

# Dinner Menu

## Starters

### \*Beet & Goat Cheese Salad

Baby arugula, strawberries,  
pistachio, hibiscus vinaigrette

\$9

### Lobster Bisque En Croute

\$10

### Crispy Soft Shell Crab

Pea tendrils, pickled ramps, asparagus,  
green goddess dressing

\$15

## Salads

### BCC Taco Salad

Choice of beef or chicken, crisp tortilla shell,  
shredded lettuce, tomato, corn, black beans,  
guacamole, queso fresco and chipotle lime dressing

\$10

### \*Cuban

Iceberg lettuce, ham, swiss cheese, diced tomato,  
spanish olives, romano cheese and garlic vinaigrette

\$11

### Cashew Chicken

House greens, snow peas, carrots, sprouts,  
mandarin orange, rice noodles, cashews,  
crispy wonton and soy ginger dressing

\$12

### \*Atlantic Salmon

Arugula, seasonal berries, avocado, mandarin orange,  
bleu cheese and citrus vinaigrette

\$14

# Dinner Menu

## Entrees

### Chicken Piccata

White wine, lemon, capers, parsley  
\$17

### \*Slow Smoked Brisket

Apple-jalapeno slaw, roasted onion and tomato jus  
\$19

### \*Grilled Salmon

Lemon confit, chive beurre blanc  
\$24

### \*Grilled Yellowfin Tuna

Piperade and aioli  
\$25

### \*Steak Frites

12oz ribeye, brandy, dijon mustard,  
cream, green peppercorn  
\$26

### \*Pan Roasted Halibut "Barigoule"

Fingerling potatoes, bacon, carrots and fennel  
\$27

### \*Steak Au Poivre

Pepper crusted tornadoes of beef,  
cognac, cream, demi glace  
\$29

### Braised Lamb Shank

Tomatoes, basil, mint, spiced cous cous  
\$30

### \*Whole Fried Snapper

#### "Mojo de Ajo"

Garlic, lime, olive oil  
\$30

\*Gluten Free\*

\*\*\*Consuming raw or undercooked meats, poultry, seafood  
or eggs may increase your risk of foodborne illness\*\*\*