

STARTERS

BC Lobster, Crawfish Bisque	7 Cup 9 Bowl
Soup of the Day	7 Cup 9 Bowl
BC Yukon Gold Potato Chips	11
<i>Wisconsin Buttermilk Blue Cheese, Blue Cheese Cream, Scallions (gluten-free upon request)</i>	Sm 6
Polenta Crusted Calamari	16
<i>Thai Chili, Sweet Soy, Pickled Ginger Butter Sauce</i>	
Shitake Mushroom Corn Fritters	7
<i>Miso Ginger Aioli, Radish, Scallion</i>	
Hot Chicken Dip	14
<i>Pulled Ohio Chicken, Collard Greens, House Pickles, Warm Pitas (gluten-free upon request)</i>	
Baked Brie	16
<i>Crostini, Arugula, Peruvian Sweet Peppers, Candied Walnuts, Fig Jam</i>	
Mussels	15
<i>Lemon Butter, Parsley, Shallots, Grilled Bread (gluten-free upon request)</i>	
Maple Bacon & Chorizo Flatbread	16
<i>Green Apple, Joe Widmer Cheddar Spread</i>	
Vegan Flatbread	14
<i>Truffle Hummus, Wild Mushrooms, Brussels Sprouts, Balsamic, Herbs</i>	
Chicken Sausage Flatbread	14
<i>Smoked Gouda, Crushed San Marzano Tomatoes, Collard Greens</i>	
Zoe's [Nitrate Free] Pepperoni Flatbread	14
<i>Aged Provolone, Basil, San Marzano Tomato Sauce</i>	

SALADS

Little Field Greens ^{GF}	7
<i>Cucumber, Tomato, Red Onion, Maple Balsamic Vinaigrette</i>	
Bibb Wedge ^{GF}	12
<i>Wisconsin Buttermilk Blue Cheese, Spiced Pecans, Maple Bacon, Balsamic Vinaigrette</i>	
Caesar Salad ^{GF}	9
<i>Hearts of Romaine, Asiago Cheese, Roasted Garlic & Lemon Dressing</i>	
Beet Salad ^{GF}	12
<i>Arugula, Candied Walnuts, Apples, Blue Cheese, Shallot Dijon Vinaigrette</i>	
Chopped Salad ^{GF}	14
<i>Romaine, Field Greens, Asiago Peppercorn Dressing, Bacon, Hard Boiled Egg, Chickpeas, Cucumber, Tomato, Red Onion</i>	
Add To Any Salad	
<i>Pan Seared Ohio Chicken</i> ^{GF}	7
<i>Blackened Sixty South™ Salmon</i> ^{GF}	9
<i>Prime Sirloin Steak</i> ^{GF}	10

ENTREES

Chef Scott's Daily Features	market price
<i>From Wild Game, Fresh Fish, to Specialty Steaks and Chops</i>	
Pretzel Crusted Trout	28
<i>Warm Pesto Potato Spinach Salad, Mustard Capers Butter Sauce</i>	sm 19
Cedar Plank Roasted Sixty South™ Salmon ^{GF} *	27
<i>Whipped Yukon Gold Potatoes, Garlic Green Beans, Root Beer Chive Glaze</i>	sm 18
Tuna Poke Bowl ^{GF}	26
<i>Wasabi Guacamole, Sesame Tamari Dressing, Edamame, Shredded Red Cabbage, Cucumber, Radish, Scallion</i>	
Barramundi ^{GF}	32
<i>Heirloom Rice, Red Curry Coconut Sauce, Roasted Brussels Sprouts, Cilantro, Lime</i>	
Braised Beef Short Rib ^{GF}	32
<i>Smoked Gouda Polenta, Winter Root Vegetables, Bone Broth Reduction</i>	
USDA Center Cut Beef Tenderloin*	33
<i>Whipped Yukon Gold Potatoes, Garlic Green Beans, Sundried Tomato-Basil Butter, Crispy Onions (gluten-free upon request)</i>	
USDA Prime Sirloin*	30
<i>Whipped Yukon Gold Potatoes, Garlic Green Beans, Roasted Garlic Chive Butter, Worcestershire Glaze (gluten-free upon request)</i>	
Veal Schnitzel	26
<i>Herb Speatzle, Arugula, Mustard Capers Butter Sauce, Charred Lemon</i>	
Pork Tenderloin Medallions	28
<i>Horseradish & Bacon Crust, Whipped Yukon Gold Potatoes, Garlic Spinach, Spiced Apple Butter (gluten-free upon request)</i>	
Pan Roasted Ohio Chicken	26
<i>Chicken Sausage, Herb Speatzle, Winter Root Vegetables, Mushroom Sherry Cream</i>	
Vegan Butternut Squash Ravioli	21
<i>Roasted Brussels Sprouts, Wild Mushroom Soy Broth, Scallion</i>	sm 15

CASUAL

Signature BC Burger*	17
<i>Joe Widmer 2-year Aged Cheddar Cheese, Lettuce, Tomato, BC Burger Sauce, House-Cut Rosemary Fries</i>	
<i>Add Bacon 2 Add Fried Egg 1</i>	
BLT Tacos	14
<i>Pork Belly, Arugula, Tomato, Avocado-Lime Crema, Pickled Red Onion, Flour Tortillas</i>	
Chicken Pot Pie Empanada	13
<i>Carrots, Onions, Celery, Peas, Mustard Sherry Cream</i>	
Veal Parmesan Sandwich	15
<i>Provolone, Parmesan, San Marzano Tomato Sauce, Basil, Garlic Bread</i>	
Beef Tenderloin French Dip	18
<i>Smoked Gouda, Provolone, Wild Mushrooms, Baguette, Caramelized Onion Jus</i>	