

DINNER



SERVED
AFTER 5 P.M.
Tuesday-Sunday

◆ Starters & Sharable ◆

CHEF'S SOUP DU JOUR

\$4 Cup / \$7 Bowl

SHRIMP COCKTAIL \$12

*Jumbo Shrimp, Lemon, Capers,
Cocktail Sauce*

PUB WINGS \$12

*Buffalo or BBQ
Boneless \$9*

BEER CHEESE \$9

Served with Warm Pretzel Sticks

FRIED GREEN TOMATOES \$9

*Corn Meal Crusted with
Comeback Sauce*

***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 Cajun Remoulade & Dill Slaw

BCC QUESADILLA \$12

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

CASUAL FARE

RICOTTA STUFFED SHELLS \$16

*Baked with Mozzarella & Choice of
Bolognese or Blush Sauce.
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

*Romaine tossed in Caesar, Croutons &
Parmesan*

***SALMON SALAD \$18**

*Petite Lime-Pepper Salmon, Mixed
Lettuce, Haricot Vert, Egg, Shaved Red
Onion, Capers, Citrus Vinaigrette*

STEAKHOUSE SALAD \$16

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

***PECAN SALAD \$14**

*Candied Pecans, Fried or Grilled
Chicken, Strawberries & Grapes, Fresh
Greens, Honey Mayo Dressing*

***GREEK SALAD \$12**

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

***MEXICAN STREET CORN SALAD \$12**

*Mixed Lettuce, Roasted Corn, Red
Pepper, Queso Fresco, Cilantro Lime
Crema*

*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.

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◆ *Entrees* ◆

***CHIMICHURRI BROCCOLI \$16**

*Broccoli Steaks, Chimichurri
Sauce, Lemon-Herb Risotto,
Grilled Squash & Zucchini*

***HERB ROASTED CHICKEN \$24**

*Herb Roasted Chicken Breast,
Snapped Peas, Baby Carrots,
Roasted Fingerling Potatoes &
Blackberry Glaze*

***FILET MIGNON \$32**

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

LEMON CHICKEN PASTA \$20

*Grilled Chicken Breast,
Pappardelle Pasta, Chives &
Lemon Cream Sauce. Served
with Garlic Bread*

CEDAR PLANK SALMON \$25

*Orange-Ginger Marinade,
Lemon-Herb Risotto & Sauteed
Asparagus*

*** GRILLED RIBEYE \$36**

*10-ounce Hand Cut, Grilled.
Served with Roasted Potatoes &
Asparagus*

**PARMESAN CRUSTED
HADDOCK \$28**

*Roasted Fingerling Potatoes,
Grilled Zucchini & Squash*

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, Au Gratin
Potatoes, Mac & Cheese, Green
Beans, Glazed Carrots, Grilled
Squash & Zucchini*



◆ *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*