

LUNCH



SERVED
11 A.M. TO 5 P.M.
Tuesday-Sunday

◆ Starters ◆

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*

◆ Salads ◆

COMPLEMENT YOUR SALAD

GRILLED CHICKEN \$6

BLACKENED SHRIMP \$8

PETITE SALMON \$6

***FRUIT PLATE \$10**

*Seasonal Fruit, Creamy Fruit Dip & Choice
of Chicken or Tuna Salad*

***PECAN SALAD \$14**

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

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 with Choice of Dressing*

***GREEK SALAD \$12**

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

***PEAR ARUGULA SALAD \$12**

*Walnuts, Parmesan, Champagne
Vinaigrette*

SOUP & SALAD \$7

*Cup of Soup Du Jour &
Small House or Caesar*

*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.

LUNCH



SERVED
11 A.M. TO 5 P.M.
Tuesday-Sunday

◆ *Lunch Entrees* ◆

*Served with Choice of 1 Side.
Premium Sides add \$1*

CHICKEN SALAD ON CROISSANT \$8

*House Made Chicken Salad,
Lettuce & Tomato on Toasted Croissant*

CARNE ASADA TACOS \$12

*Blackened Steak, Cheddar, Chipotle
Ranch, Pico & Lettuce Served with Chips
and Salsa*

BELLE BURGER \$10

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

RIBEYE MELT \$9

*Thin Sliced Ribeye, Grilled Artisan
Bread, Caramelized Onion, Swiss &
Garlic Aioli*

SHRIMP PO BOY \$12

*Battered Shrimp, Cajun Remoulade,
Shredded Lettuce, Tomato & Onion on a
Hoagie Bun*

NASHVILLE HOT CHICKEN \$12

*Smoked Paprika & Brown Sugar Spiced
with Pickles on Brioche*

BLACK BEAN BURGER \$11

*Served with Chipotle Ranch & Pepper
Jack on a Toasted Bun*

THE BELLEFONTE CLUB \$10

*Double Decker Sandwich with Turkey,
Ham, Bacon Lettuce, Tomato, Mayo
Swiss & Cheddar*

THE RUEBEN \$10

*Tender Corned Beef, Swiss,
Sauerkraut & 1000 Island on
Marbled Rye*

THE HOT BROWN \$10

*Sliced Turkey & Ham on Toast with
Mornay Sauce, Bacon & Tomato*

GRILLED BRATWURST \$9

*With Sour Kraut & Grainy Mustard on
a Hoagie Roll*

FISH & CHIPS \$11

*Battered Fish, Tarter Sauce, Lettuce,
Tomato*

◆ *Side Items* ◆

REGULAR SIDES

(\$2 for each additional side)

*French Fries, Potato Chips,
Coleslaw, Potato Salad*

PREMIUM SIDE OPTIONS

(\$3 for each additional Premium Side)

*Sweet Potato Fries, Fruit Cup,
House Salad, Cup of Soup,
Onion Rings*



◆ *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 À LA CARTE DESSERTS

**Denotes Gluten Free Items*

*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.