

DINNER



SERVED
AFTER 5 P.M.
Tuesday-Sunday

◆ Starters & Sharable ◆

FIRECRACKER SHRIMP \$13

*Tempura Shrimp, Honey-Citrus Spice,
Sweet Asian Slaw*

SHRIMP COCKTAIL \$14

*Jumbo Tiger Shrimp, Lemon Wedge,
Caper Berries, Spicy Cocktail Sauce*

CRAB CROQUETTES \$13

*Served with Lemon Dill Cole Slaw
and Creole Remoulade*

DEVILISH EGGS \$4

Topped with Bacon and Smoked Paprika

CHEF'S SOUP DU JOUR \$3/\$6

*Choose a Cup or Bowl of the
House-Made Soup of the Day*

BUILD YOUR OWN FLATBREAD

Toppings: 1 \$6, 2 \$8, 3 \$10

Sauces: Red, BBQ, Pesto

*Add Toppings: Pepperoni, Sausage, Bacon,
Red Onions, Green Olives, Banana Peppers,
Grilled Chicken, Jalapenos, Mushrooms*

SIGNATURE FLATBREAD \$8

*Wild Mushrooms, Caramelized Onions,
Spinach, Fresh Mozzarella and
Garlic Cream Sauce*

ADOBO SHORT RIB TACOS \$12

*Braised Beef, Green Chili's, Corn Pico,
Cilantro Crema, Shredded Cheese,
Served with Chips and Salsa*

SPINACH ARTICHOKE DIP \$6

Served with Tortilla Chips

CASUAL FARE

SPAGHETTI BOLOGNESE \$12

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

THE BCC HOT BROWN \$10

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

DERBY BURGER \$11

*Fried Green Tomato, Berkshire Bacon,
Pimento Cheese, Pretzel Bun
Served with Choice of Side*

CHIPOTLE BLACK BEAN BURGER \$11

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

◆ Salads ◆

COMPLEMENT YOUR SALAD

GRILLED CHICKEN \$6

BLACKENED SHRIMP \$8

3-OUNCE FILET \$8

PETITE SALMON \$6

CLASSIC CAESAR \$8

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

THE WEDGE \$10

*Iceberg Wedge, Pickled Red Onion, Cherry tomato,
Bacon, Figs, Blue Cheese Crumbles, Served with
Honey Fig Blue Cheese Dressing*

FARM FRESH SPINACH SALAD \$10

*Berkshire Bacon, Clementine, Granny Smith Apple,
Toasted Sunflower Seeds & Cranberries
With Citrus Poppy Seed Dressing*

PECAN SALAD \$14

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

STEAKHOUSE SALAD \$16

*Grilled Filet, Fresh Greens,
Hard Boiled Egg,
Tomato, Cucumber, Tobacco Onions,
Cheddar & Bleu Cheese with
your Choice of Dressing*

*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* ◆

RED TROUT ROMESCO \$22

*Cooper Mountain Trout with
Roasted Spiced Sweet Potatoes,
Brussels Sprouts,
Smokey Tomato Romesco Sauce,
and Sweet lime Crema*

FILET MIGNON \$26

*6 Ounce Hand Cut Filet of Beef,
Cajun Butter,
Herb Roasted Potatoes,
Asparagus*

Surf and Turf?
Add a Crab Cake For \$6

TUSCAN PASTA \$14

*Pasta, Roasted Garlic Cream Sauce,
Tomato, Green Peppers,
Artichokes, and Mushroom*

Add Shrimp \$8
Add Chicken \$6

SOUTHERN FRIED CHICKEN \$15

*Butter Milk Fried Chicken Breast,
Mashed Potato,
Finished with Jalapeño
Green Chili Queso and
Garlic Green Beans*

LEMON-HERB SALMON \$21

*With Spring Pea Risotto,
Broccolini, and Fresh Herb-Lemon
Compound Butter*

NEW YORK STRIP \$25

*10-ounce Angus Strip, Demi-Glace,
Sautéed Mushrooms,
Baked Potato, Seasonal Vegetables*

SHRIMP AND GRITS \$14

*With Creamy Cheddar Gritts,
Blackened Shrimp,
Sautéed Smoked Bacon,
Tomatoes and Tabaco Onion*

BLACK BEAN FRITTERS \$16

*House Made Black Bean Fritters,
Spice-Roasted Sweet Potatoes,
Broccolini,
Smoked Tomato Salsa,
Honey Bourbon Glaze*

VEGAN RICE BOWL \$15

*Broccolini, Red and
Green Bell Pepper,
Spring Peas and Mushrooms
with Red Pepper Coulis
and Fresh Herb Oil*

◆ *Side Items* ◆

(\$3 for each additional side)



*Mashed Potatoes
Baked Potatoes
Rice
French Fries
Broccoli
Asparagus
Vegetable Medley
Sautéed Spinach*

◆ *Something Sweet* ◆

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

GOLD BRICK OR PECAN BALL \$6

SIGNATURE BELLEFONTE PIE \$5

We also invite you to ask
your server about our:

SPECIAL À LA CARTE DESSERTS \$4

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