

Tavern Menu

Starters

Polenta Crusted Calamari 12.00

Thai Chili, Sweet Soy, Ginger Emulsion

Blue Canyon Chips 8.00

*Topped with Great Hill Blue Cheese Cream Sauce
& Crumbled Blue Cheese*

Hog Wings ½ 7.00 Full 13.00

*Bone-In Pork Shanks Dredged in Five Spice Seasoned
Flour and Fried, Finished with Asian Hot Sauce*

Cast Iron Cheese Bake 10.00

*Asiago, Goat & Fontina Cheeses baked in a Cast Iron
Skillet; Served with Crostini's
Add Crab for \$4*

Shrimp Cocktail 11.00

Cocktail Sauce, Lemon

Add Chicken, Salmon, or Shrimp

Flathead Caesar* 8.00

Romaine, Asiago Cheese Crisp & House Caesar

Bibb Wedge 8.00

*Tender Bibb Lettuce, Bacon Lardons, Crumbled Blue
Cheese, Spiced Nuts, Maple Balsamic Dressing*

Flat Breads

Shaved Prime Rib, Horseradish Sauce,
Provolone Cheese, & Caramelized Onions

13.00

Pepperoni, Mozzarella &
Tomato Sauce 13.00

Fresh Mozzarella, Basil, Olive Oil
Fresh Tomatoes 13.00

Roasted Chicken, Smoked Bacon, Sweet
Bell Peppers, Crispy Onion Rings, Goat
Cheese, Provolone, Sriracha-Tomato Sauce
13.00

Entrees

½ Lobster Linguine 14.00

*Lobster Claw & Knuckle Meat, with Fresh Linguine
Tossed with Lemon Herb Butter*

B.C. Burger* 10.00

Cheddar Cheese, Bacon, House-cut Fries

Half Roasted Chicken 19.00

*Thyme Pan Gravy, Roasted Garlic Mashed Potatoes,
Wilted Spinach & Baby Carrots*

Fish & Chips 10.00

*Tempura Battered Catfish, Scallion Pesto Mayo,
House Cut Chips*

Prime Rib Sandwich 11.00

*Shaved Prime Rib, Caramelized Onions,
Provolone & Fontina Cheese, Poblano Butter, Sourdough
Bread, House-cut Fries*

**These items may contain raw or undercooked ingredients*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.