

# Hello September



## ~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*

### **Smoked Trio Assiette**

Smoked salmon, smoked Trout, Smoked mussels with caper cheese spread, egg, gherkin pickle, peppadew peppers and pita Bread  
~18

### **Warm Maryland Crab Dip**

served with fried Pita chips  
~13

*New*

### **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

*New*

### **Karpouzi Salad**

Diced watermelon, Cucumbers, Feta, Olives, Red onion, and mint Balsamic Vinaigrette  
~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.**

## ~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

### **English Pub Fish Sandwich**

Lightly Beer battered Cod Filet, with garlic tartar sauce and shredded lettuce on hoagie roll  
~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

# Hello September



## 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

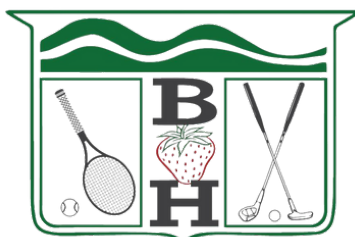
### Tomate Verde Frito

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

*New*

### St. Louis Ribs

Smoked and charred with Montgomery Inn BBQ sauce, comes with Vegetable de jour and mashed potato  
~24



## 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

### Guinness Ribeye

Guinness and Soy marinated 16oz Bone-In Ribeye With Vegetable De Jour and Mashed Potatoes  
~48

### 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

~6

### Berry Hills Tart

Vanilla Cream Tart with Fresh Berries, Apricot Glaze, and toasted Almonds  
~6

## Dessert of the Month

### *New* Root Beer Float Funnel Cake

Fried Funnel cake topped with Vanilla Ice Cream, Root Beer Syrup, Whip Cream  
~8

## Wednesday Night Happy Hour Specials

## Thursday Night Chefs Special

## Friday Night Burger's & Brew's

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