

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>	
Blackened Cod and Clams	28
<i>Bacon Clam Chowder, House Made Oyster Crackers</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>	
Winter Squash Carbonara	22
<i>Roasted Chicken, Bacon, Spinach, White Beans, Butternut Squash-Sage Cream</i>	
Chicken Confit	24
<i>Crispy Leg and Thigh, Chicken Sausage, Speatzle, Brussels Sprouts, Paprikash Sauce</i>	
Butternut Squash Ravioli	20
<i>Roasted Root Vegetables, Brussels Sprouts, Pistachio Sage Brown Butter, Maple Creme Fraiche</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>	
BC Deep Dish Pizza	18
<i>Hot Italian Sausage, Fresh Mozzarella, Provolone, Roasted Red Peppers and Basil</i>	
Baked Truffle Mac 'N' Cheese	22
<i>Caramelized Onions, Gruyere, Cheddar, Wild Mushrooms, Bread Crumbs</i>	

* 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. ^{GF} = Gluten Free