

BMC Dinner Menu

Starters

Lobster Stuffed Shells— Crab, Bell Peppers, Shallots, Garlic with Cheese Filling Stuffed into Shells, Breaded and Deep Fried, Drizzled with Marinara and Topped with Parmesan Cheese —\$18

Bruschetta— Sourdough Baguettes Toasted and Topped with Chimichurri, Parmesan Cheese and Heirloom Tomato —\$12

Loaded Potato Skins— Deep Fried Potato Skins Stuffed with Cheese and Bacon, Topped with Sour Cream, Pico de Gallo and Chive —\$12

Fried Calamari— Squid rings and Tentacles, Dusted in Seasoned Tempura, Deep Fried, Served with Cocktail and Tartar Sauce —\$16

Fried Zucchini sticks— Breaded Zucchini Sticks, Deep Fried, Served with Ranch —\$12

Hot Spinach Artichoke Dip— Spinach, Artichoke, Garlic Mixed with Cheese Blend. Baked and Served with Short Bread —\$14

Ahi Sashimi— Ocean Fresh, Sushi Grade Tuna Served Sashimi Style on a Bed of Field Greens and Wakame Drizzled with a Sesame Ginger Sauce with Fresh Lemon Zest —\$24

Giant Prawn Cocktail— 4 Giant Prawns Served with House Made Cocktail Sauce and Lemon Zest —\$18

Poutine— Crispy Fried Rosemary Shoestrings Topped with Prime Rib Gravy and White Cheddar Curds —\$14

Chicken Wings— Twice Cooked Crispy Wings tossed in Choice of Sauce Served with Choice of Dressing —\$14
Salt and Vinegar, Buffalo, Sweet Thai Chili, or Honey Sriracha

Salads

Caesar— Small —\$8 Large —\$12

Romaine Lettuce, Shaved Parmesan, Anchovy, Black Pepper, Lemon Wedge, Creamy Caesar Dressing

Camp— Small —\$8 Large —\$12

Field Greens, Candied Pecans, Dried Cranberries, Shredded Cheddar, House made Maple Balsamic Dressing

Steve's Wedge—

¼ Head of Iceberg Lettuce, Tomatoes, Cucumbers, Sliced Egg, Bacon Crumbles, Blue Cheese Dressing —\$12

House Salad— Small —\$8 Large —\$12

Field Greens, Tomatoes, Cucumbers, Red Onion, Carrots, Croutons

Seafood Louie— Scallops, Shrimp and Crab Tossed in Spicy Caper Aioli, Served with Field Greens, Heirloom Tomatoes, Avocado, Cucumber, Asparagus and Hardboiled Egg. —\$28

Add to Your Salad:

Chicken —\$8 Steak —\$15* Salmon —\$14* Grilled Shrimp —\$14 Tofu —\$6


Dressings: Ranch, Maple Balsamic, Caesar, Blue Cheese, Honey Mustard, Italian

Entrées


Steak and Seafood


Choice of Baked Potato, Mashed Potato, or Basmati Rice. Served with Vegetable De Jour
Loaded Baked Potato \$3


All of our Beef is 30 Day Aged Certified Angus Beef

 **16oz Ribeye**— House carved , Charbroiled to Your Taste. Topped with Roasted Garlic Herb Compound Butter —\$45

8oz Bison Tenderloin— House Carved Center Loin, Charbroiled to Your Taste and Topped with a Red Wine Cranberry Reduction —\$48

 **13oz T-Bone**— 45 Day Aged, Charbroiled to Your Taste. Topped with Roasted Garlic herb Compound Butter —\$58

 **20oz Porter House**— 45 Day Aged, Charbroiled to Your Taste. Topped with Roasted Garlic Herb Compound Butter —\$65

 **12oz New York Steak Frites**— House Carved Sirloin, Charbroiled to Your Taste. Topped with Chimichurri, and Served with Rosemary Shoestring Potatoes —\$38

8 oz Scottish Salmon Filet— Fresh Atlantic Caught, House Carved, Charbroiled to Your Taste. Topped with White Wine, Garlic, Butter, and Capers —\$32

Prawn Skewer— 6 Giant Prawns, Over a Half Pound, Charbroiled Topped with Chimichurri over a Bed of Basmati Rice Served with Fresh Vegetables —\$30

Baked Haddock— New England Style Baked with Ritz Cracker and Butter Topping, Drizzled with Fresh Lemon Juice —\$30

Pastas

Squid Ink Pasta— Black Ink Infused Pasta Topped with Mussels, Clams, Calamari, Eggplant, and Heirloom Tomatoes Steamed in a White Wine Lemon, Garlic, and Shallot Butter Sauce —\$48

Fettuccini Alfredo— Classic Alfredo with Garlic, Shallots, and Red Pepper Flakes Sauteed in Butter, Splashed with Heavy Cream and Parmesan Cheese and Finished with a Hint of Nutmeg —\$24

Add

Chicken —\$8

Steak —\$15*

Salmon —\$14* Grilled Shrimp —\$14

Tofu —\$6

Adobe Chipotle Pasta— Adobe Chipotle Peppers Sauteed, Pureed in a Creamed, White Wine and Butter Sauce, Topped with Sauteed Tri Color Bell Peppers and Fresh Shaved Parmesan over Bucatini Pasta —\$26

Prawn Scampi— 4 Giant Atlantic Fresh Head On Prawns Sauteed in Butter with Garlic, Shallots, and Capers, Splashed with White Wine and Topped with Fresh Shaved Parmesan over Angel Hair Pasta —\$48

Eggplant Napoleon— A Tower of Breaded Eggplant Layered and Baked with Tomatoes, Basil and Mozzarella Cheese with Pesto Drizzle —\$26

Veggie Parm— Eggplant, Heirloom Tomatoes, Portobella Mushrooms, and Bell Peppers in Olive Oil and Garlic —\$28 Add Tofu —\$6

Pesto Pasta— Artichoke Hearts, Sundried Tomatoes, Eggplant, and Portobella Mushrooms —\$28 Add Tofu —\$6

Chicken Piccata— Two Flour Dredged Scallopini Chicken Breast, Sauteed in Butter, White Wine, Chicken Broth and Lemon Juice Topped with Sundried Tomatoes, Artichoke Hearts, Prosciutto, and Parmesan —\$30

BMC Mac and Cheese— Cavatappi, Cheddar Cream Sauce, Ritz Crumb —\$18

*Serving raw or undercooked food can result in foodborne illness. Sorry, no separate checks on parties of 6 or more we also reserve the right to add 20% gratuity to parties of 6 or more