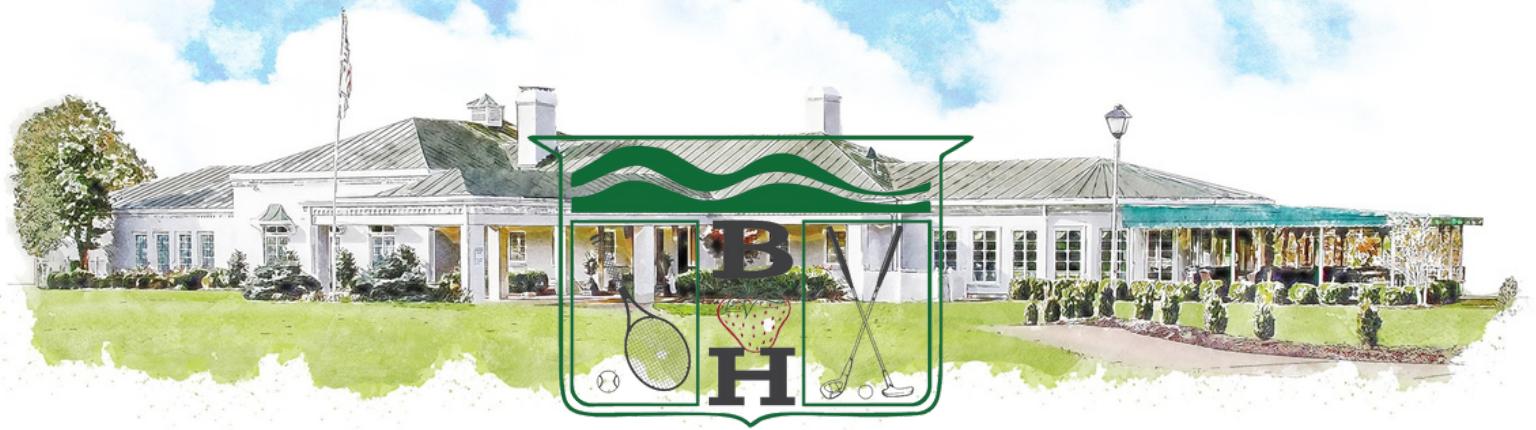
**Buffalo Chicken Sandwich**

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

*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

#### 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

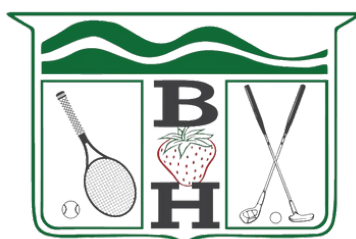
Cajun Remoulade, Rice du jour, Southern Kale with Bacon and Onions  
~28

#### 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

*New*

#### Tamarind Apricot Hen

Half Chicken Sous Vide Glazed with a Tamarind Apricot Glaze served with Saag Aloo (Spinach Potato Curry)  
~30

#### Pan 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

#### Jack Daniels Bourbon Bread Pudding

Traditional Custard Baked Bread with Jack Daniels Bourbon Sauce  
~6

### Dessert of the Month

*New*

#### Jamaican Bunt Cake

House made Bunt Cake with Myers Rum, Walnuts and Finished with Myers Rum Glaze Served with Black Walnut Ice Cream  
~8

### Wednesday Night Happy Hour Specials

### Thursday Night Chefs Special

### Friday Night Burger's & Brew's

### Sunday Prime Rib

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