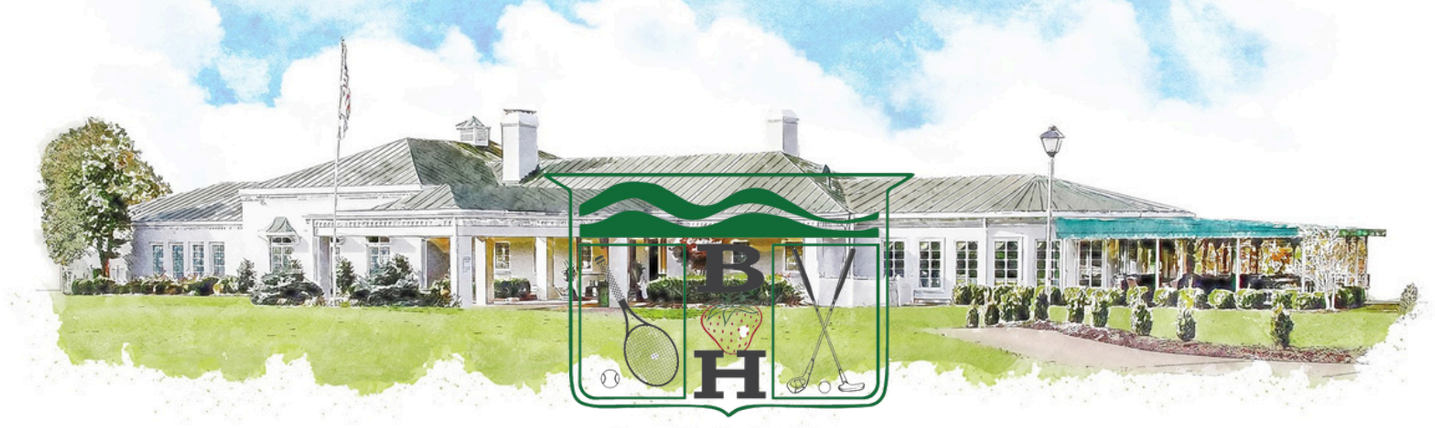


~*Appetizer*~

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 **Creamy Buffalo Chicken Dip**
~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 **Apple Crunch**
Broccoli Stalks, Kohlrabi, Brussel Sprouts, Kale, Radicchio and Carrots. Topped with Apples, Candied Walnuts and Blue Cheese Crumbles
~17

Blacken Chicken Caesar Salad
with House made Caesar Dressing
~10 half ~13 full

Crimson Harvest
Mesclun Greens, Roasted Beets, Red Onion, Goat Cheese, Hard Boiled Egg & Orange-Mint Balsamic 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 Beer Battered and Fried. Served with Melba
~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 **Falafel Sliders**
Harissa Hummus, Pickles Onion, Arugula, Tzatziki Sauce
~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.
~42

Seafood Risotto
Shrimp, Scallops, Mussels in Lobster cream sauce with Saffron Risotto
~30

16oz Ribeye
Hatch Chili baked Macaroni & Cheese, Southern Brussel Sprouts
~48

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

Tofu Peanut Stir-Fry
Fried Tofu, Stir-Fry Vegetables, Rice Noodles, Thai Peanut Sauce and Crushed Peanuts
~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

Chili Lime Swordfish
Grilled Swordfish brushed with a Chili Lime Butter, atop Cous Cous Tabbouleh
~30

New **Duck a'l' Orange**
Pan Fried Duck Breast with an Grand Marnier Pan Sauce atop Snap Peas, Parsnips, Napa Cabbage, Roasted Butternut Squash
~34

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

Dessert of the Month

New **Carmel Apple Crisp Tres Leche**
Triple Soaked Vanilla Cake with Caramel and roasted Fuji Apples and Honey Nut Granola
~8

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