



~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  
~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](#)

**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  
~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~

**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  
~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

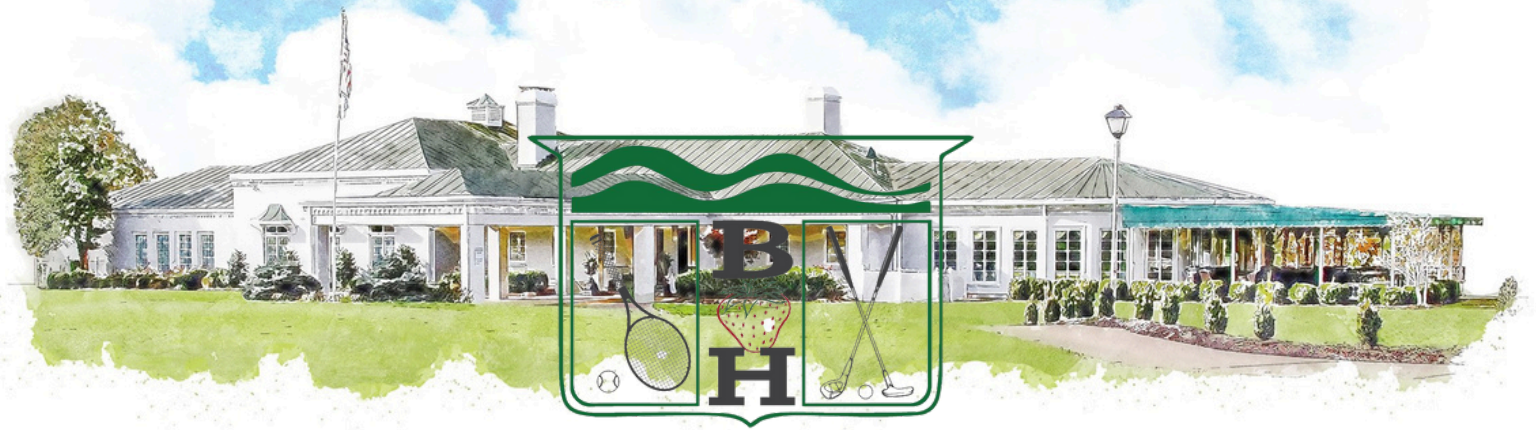
*New*

**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



### 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

*New*

#### 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*

#### Venison Chili

Classic chili with a flavorful twist. Venison slowly simmered with red Beans, crushed Tomatoes, Garlic, Cumin, and additional spices.  
Served in Boule  
~28

#### 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

*New*

#### Nola's Bread Pudding

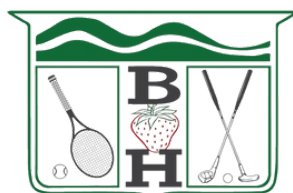
Bread soaked in cream, Eggs, Vanilla, Cinamon and Sugar. Baked to perfection and topped with a whiskey sauce  
~8

### Dessert of the Month

*New*

#### Cong's Decadent Banana Split

Caramelized Banana's, Strawberry Cheesecake ice cream, Cashews, Chocolate & Caramel Sauce, served in a waffle cone bowl  
~8



**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.**