

SIGNATURE

STARTERS

BC Lobster Bisque	7.28 Cup/9.36 Bowl
<i>Sherry, Lobster, Herbs</i>	
🍷 Crispy Shrimp	16.64
<i>Red Curry Coconut Sauce, Pickled Vegetable Slaw, Scallion, Peanuts, Lime</i>	
🍷 Lobster Artichoke Dip	19.76
<i>Spinach, Garlic, Herbs, Warm Naan Bread</i>	
BC Yukon Gold Potato Chips 🍷 12.48	small 7.28
<i>Wisconsin Buttermilk Blue Cheese, Blue Cheese Cream, Scallions (🍷 Gluten Free Upon Request)</i>	
Soy Glazed Brussels Sprouts V	8.32
<i>Everything Seasoning, Yum Yum Sauce</i>	
🍷 Pepperoni Flatbread	14.56
<i>Zoe's Nitrate Free Pepperoni, Provolone & Mozzarella Blend, San Marzano Tomato Sauce, Basil</i>	
🍷 Maple Bacon Flatbread	16.64
<i>Joe Widmer's Brick Cheddar Spread, Chorizo, Green Apple</i>	
Field Greens Salad GF V	9.36
<i>Cherry Tomato, Cucumber, Red Onion, Spiced Pecans, Maple Balsamic Vinaigrette or Creamy Asiago Peppercorn Dressing</i>	
Local Bibb Lettuce GF	12.48
<i>Maple Bacon, Blue Cheese, Spiced Pecans, Maple Balsamic Vinaigrette or Creamy Buttermilk Blue Cheese Dressing</i>	

ENTREES

Butter Roasted Shrimp & Grits GF	28.08
<i>Garlic Spinach, White Cheddar Jalapeno Grits, Chorizo Gravy</i>	
Pretzel Crusted Trout	30.16
<i>Whipped Yukon Gold Potatoes, Garlic Green Beans, Mustard Capers Butter</i>	
Day Boat Sea Scallops* GF	35.36
<i>Ginger Garlic Basmati Rice, Roasted Brussels Sprouts, Red Curry Coconut Sauce, Basil, Lime</i>	
Cedar Plank Faroe Island Salmon*	30.16
<i>Whipped Yukon Gold Potatoes, Garlic Green Beans, Rootbeer Chive Glaze (🍷 Gluten Free Upon Request)</i>	
Buddha Bowl GF V	20.80
<i>Roasted Butternut Squash, Basmati Rice, Brussels Sprouts, Arugula, Guacamole, Pickled Red Onion, Yum Yum Sauce, Everything Seasoning, Lime</i>	
Cast Iron Baked Mac N Cheese V	19.76
<i>White Cheddar & Truffle Cream, Asiago, Herbs, Breadcrumbs</i>	
16oz Boneless Ribeye*	60.31
<i>Whipped Yukon Gold Potatoes, Roasted Brussels Sprouts, Worcestershire Glaze (🍷 Gluten Free without Glaze)</i>	
8oz Beef Tenderloin*	45.76
<i>Whipped Yukon Gold Potatoes, Garlic Green Beans, Sundried Tomato Basil Butter, Crispy Onions (🍷 Gluten Free without Onions)</i>	
BC Burger*	18.72
<i>Tillamook Cheddar, Lettuce, Tomato, BC Burger Sauce, Rosemary House Cut Fries</i>	
Hibachi Style Steak Tacos	18.72
<i>3 Tacos, Flour Tortillas, Fried Rice, Sweet Thai Chile Glaze, Yum Yum Sauce, Pickled Vegetable Slaw</i>	

SEASONAL

Soup of the Day	7.28 Cup/9.36 Bowl
Pasta of the Day*	Market Price
<i>Seasonal Preparation</i>	
Features of the Day*	Market Price
<i>Seasonal Preparation</i>	

STARTERS

🍷 Clams & Sausage	18.72
<i>Caramelized Kimchi, Reising Clam Broth, Garlic, Basil, Grilled Bread</i>	
🍷 Mushroom Flatbread V	15.60
<i>Creamy Asiago Peppercorn Spread, Crispy Brussels Sprouts Leaves, Goat Cheese, Fig Onion Jam, Truffle Oil</i>	
Modern Caesar V	11.44
<i>Romaine lettuce hearts, Sriracha & Basil Caesar Dressing, Asiago Cheese, Avocado Deviled Egg, Honey Pepper Crouton</i>	
Warm Baby Spinach	13.00
<i>Egg In a Frame, Butternut Squash, Warm Bacon & Smoked Paprika Vinaigrette, Pickled Red Onion, Blue Cheese</i>	
Beet Terrine GF V	14.04
<i>Arugula, Blood Orange, Pistachios, Goat Cheese, Pomegranate Gastrique</i>	

ENTREES

Pan Roasted Chicken Breast	22.88
<i>Roasted Potato, Italian Sausage, Arugula, Lemon, Rosemary, Honey & Pistachio Brown Butter (🍷 Gluten Free Upon Request)</i>	
10oz American Wagyu Sirloin*	49.92
<i>Bacon White Cheddar Mashed Potatoes, Garlic Green Beans, BC Steak Sauce</i>	
Korean Fried Chicken	20.80
<i>Basmati Rice, Gochujang BBQ, Caramelized Kimchi, Spicy Mayo, Bibb Lettuce Leaves</i>	
Porcini Crusted Rack of Lamb*	40.50
<i>Cheddar Cauliflower Gratin, Crispy Mushrooms, Arugula, Caramelized Onion Fig Jam</i>	
Smashed Burger*	18.72
<i>Double Smashed Patties, American Cheese, Candied Bacon, Pickled Red Onion, Fried Egg, Mayo, Rosemary House Cut Fries</i>	
Pork Schnitzel	17.68
<i>Pickled Green Apple, Maple & Mustard Crème Fraiche, Butternut Squash Turnover with Tillamook Cheddar, Bacon, Caramelized Onions</i>	

ADD TO ANY SALAD OR ENTREE

8oz Boneless Ribeye* 18.72 | Grilled Chicken 7.28
Grilled Shrimp 11.44 | 5oz Faroe Island Salmon* 8.32

ADD ONS

Wild Mushrooms with Garlic Butter 2.08
Guacamole 2.08 | Fried Egg 1.04 | Day Boat Scallops 12.48
Grilled Shrimp with Lemon Herb Butter 10.40

SIDES

White Cheddar Jalapeno Grits 5.20 | Rosemary House Cut Fries 5.20
Spinach 5.20 | Whipped Yukon Gold Potatoes 5.20
Garlic & Ginger Basmati Rice 5.20 | Garlic Green Beans 5.20
Roasted Brussels Sprouts 6.24 | Truffle Garlic Mash 6.24
White Cheddar Mac N Cheese 6.24

Look for our Seasonal Menu Changes

FALL October | **WINTER** November
SPRING March | **SUMMER** June

* Items may contain raw or under cooked ingredients and are cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Guests with known food allergies should alert their server prior to ordering

🍷 Shareable Item GF Gluten-Free V Vegetarian 🌶️ Spicy Hot Wifi: EatGoodFood
An auto gratuity of 20 % will apply for parties of eight or more.

WHITES BY THE GLASS

Chardonnay Markham Vineyards 2018 Napa CA	13/49
Chardonnay Shannon Ridge 2019 CA	8/30
Chardonnay "Un-Oaked" Domaine Bousquet Organic 2018 Argentina	8/30
Moscato Neirano D'Asti 2020 Italy	8/30
Pinot Grigio Lagaria 2019 Italy	9/32
Prosecco Lamberti NV Veneto Italy [187ml]	11
Riesling High Def 2019 Germany	9/34
Sauvignon Blanc Chartron La Fleur 2019 France	9/34
St. Supery Moscato, Napa 2019	10/42
Viognier Marsanne d'Arenberg The Hermit Crab 2018 Australia	11/38

REDS BY THE GLASS

Blend Conundrum by Caymus 2019 CA	12/46
Blend Josh Legacy 2019 CA	10/38
Blend Kalpela Vineyards "Provencal Red" 2017 CA	8/30
Cabernet Grayson Cellars 2020 CA	8/30
Cabernet Hedges CMS 2018 WA	12/46
Cabernet Highway 12 2018 CA	11/40
Cabernet J. Lohr Seven Oaks 2018 Paso Robles CA	10/38
Cabernet Lava Cap Winery Estate 2018 CA	10/44
Cabernet Quilt 2017 Napa CA	16/62
Cabernet Trefethen 2018 Napa CA	16/62
Malbec Padrillos 2020 Argentina	9/34
Merlot Castle Rock 2017 CA	8/30
Pinot Noir Parducci 2019 Mendocino	11/42
Valpolicella Tommasi 2018 Veneto Italy	13/49

Wine Flights - 3 selections for \$12

CRAFT-DRAFT BEER 8/each

Sibling Revelry American Red Ale
Red Ale brewed in the Irish tradition with UK malts provides a light, toasted caramel profile finished with an American hops for a fresh, citrus aroma.

Thirsty Dog Blood Hound Orange IPA
Infused with blood oranges and hopped with Azacca and Centennial hops for a refreshing, fruit flavored sensation.

Great Lakes Dortmund Gold Lager Cold fermented beer in pale, golden, amber or dark.

Market Garden Citramax IPA West Coast style IPA dry-hopped with organic Citra hops to impart intense tropical and citrus fruit aromas with an aggressive, boldly-bright American hop character.

Market Garden Prosperity Wheat Bavarian-style Hefeweizen is a blend of sweet wheat and pale malts. Packed with banana and clove aromatics finishing with zesty tang wheat beer yeast.

Rhinegeist Truth IPA Brewed with a nod to Pacific hops sizzle with tropical fruit aroma, grapefruit and mango notes and a dry finish.

Seasonal Reflections From local breweries offer limited editions and best brewed products. Only while supply last...here today gone tomorrow!

Stella Artois Belgium Pilsner Bitter to sweet beer first brewed in 1842, named for Plzen Bohemia in the Czech Republic.

Beer Flights - 3 selections for \$8.50

BOTTLED BEER

Blue Moon - Belgian White	6	Guinness Draught - Stout 16 oz can	8
Bud Light - Light Lager	5	Michelob Ultra - Low Carb Light Lager	5
Budweiser - Lager	5	Miller Lite - Light Lager	5
Coors Light - Light Lager	5	Sam Adams - Lager	6
Corona/Corona Light- Lager	5	Yuengling - Lager	6
Great Lakes Burning River - Pale Ale	6	White Claw Hard Seltzer Black Cherry	6
Great Lakes Eliot Ness - Amber Lager	6		

WHITES

Bordeaux La Galante 2019 France	39
Chardonnay Burgess Reserve 2016 Russian River Valley CA	69
Chardonnay Far Niente 2019 Napa	79
Chardonnay Mer Soleil Silver 2018 CA	48
Chardonnay J. Lohr 2019 Riverstone CA	40
Chardonnay Rutherford Ranch 2018 Napa	36
Langlois-Chateau Sancerre Blanc 2019 France	41
Pouilly-Fuisse Drouhin 2019 France	52
Sauvignon Blanc Giesen 2020 New Zealand	38
Sauvignon Blanc St. Supery 2019 Napa	38

REDS

Amarone Tommasi 2016 Veneto Italy	50/99
Amarone Luigi Righetti della Valpolicella Classico DOC 2016 Veneto Italy	66
Barbera d'Alba Annuziata Rocche Costamagna 2018 Piedmont Italy	33
Barolo Rocche Costamagna 2016 Piedmont Italy	62
Blend Barry Brothers 2016 Australia	41
Blend Justin JUSTIFICATION 2016 Paso Robles	99
Blend Muga Reserva 2017 Spain	55
Blend Smith & Hook Proprietary 2018 CA	49
Cabernet Arrowood 2017 CA	59
Cabernet Burgess Cellars 2015 Napa	75
Cabernet Caymus 2019 Napa	115
Cabernet Far Niente 2018 Napa	175
Cabernet Grgich Hills 2017 Napa	49/89
Cabernet L'Ecole No 41 2018 WA	80
Cabernet Mount Veeder 2018 Napa	65
Cabernet Nickel & Nickel 2018 CA	140
Cabernet Plungerhead 2018 CA	40
Cabernet Silver Oak 2016 Alexander	109
Cabernet Silver Oak 2016 Napa	165
Malbec Antigal "Uno" 2017 Argentina	42
Malbec Red Decero Owl and the Dust Devil 2015 Argentina	45
Merlot Emmolo Emmolo Winery 2019 CA	59
Merlot Nickel & Nickel Harris 2016 Napa	79
Pinot Noir Cloudline 2019 OR	55
Pinot Noir Domaine Drouhin 2018 OR	72
Pinot Noir Patz & Hall 2017 Sonoma	69
Pinot Noir Walnut City Wine 2019 OR	44
Petite Syrah Caymus-Suisun Grand Durif 2018 CA	59
Zinfandel Seghesio 2018 Sonoma	49

SPARKLING WINES

Bollinger Special Cuvee France	50/99
Champagne Chateau Lafayette CA	8/39
Champagne Moet & Chandon Brut Imperial France	85
Pitule Moscato D'Asti Piedmont Italy	32
Prosecco Ca' di Alta Vento Italy	32

NON-ALCOHOLIC

Acqua Panna Spring	500 ml 4/Litre 6
Sparkling	500 ml 4/Litre 6
Cider Warm or Cold	4
Fresh Strawberry Lemonade	4
Kaliber Non-Alcoholic Beer	6

MARTINIS

Rye Manhattan	12
Bulleit Rye, Sweet Vermouth, Bitters, Luxardo Cherry	
Beefy Pomegranate	10
Beefeaters, Pomegranate Juice, Orange Juice, Honey, Ginger Liquor	

Cold Brew Mocha-Tini	11
Vanilla Vodka, Jameson Cold Brew, Kahlúa, Creme de Cacao, Cream	

Blueberry Lemon Drop	10
Smirnoff Blueberry, Blueberry Puree, Cranberry Juice, Simple Syrup, Lemon Juice	

French Pear	10
Absolut Pear Vodka, Cointreau, Pear Nectar, White Cranberry Juice	

Gold Digger	9
Vodka, Triple Sec, Cranberry Juice, Pineapple Juice, Champagne Splash	

Winter Cosmo	9
Cranberry Vodka, Cointreau, St-Germain, Simple Syrup, Lime Juice, White Cranberry Juice	

Lavender Lemonade	10
Tito's Vodka, Lavender Syrup, Lemon Juice	

COCKTAILS

BC Hurricane	10
Bacardi White and Gold Rum, Myer's Dark Rum, Vanilla Bean, Brazilian Brown Sugar, Pineapple	

Harvest Sangria	10
Apple Moscato, Apple Cider, Lemonchello, Simple Syrup, Sliced Apples	

Honey Peach Old Fashion	12
Maker's Mark, Honey Peach Simple Syrup, Orange, Orange Bitters, Luxardo Cherry	

Winter Negroni	11
Bulleit Rye, Campari, Sweet Vermouth	

Blood Orange Mule	10
Absolut, Blood Orange Syrup, Lime Juice, Orange Spice Ginger Beer	

Royal Winter	10
Crown Royal, Amaretto, Chambord, Cranberry Juice, Pineapple Juice	

Smoked Maple & Vanilla Old Fashion	12
Knob Creek Smoked Maple Bourbon, Vanilla Syrup, Luxardo Cherry	

Pomegranate Sangria	10
Red Wine, Pomegranate Juice, Brandy, Triple Sec, Simple Syrup, Orange, Apple	

Kentucky Tailgate Punch	10
Jefferson's Bourbon, Lemon Juice, Simple Syrup, Apple Cider	

Winterbird Tiki	10
Myers Rum, Fernet-Branca Liquor, Apricot Liquor, Lime, Orange and Pineapple Juices, Simple Syrup	