



BMC Dinner Menu


Starters

BMC Wings-

Sauces available: Buffalo, Garlic Buffalo, Honey Cajun, Sticky Wings,

Salt & Vinegar, Honey Sriracha -\$11 Atomic Sauce  - \$13 


Chinatown Pork Dumplings- Pan Fried, Garlic-Ginger Tamari —\$7

Sesame Seared Tuna- Sesame-Ginger Coating, Pickled Ginger, Tamari, Cucumber —\$14 

Maine Crab Cakes- Maine Crab Meat, Tarragon, Roasted Red Pepper Hummus, Lemon —\$14

Bruschetta- Toasted Baguette, Basil, Balsamic Glaze, Shaved Parmesan —\$7

Chips and Dip- Crispy Fried Tortilla Chips served with a side of Hummus and Guacamole —\$7 

Potato Skins- Crispy Baked Skins, Bacon, Cheddar, Scallions, Sour Cream —\$9 

Mozzarella Sticks- Fried Mozzarella Sticks, House Marinara Sauce —\$7

Soup Du Jour —\$8


French Onion Soup- Onions, Crisp Croutons, Swiss Cheese, Scallions —\$8

Salads


Caesar- Romaine Lettuce, Shaved Parmesan, White Anchovy, Coarse Black Pepper, Lemon Wedge,

Creamy Caesar Dressing 

Small —\$6 Large —\$10


Camp- Field Greens, Shredded Cheddar, Candied Pecans, Dried Cranberries, Maple Balsamic Dressing 

Small —\$6 Large —\$10

House- Field Greens, Cucumber, Grape Tomato, Shredded Carrot, Herbed Croutons 

Small —\$6 Large —\$10

Wedge- ¼ Head of Iceberg Lettuce, Hard Boiled Egg, Cucumber, Tomato, Bacon Crumbles, Blue Cheese

Dressing —\$11 

Add to Your Salad:

Chicken —\$5 Steak —\$12* Shrimp —\$9

Entrees

Fish and Chips– French Fries, Coleslaw, Tartar —\$17

Shrimp Scampi– Linguini, Shrimp, Tossed in a Garlic-Wine Butter Sauce —\$18

Broiled Haddock– Herbed Ritz Cracker Crumb, Potato-Leek Hash, Crispy Pancetta, Garlic Spinach,
Tartar —\$22~~03~~

Blackened Fish Tacos - Flour Tortilla, Corn Salsa, Lettuce, Baja Sauce, Rice —\$15

Carnitas Burrito - Carnitas Pork, Coconut Rice, Roasted Corn, Bean, and Pineapple Salsa —\$15

Summer Porkchop– ½ LB Boneless Grilled Chop, Cheesy Risotto, Vegetable Medley, Pesto,
Bruschetta, Balsamic Glaze —\$20~~03~~

Fall Off the Bone Ribs– Baby Back Ribs, Corn Bread, Baked Beans, Coleslaw

Half Rack- \$17 Full Rack- \$26

Half Roasted Duck– Confit ½ Duck, Roasted Butternut, Vegetable Medley, Cranberry Demi —\$28~~03~~

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

Add Bacon- \$2 or Buffalo Chicken —\$4

Flat Iron Steak– 8oz Flat Iron Steak, Mashed Potatoes, Seasonal Vegetable —\$25~~03~~

Strip Steak– 12oz NY Strip, Mashed Potato, Vegetable, Blue Cheese Bacon Crumble —\$29~~03~~

Short Ribs– Braised Beef, Mashed Potato, Garlic Spinach—\$22

12 oz Ribeye– Certified Angus Beef Ribeye, Mashed Potato, Vegetable Medley,
Sage Compound Butter —\$33~~03~~

*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 ~~03~~Can be made GF



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