

Appetizers

Soup of the Day *Cup* 5.50 *Bowl* 6.50

Fried Virginia Oysters (8) ***13.95***
Tartar Sauce

Fajita Chicken Quesadilla ***9.95***
Grilled Tortilla, Fajita Chicken Breasts, Roasted Peppers, Black Beans,
Monterey Jack & Cheddar Cheese, Salsa & Sour Cream

Fried Calamari ***11.95***
Shredded Lettuce, Olive Tapenade, Parmesan Cheese, Cocktail Sauce

Glazed Chicken Wings ***10.95***
Mango-Habanero Glazed Wings, Blue Cheese Crumbles, Carrot & Celery Sticks

Shrimp and Lump Crab Quesadilla ***11.95***
Grilled Tortilla, Shrimp & Crabmeat, Roasted Peppers, Black Beans,
Monterey Jack & Cheddar Cheese, Salsa & Sour Cream

Sandwiches

Sandwiches are served with French Fries, Onion Rings, Sweet Potato Waffle Fries,
House Salad or Potato Chips, Pickle Spear

Grilled Chicken Ciabatta ***11.95***
Chicken Breast, Apple Mango Chutney, Aged Cheddar Cheese, Lettuce, Tomato,
Spicy Chipotle Sauce and Ciabatta Bread

Classic Beef Burger ***9.50***
Charbroiled 6 oz. Hand Made Patty, Lettuce & Tomato
Cheese Burger ***10.50*** Bacon Cheese Burger ***11.95***

Southern Club ***10.95***
Sliced Turkey Breast, Sliced Smoked Ham, Bacon, Lettuce, Tomato and Mayonnaise
Triple Decker on your Choice of Bread

Wrap it Up ***10.95***
Grilled Fajita Chicken Breast or Southern Fried Chicken Tenders, Shredded Lettuce,
Diced Tomatoes, Monterey Jack & Cheddar Cheese, Tortilla Wrap

Turkey & Brie Melt ***10.95***
Sliced Turkey Breast, Brie Cheese, Arugula, Tomato Jam and Ciabatta Bread

Chicken Salad ***9.95***
Our Famous Homemade Chicken Salad, Lettuce, Tomato on your Choice of Bread

Executive Chef, Andre Ellis, CEC

Salads

House, Iceberg Wedge, or Caesar Salad 5.95

Fajita Chicken 10.95

Chopped Romaine Lettuce, Spicy Chicken Breasts, Roasted Peppers, Black Beans, Monterey Jack & Cheddar Cheese, Fried Tortilla Strips, Choice of Dressing

BCC Cobb Small 9.95 Large 11.95

House Lettuce Blend, Grilled Chicken Breasts, Grape Tomatoes, Bleu Cheese, Hard-Boiled Eggs, Avocado, Bacon, Choice of Dressing

Seafood Cobb Small 11.95 Large 15.95

House Lettuce Blend, Grilled Shrimp & Lump Crab, Grape Tomatoes, Bleu Cheese, Hard-Boiled Eggs, Avocado, Bacon, Choice of Dressing

Grilled Romaine & Salmon 11.50

Grilled Romaine Halves, Almond Crusted Salmon, Shaved Parmesan Cheese, Grape Tomatoes, Blueberries, Strawberries, Cilantro-Lime Dressing

Jumbo Lump Crab Avocado 15.95

Jumbo Crabmeat, Baby Arugula, Grape Tomatoes, Cucumber, Onion, Fresh Mozzarella, Avocado & Roasted Red Pepper Coulis, Meyer Lemon Vinaigrette

Southern Fried Chicken 10.50

Chopped Romaine Lettuce, Fried Chicken Tenders, Monterey Jack & Cheddar Cheese, Sliced Cucumbers, Grape Tomatoes, Eggs, Choice of Dressing

Sesame Crusted Ahi Tuna 11.95

Grilled Medium-Rare Ahi Tuna, House Blend Lettuce, Radishes, Julienne Carrots, Mandarin Oranges, Crispy Fried Wontons, Oriental Dressing

Curry Chicken Stuffed Avocado 10.50

A Blend of Poached Chicken, Grapes, Celery, Mango Chutney, Curry Mayonnaise and Lemon Juice, Avocado Halves, Spinach, Strawberries, Blueberries, Sliced Mango

Grilled Chicken Caesar Salad 10.50

Sliced Chicken Breasts tossed with Romaine Lettuce, Parmesan Cheese, Croutons tossed in Classic Caesar Dressing

Choice of Salad Dressings:

House Balsamic, Bleu Cheese, Red Wine Vinaigrette, Ranch, Oriental, Raspberry Vinaigrette, Honey Mustard, Caesar, and Meyer Lemon Vinaigrette, Cilantro-Lime Dressing

(All Dressings are Gluten Free)

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Dinner Entrées

All Entrées are served with your choice of a House Salad, Caesar Salad,
Iceberg Lettuce Wedge Salad or Cup of Soup and a Basket of Fresh Baked Yeast Rolls
(Side Dishes vary with each Entrée)

Fried Virginia Oysters (Twelve) 25.95

French Fries or Sweet Potato Waffle Fries, Vinaigrette Cole Slaw

Mixed Grill Combos 29.95

Petite Angus Filet Mignon, Bordelaise Sauce, Petite Green Beans,
Tomato-Chive Concasse, Pommes Frites

Grilled Jumbo Shrimp (3) Chesapeake Crab Cake (1) Fried Va. Oysters (8)

Petite Angus Filet Mignon (6oz) 22.95

Bordelaise Sauce, Sautéed Mushroom, Petite Green Beans, Tomato-Chive Concasse,
Pommes Frites

Macadamia Nut Crusted Chicken 19.95

Two Pan Seared Chicken Breast Lightly Coated with Macadamia Nut Crust, Thai Curry
Sauce, Tropical Fruit Chutney and Herb Risotto

Gremolata Crusted Salmon Filet 22.95

Broiled Salmon Filet, Caper-Lemon Beurre Blanc, Crab & Avocado Risotto, Sautéed
Spinach, Shaved Parmesan

Twin Crab Cakes (6oz) 24.95

Two Seared Crab Cakes, Cilantro Aioli, Roasted Corn-Black Bean
Tomato-Avocado Salad

Shrimp and Grits 21.95

Jumbo Shrimp, Aged Cheddar Cheese Grits, Tasso Ham, Peppers, Onions,
Spinach, Tomato Jam

Desserts

Chocolate Cake 5.00

with Chocolate Ganache Mousse, Raspberry & Chocolate Sauce, Chocolate
Twist and Lace Cookie Garnish A La Mode **1.00**

Red Velvet Cake 5.00

With Cream Cheese, Fresh Strawberries, Strawberry & Blueberry Sauce, Strawberry
Compote, Chocolate Twist and Tullie Cookie Garnish

Turtle Cheesecake 5.00

Caramel and Chocolate flavored Cheesecake with Chopped Pecans, Whipped Cream
Caramel & Chocolate Sauce and Lace Cookie Garnish

Coconut Cream Pie 4.95

Coconut Cream in Flaky Pie Crust with Toasted Coconut, Whipped Cream, Lemon
Marmalade & Raspberry Sauce and Tullie Cookie Garnish

Citrus Crème Brûlée 4.95

With Lemon, Lime & Orange Zest caramelized with Brown Sugar topped with Whipped
Cream, Fresh Berries and Tullie Cookie Garnish

Boulder Berries Ice Cream Martini 5.00

Strawberries, Blueberries, Cherries and Melba Sauce served over Vanilla Ice Cream with
Whipped Cream and Lace Cookie Garnish

Chef's Note: Contains Alcohol

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