

ENTREES

STARTERS

BC Lobster, Crawfish Bisque	7 Cup 9 Bowl
Soup of the Day	6 Cup/8 Bowl
BC Yukon Gold Potato Chips	10 Sm 6
<i>Wisconsin Buttermilk Blue Cheese, Blue Cheese Cream, Scallions</i>	
Polenta Crusted Calamari	16
<i>Thai Chili, Sweet Soy, Pickled Ginger Butter Sauce</i>	
Brick Oven Roasted Clams	14
<i>Kimchi Soy Broth, Basil, Toast</i>	
Warm Brie	15
<i>Puffed Pastry, Crostini, Baby Kale, Pickled Onions, Local Honey, Pistachios</i>	
Maple Bacon & Chorizo Flatbread	15
<i>Green Apple, Joe Widmer Cheddar Spread</i>	
Lobster "Casino" Flatbread	18
<i>Garlic Herb Spread, Asiago, Bacon, Red Pepper, Shallots, Bread Crumbs</i>	
Wild Mushroom Flatbread	14
<i>Provolone, Gruyere, Caramelized Onions, Crispy Potato, Pomegranate Molasses</i>	
Zoe's Pepperoni Flatbread	14
<i>Fresh Mozzarella, Aged Provolone, Basil, San Marzano Tomato Sauce</i>	

SALADS

Little Field Greens ^{GF}	6
<i>Cucumber, Tomato, Red Onion, Maple Balsamic Vinaigrette</i>	
Bibb Wedge ^{GF}	10
<i>Wisconsin Buttermilk Blue Cheese, Spiced Pecans, Maple Bacon, Balsamic Vinaigrette</i>	
Caesar Salad ^{GF}	8
<i>Hearts of Romaine, Asiago Cheese, Roasted Garlic and Lemon Dressing</i>	
Quinoa Salad ^{GF}	12
<i>Roasted Butternut Squash, Kale, Brussels Sprouts, Pistachios, Goat Cheese, Green Grape Vinaigrette</i>	
Marinated Beets Salad ^{GF}	12
<i>Baby Kale, Blue Cheese, Asian Pear Coulis, Smoked Hazelnuts</i>	
Warm Spinach Salad	12
<i>Wheatberries, Warm Bacon Vinaigrette, Spinach, Green Apples, Fried Egg, Pecans</i>	
Add To Any Salad	
Pan Seared Chicken Breast ^{GF}	6
Brick Oven Roasted Salmon ^{GF}	8
Prime Sirloin Steak ^{GF}	10

Pretzel Crusted Trout	27
<i>Warm Pesto Potato Spinach Salad, Mustard Caper Butter Sauce</i>	
Cedar Plank Roasted 60-South Salmon* ^{GF}	26
<i>Whipped Yukon Gold Potatoes, Garlic Green Beans, Root Beer Chive Glaze</i>	

Barramundi	27
<i>Sesame Ginger Wild Rice, Garlic Green Beans, Pickled Vegetable Slaw, Sweet Thai Chili Glaze</i>	

Lobster Linguini	32
<i>Fresh Egg Linguini, Lemongrass Scallion Butter, Herbs</i>	

USDA Center Cut Beef Tenderloin*	33
<i>Whipped Yukon Gold Potatoes, Garlic Green Beans, Sundried Tomato-Basil Butter, Crispy Onions</i>	

USDA Prime Sirloin* ^{GF}	29
<i>Whipped Potatoes, Garlic Green Beans, Roasted Garlic Chive Butter</i>	

Game of Day	market price
<i>Seasonal preparation, ask your server for details</i>	

Veal Schnitzel	25
<i>Herb Speatzle, Arugula, Mustard Caper Butter Sauce</i>	

Grilled Ohio Pork Chop* ^{GF}	28
<i>Whipped Yukon Gold Potatoes, Roasted Brussels Sprouts, Apple Cider Dijon Glaze</i>	

Short Rib Stroganoff	29
<i>Wild Mushrooms, Caramelized Onion, Bone Stock Reduction, Sherry, Sour Cream, Egg Noodles</i>	

Pan Seared Ohio Chicken	22
<i>Sherry Braised Leeks, Spinach, Sweet Potato Gnocchi, Hazelnut Sage Cream</i>	

Butternut Squash Ravioli	20
<i>Roasted Root Vegetables, Brussels Sprouts, Pistachio Sage Brown Butter, Maple Creme Fraiche</i>	

Korean BBQ Wild Mushrooms	19
<i>Sesame Ginger Wild Rice, Brussels Sprouts, Scallions, Peanuts, Lime - Vegan</i>	

CASUAL

Signature BC Burger*	16
<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>	

Tempura Short Rib	14
<i>Sweet Thai Chili Glaze, Sriracha Mayo, Pickled Vegetable Slaw</i>	

BLT Tacos	13
<i>Crispy Pork Belly, Arugula, Tomato, Avocado-Lime Aioli, Pickled Red Onion, Flour Tortillas</i>	

Bison Burger	18
<i>Red Onion Marmalade, Brie, Arugula, Brioche Bun, House-Cut Rosemary Fries</i>	