

DINNER



SERVED
AFTER 5 P.M.
Tuesday-Saturday

◆ Starters & Sharable ◆

CHEF'S SOUP DU JOUR

\$4 Cup / \$7 Bowl

SHRIMP COCKTAIL \$12

*Jumbo Shrimp, Lemon, Capers,
Cocktail Sauce*

PUB WINGS \$12

*Buffalo, BBQ or Honey Garlic
Boneless \$9*

BEER CHEESE \$9

Served with Warm Pretzel Sticks

CHARCUTERIE BOARD \$18

*Cheese & Cured Meats, Jam,
Honey, Pickled Vegetables,
Mustard & Seasonal Fruit*

***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 Mozzarella
Served with Marinara*

CRAB CROQUETTES \$15

*with Horseradish Cream or Cocktail
Sauce*

BCC QUESADILLA \$12

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

CASUAL FARE

SPAGHETTI BOLOGNESE \$14

(Make it Baked \$2)

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

THE BCC HOTBROWN \$12

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

BELLE BURGER \$12

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

BLACK BEAN BURGER \$12

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

◆ Salads ◆

COMPLEMENT YOUR SALAD

GRILLED CHICKEN \$6

BLACKENED SHRIMP \$10

PETITE SALMON \$8

CLASSIC CAESAR \$8

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

STEAKHOUSE SALAD \$16

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

***PECAN SALAD \$14**

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

GREEK SALAD \$12

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

BEET SALAD \$12

*Goat Cheese, Spinach, Candied Walnuts,
Pickled Onion, Citrus 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



SERVED
AFTER 5 P.M.
Tuesday-Sunday

◆ *Entrees* ◆

CAULIFLOWER STEAK \$16

*Blackened Cauliflower Steaks,
Mustard Brandy Sauce,
Spinach, Butternut Squash
Risotto*

**APPLEWOOD ROASTED
CHICKEN \$24**

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

***FILET MIGNON \$32**

*6 Ounce Filet, Herb-Shallot
Butter, Roasted Potatoes,
Asparagus*

RICOTTA STUFFED SHELLS \$16

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

PORCINI CRUSTED SALMON \$25

*Served with Butternut Squash
Risotto and Asparagus*

*** GRILLED RIBEYE \$36**

*10-ounce Hand Cut, Grilled.
Served with Roasted Potatoes &
Bacon Brussels Sprouts*

**PARMESAN CRUSTED
HADDOCK \$28**

*Creamed Spinach & Roasted
Potatoes*

FRIED BLACKENED CATFISH \$23

*Potatoes Au Gratin, Country
Green Beans*

SHRIMP & GRITS \$20

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

◆ *Side Items* ◆

REGULAR SIDES

(\$3 for each additional side)

*Fries, Chips, Coleslaw,
Potato Salad*

PREMIUM SIDES

(\$4 each additional side)

*Mashed Potatoes, Baked Potato,
Asparagus, Brussels Sprouts,
Au Gratin Potatoes, Mac & Cheese,
Green Beans, Glazed Carrots,
Creamed Spinach*



◆ *Something Sweet* ◆

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*