

Dinner Appetizers

House Cured Gravlax Carpaccio \$12.50
Scandinavian Mustard Dill Sauce and Toast Points

Classic Beef Tenderloin Tartar \$ 14.50
Caper Aioli and Ficelle Crostini

Classic Jumbo Shrimp Cocktail \$14.50
Louis and Cocktail Dipping Sauce

Seared Ahi Yellow Fin Tuna \$13.75
Lemongrass Scented Hass Avocados, Baby Frisée and Seaweed Salad

Tower of Maryland Lump Crab Meat \$14.50
with Assorted Micro Greens, Avocados and Mangos

2 oz. Petrović Black Pearl Caviar \$75.00
with Traditional Garnishes and Toast Points

Soups and Salads

Tortilla Soup \$8.00
Crispy Tortilla Chips, Sharp Cheddar and Cilantro

Classic BBC Maine Lobster Bisque \$9.50

Sweet Onion Soup Gratinée \$9.00
Melted Provolone and Gruyère Cheese

BBC House Salad \$9.50
Butter Lettuce, Arugula, Buffalo Mozzarella, Sun-dried Tomatoes,
Grilled Artichokes and Crispy Prosciutto with Balsamic Vinaigrette Dressing

Iceberg Wedge \$8.50
On Yellow and Red Tomatoes, Maytag Blue Cheese, Crispy Bacon

Buffalo Mozzarella, Tomatoes, Arugula and Parmesan Crisp \$10.75
Aged Balsamic Vinaigrette

Hearts of Butter Lettuce \$9.50
with San Francisco Bay Shrimp and Ham Wrapped Asparagus

Tossed Tableside for Two or More

Hearts of Romaine Caesar Salad - \$11.00 per person
Freshly Grated Reggiano Cheese, Crisp Croutons and Creamy Caesar Dressing

Fresh Seafood

Macadamia Nut Crusted Mahi Mahi \$28.00

Steamed Jasmine Rice, Mango-Papaya Relish and a Light Beurre Blanc Sauce

Peaky Toe Crab Crusted Sea Bass \$34.50

Saffron Orzo, Arugula and a Honey Balsamic Reduction

Coconut Seafood Curry \$27.50

Steamed Jasmine Rice, Tropical Fruit and Crunchy Macadamia Nuts

Pan Seared Salmon \$27.50

Braised Fennel, Tomatoes, Artichokes and Kalamata Olives

Sautéed Barramundi "Amandine" \$26.50

Fingerling Potatoes, Asparagus and Tomato Capers Vinaigrette

Prime Cuts and Chops

We Proudly Serve Prime Meats Only

Châteaubriand for Two or More \$39.00 per person

Carved Tableside with Symphony of Vegetables and Sauce Béarnaise

12 Oz New York Steak \$35.50

Served with Maitre d' Butter and Crispy Onions

8 Oz Grilled Dry Aged Filet Mignon \$34.00

Served with Classic Béarnaise Sauce and Crispy Onions

Herb Crusted Rack of Lamb \$32.50

Minted Merlot Lamb Demi Glace

Friday and Saturday Slow Roasted Prime Rib \$29.50

Natural Jus, Baked Potato and Horseradish Cream

Sides

Creamed Spinach \$7.50

Sautéed Whole Cremini Mushrooms \$7.50

Steamed Broccoli with Hollandaise Sauce \$7.50

Baked Idaho Potato \$7.50

*~If you wish to order a soufflé for dessert,
please inform your server when ordering your Dinner Entrée.~
*There will be an 18% gratuity added to parties of 8 or more**

