



Summer Lunch Specials

STARTERS

Soup du Jour

Chef's creation \$5

Thai Style Chicken Wings

Shaved celery, peanuts and
rogue bleu cheese \$12

Fried Calamari

House tomato sauce
and espelette pepper \$10

Mussels & Fries

White wine, dijon mustard, herbs,
aioli and shoestring fries \$10

Country Fried Okra

Smoked mayo, lemon
and bottarga \$7

SALADS

BCC Taco Salad

Ancho rubbed chicken, crisp tortilla shell,
shredded lettuce, tomato, corn, black beans,
guacamole, queso fresco and
chipotle lime dressing \$10

Atlantic Salmon

Arugula, seasonal berries, avocado,
mandarin orange, bleu cheese
and citrus vinaigrette \$14

Cashew Chicken

House greens, snow peas, carrots, sprouts,
mandarin orange, rice noodles, cashews,
crispy wonton and soy ginger dressing \$12

Cuban

Iceberg lettuce, ham, swiss cheese,
diced tomato, spanish olives,
romano cheese and garlic vinaigrette \$11

Additions:

Chicken Breast \$5 Salmon \$5 Gulf Shrimp \$1 each Steak \$9

SANDWICHES AND ENTREES

ALL SANDWICHES SERVED WITH A CHOICE OF SIDE

All American Burger

L.T.O., bread & butter pickles and choice of cheese on
toasted brioche bun \$11

Maine Lobster Roll

Chives, green goddess dressing and brioche \$18

Chicken Caprese Panino

Organic chicken breast, mozzarella,
heirloom tomato, arugula and
basil aioli on rustic ciabatta \$12

Blackened Grouper Sandwich

Avocado-mango salad and
pickled red onions on toasted hoagie \$16

Club Sandwich

Turkey, ham, bacon, cheddar cheese,
lettuce and tomato served on choice of bread \$12

Cuban Sandwich

Roast pork, smoked ham, swiss cheese, mustard
and pickle on pressed cuban bread \$11

Reuben

House made corned beef, sauerkraut, swiss cheese
and russian dressing on artisanal rye bread \$11

Smoked Brisket Quesadilla

Caramelized onions, aged cheddar, sour cream,
guacamole and pico de gallo \$12

Some items can be prepared gluten free, ask your waiter.

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