DINNER



SERVED AFTER 5 P.M. Tuesday-Saturday

Starters & Sharable

CHEF'S SOUP DU JOUR

\$5 Cup / \$9 Bowl

BANGNA CAUDA SHRIMP \$18

Jumbo Shrimp, Charred Lemon, Hatch Chillies, Garlic Butter Sauce, Baguette

PUB WINGS \$14

Buffalo, BBQ, or Spicy Thai Boneless \$10

QUESO, CHIPS & SALSA \$12

SPINACH ARTICHOKE FLATBREAD \$10 *DEVILISH EGGS \$6 Topped with Bacon and Smoked Paprika

CRAB CAKES \$15 Lump Crab, Roasted Corn, Scallions Banana Pepper Tarter

> CHEESE CURDS \$12 Crispy Mozzarella Served with Marinara

BEER CHEESE \$11 Served with Warm Pretzel Bites

BCC QUESADILLA \$13 Grilled Chicken, Chipotle Ranch, Cheddar and Mozzarella

CASUAL FARE

SPAGHETTI BOLOGNESE \$16

(Make it Baked \$2) Spaghetti Pasta covered with a rich, hearty Bolognese Sauce & Parmesan Cheese **Served with Garlic Toast & Salad**

THE BCC HOTBROWN \$14 Sliced Turkey & Ham on Toast smothered in Mornay Sauce with Bacon and Tomato BELLE BURGER \$13

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

GRILLED CHICKEN \$6

COMPLEMENT YOUR SALAD

BLACKENED SHRIMP \$9

PETITE SALMON \$9

CHEF SALAD \$14

Bacon, Egg, Tomato, Cucumber, Cheddar, Turkey,Ham, Green Olives Choice of Dressing

STEAKHOUSE SALAD \$18

Grilled Steak, Fried Onions, Egg,Tomato, Cucumber, Cheddar, Choice of Dressing *PECAN SALAD \$16

Candied Pecans, Fried or Grilled Chicken, Strawberries and Grapes with Honey Mayo Dressing

CLASSIC CAESAR \$9 Romaine, Caesar Dressing, Croutons & Parmesan

*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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Entrees

BUDDHA BOWL \$16

Cauliflower, Broccoli, Carrots, Peppers & Onions, Jasmine Rice, Sesame Seeds & Korean BBQ Add Chicken \$6 or Shrimp \$9

GRILLED CHICKEN KEBOBS \$22

Creamy Sweet Hibachi Sauce, Grilled Vegetables & Jasmine Rice

*FILET MIGNON \$38

6-Ounce Filet, Porcini Butter, Caramelized Onion-Garlic Mashed Potatoes & Asparagus

NAPA VALLEY CHICKEN \$26

Lightly Breaded Chicken Breast, Spinach, Mushrooms, Artichokes, White Wine Cream Sauce, Garlic-Onion Mashed Potatoes & Broccoli

LEMON PICCATA SALMON \$30

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White Wine, Capers & Lemon served with Risotto & Vegetable Medley

* GRILLED SIRLOIN \$22

8-ounce Hand Cut, Grilled with Garlic Butter. Served with Baked Potato & Country Green Beans

*PAN SEARED SNAPPER \$29

Wild-Caught Snapper, Baby Potatoes, Bacon & Cabbage

SCAMPI PASTA \$26

Angel Hair, Asparagus Tips, Bell Pepper, Butter Sauce, Shrimp & Scallops. Served with Garlic Bread

MEDITERRANEAN PASTA \$16

Tomatoes, Artichokes, Olives, Feta Cheese, Lemon & Olive Oil Served with Garlic Bread Add Chicken \$6 or Shrimp \$9

+ Side Items +

REGULAR SIDES (\$4 for each additional side) Fries, Chips, *Coleslaw,

*Potato Salad **PREMIUM SIDES**

(\$5 each additional side)

*Mashed Potatoes, *Baked Potato, Baby Potatoes, *Jasmine Rice, *Asparagus, *Vegetable Medley, *Steamed Broccoli, Risotto, Country Green Beans

+ Something Sweet +

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

*PECAN BALL \$9 *MILKSHAKE \$5 COLOSSAL CHEESECAKE \$10 CHOCOLATE SPOON CAKE \$9 DUTCH APPLE PIE A LA MODE \$7

> We also invite you to ask your server about our:

SPECIAL A LA CARTE DESSERTS *Denotes Gluten Friendly Items

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