



~Appetizer~

**Shrimp Cocktail**, Yum Yum  
~15

**Chicken Wings**, Boneless or Bone-in  
~10 half order ~14 full order

**Baba Ganoush**

Roasted Eggplant Dip served with Pita Chips  
~12

*New*

**Pierogi Queso Fundido**

Potato Dumplings topped with Queso Cheese, Chorizo, Cotija Cheese, and Cilantro  
\*\*\*order without Chorizo as a vegetarian option  
~15

**Warm Maryland Crab Dip**

served with fried Pita chips  
~15

**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*

**Spiced Salmon Poke**

Seasoned Salmon Chunks, Sliced Eggs, Carrots, Edamame, Pickled Onion, Seaweed Salad, Red Cabbage, Tobiko Caviar, House made Ginger Dressing  
~17

**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*

**Monte Cristo**

Ham, Turkey, Smoked Gouda Cheese on White Bread Deep Fried and Served with Melba Sauce  
~15

**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  
~17

**Classic BHCC Burger**

8oz Burger cooked to perfection served with Lettuce, Tomato, Onion & Pickle House Chips  
~14

**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  
~15

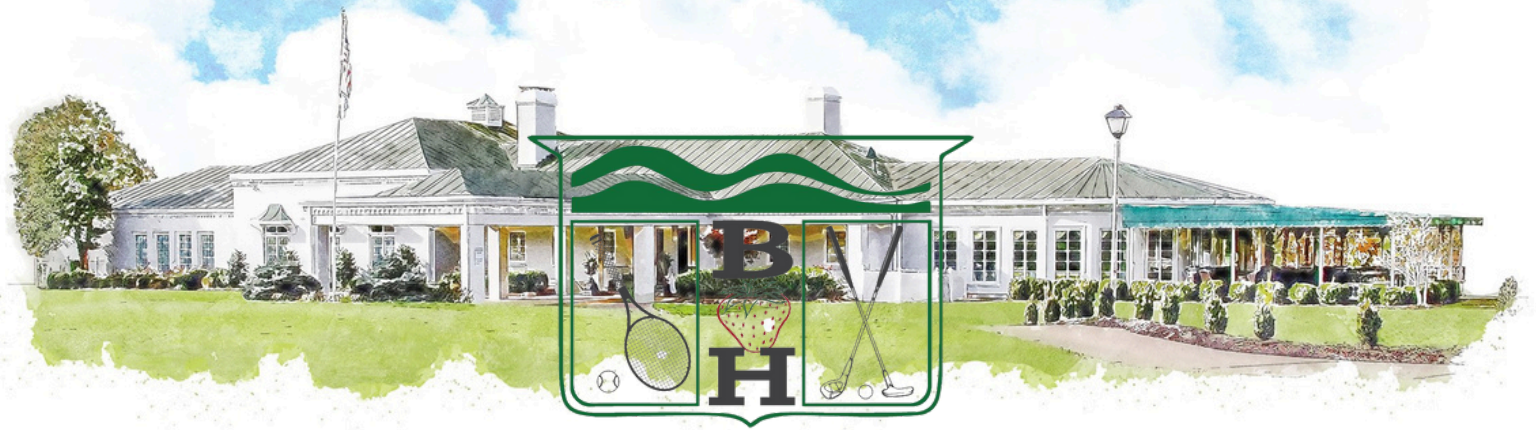
**Lamb Kofta Gyro**

Grilled Seasoned Lamb, Lettuce, tomato, Sumac Onions, Hummus, pickled Turnip, and Tahini  
~16

**Bang Bang Shrimp Taco**

Beer Battered Shrimp, Red Cabbage Slaw, Cilantro, Bang Bang Sauce & Micro Greens  
~15

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.  
~36

**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  
~17

**Dijon & Oat Crusted Salmon**

Colcannon Mashed Potatoes and Horseradish Cream Sauce  
*-Ginger Soy Chili Glaze Available Apon Request*  
~32

**Blackened Grouper**

Cajun Remoulade, Rice du jour, Southern Kale with Bacon and Onions  
~30

**Beyond Stuffed Shells**

Vegetarian Sausage, Ricotta Cheese, herbs, garlic stuffed Shells. Bakes in Marinara and topped with gratineed Mozzarella and parmesan  
~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  
~30

**Entrees continued**

*New* **Quail Mary**

Apple, Sausage, Walnut Stuffed Quail over Lemon Sage Gnocchi, Kale, and Roasted Tomatoes  
~34

**Pan Fried Zander**

Topped with Bacon Scallion Vin Blanc with Sauteed Fennel, Butternut Squash, and Kale  
~30

**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**

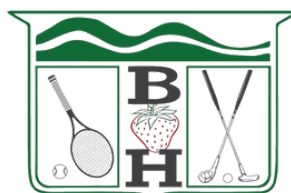
**Chocolate Layer Cake with Chocolate Drizzle**  
~8

**NY Cheesecake with Fresh Berry topping**  
~8

**Nola's Bread Pudding**  
Bread soaked in cream, Eggs, Vanilla, Cinamon and Sugar. Baked to perfection and topped with a whiskey sauce  
~8

*New* **Dessert of the Month**

**Salted Caramel Apple Crepe**  
Cheesecake and Nutella Filled Crepes Topped with Salted Caramel & Apples  
~8



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