

DINNER



SERVED  
AFTER 5 P.M.  
Tuesday-Saturday

◆ Starters & Sharable ◆

**CHEF'S SOUP DU JOUR**

*\$3 Cup / \$6 Bowl*

**SHRIMP COCKTAIL \$12**

*Jumbo Shrimp, Lemon, Capers,  
Cocktail Sauce*

**PUB WINGS \$12**

*Buffalo, BBQ or Sriracha Sweet n  
Sour  
Boneless \$8*

**BEER CHEESE \$9**

*Served with Warm Pretzel Sticks*

**CHARCUTERIE BOARD \$16**

*Artisan Cheese & Cured Meats,  
Jam, Honey, pickled Vegetables,  
Mustard & Sliced Pear*

**\*DEVILISH EGGS \$5**

*Topped with Bacon and Smoked Paprika*

**QUESO, CHIPS & SALSA \$5**

**SPINACH ARTICHOKE DIP \$6**

*Served with Tortilla Chips*

**CHEESE CURDS \$7**

*Crispy White Cheddar Cheese Curds  
Served with Marinara*

**CRAB CROQUETTES \$13**

*with Horseradish Cream or Cocktail  
Sauce*

**BCC QUESADILLA \$12**

*Choice of Chicken or Steak, Chipotle  
Ranch, Cheddar and Mozzarella*

**CASUAL FARE**

**SPAGHETTI BOLOGNESE \$12**

*(Make it Baked \$2)*

*Spaghetti Pasta covered with a rich, hearty  
Bolognese Sauce & Parmesan Cheese  
Served with Garlic Toast*

**THE BCC HOTBROWN \$10**

*Sliced Turkey & Ham on Toast smothered in  
Mornay Sauce with Bacon and Tomato*

**BELLE BURGER \$10**

*Classic Belle Burger, Grilled to Order  
with Choice of Cheese on Toasted Bun  
Served with Choice of Side*

**BLACK BEAN BURGER \$11**

*Vegetarian, House-Made Chipotle Ranch,  
Pepper Jack, Toasted Bun  
Served with Choice of Side*

◆ Salads ◆

**COMPLEMENT YOUR SALAD**

**GRILLED CHICKEN \$6**

**BLACKENED SHRIMP \$8**

**PETITE SALMON \$6**

**CLASSIC CAESAR \$8**

*Hearts of Romaine tossed in Classic  
Caesar Dressing with Cracked  
Pepper Croutons & Parmesan*

**\*PECAN SALAD \$14**

*Candied Pecans, Fried or Grilled  
Chicken, Strawberries and Grapes atop  
Fresh Greens with Honey Mayo Dressing*

**STEAKHOUSE SALAD \$16**

*Grilled Steak, Fresh Greens, Egg,  
Tomato, Cucumber, Fried Onions,  
Cheddar & Blue Cheese, Choice of  
Dressing*

**GREEK SALAD \$12**

*Feta, Kalamata Olives, Banana Peppers,  
Cucumber, Onion & Tomato, Fresh  
Greens, Herb Vinaigrette*

**PEAR-ARUGUGULA SALAD \$12**

*Walnuts, Parmesan, Champagne-  
Honey Vinaigrette*

\*DENOTES GLUTEN FREE. NOT ALL INGREDIENTS ARE LISTED,  
PLEASE INFORM YOUR SERVER TO ANY FOOD ALLERGIES OR  
DIETARY RESTRICTIONS.

\*THERE IS AN INCREASED RISK OF FOODBORNE ILLNESS WHEN  
CONSUMING RAW OR UNDERCOOKED MEATS AND SEAFOOD.

DINNER



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Tuesday-Sunday

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◆ *Entrees* ◆

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**CAULIFLOWER AU POIVRE \$16**

*Blackened Cauliflower Steaks,  
Sweet Potato Mash, Mustard  
Brandy Sauce, Wilted Spinach*

**APPLEWOOD ROASTED  
CHICKEN \$23**

*Applewood Rubbed, Roasted  
Chicken Quarter, Bacon Brussels  
Sprouts, Mac N' Cheese*

**\*FILET MIGNON \$30**

*6 Ounce Filet, Herb-Shallot  
Butter, Roasted Baby Bakers,  
Asparagus*

**Add Lobster Tail for \$9**

**RICOTTA STUFFED SHELLS \$14**

*Baked with Mozzarella & Creamy  
Marinara. Served with Garlic  
Bread*

**CIDER GLAZED PORK LOIN \$24**

*Roasted Butternut Squash,  
Country Green Beans*

**PORCINI CRUSTED SALMON \$21**

*Served with Butternut Squash  
Risotto and Asparagus*

**\* GRILLED RIBEYE \$28**

*10-ounce Hand Cut, Grilled.  
Served with Sweet Potato Mash &  
Bacon Brussels Sprouts*

**CRUSTED HADDOCK \$20**

*Parmesan Crusted, Creamed  
Spinach, Mashed Sweet Potatoes*

**BLACKENED CATFISH \$20**

*Whipped Potatoes, Country  
Green Beans*

**SHRIMP & GRITS \$18**

*Gouda Grits, Blackened Shrimp,  
Smoked Tomato, Bacon, Tobacco  
Onion, Garlic Bread*

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◆ *Side Items* ◆

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**REGULAR SIDES**

*(\$2 for each additional side)*

*Fries, Chips, Coleslaw,  
Potato Salad*

**PREMIUM SIDES**

*(\$3 each additional side)*

*Mashed Potatoes, Baked Potato,  
Rice, Broccolini, Asparagus, Roasted  
Cauliflower, Brussels Sprouts,  
Au Gratin Potatoes, Mac & Cheese,  
Green Beans*



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◆ *Something Sweet* ◆

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Treat yourself & enjoy one of the Club's  
Menu Classics offered every day

**PECAN BALL \$6**

We also invite you to ask  
your server about our:

**SPECIAL A LA CARTE DESSERTS**

*\*Denotes Gluten Free Items*