

DINNER MENU

A P P E T I Z E R S

FRENCH ONION SOUP

Croûton, imported gruyere, Swiss 10

CHICKEN WINGS

Buffalo, Texas BBQ, sweet Thai Chili, Korean BBQ 15

COCONUT SHRIMP

Sweet Thai chili dipping sauce, lime 16

CALAMARI

Hot & sweet peppers, olives, lemon, white wine, tomato, honey 17

AHI TUNA POKE

Marinated sashimi grade tuna, spicy Japanese mayo, scallions, wakame, toasted sesame 18

H A N D H E L D S

Baja TACO TRIO

Mexican slaw, guacamole, pico de gallo, chipotle ranch

Mexican pork 15, fried shrimp 17, barbacoa beef 18

HOT HONEY CHICKEN

Buttermilk fried chicken, dill pickles, coleslaw, brioche 16

BCC BURGER

8oz. custom blend beef, premium Cooper sharp American, LTO 17

BEEF or CHICKEN CHEESESTEAK

Cooper sharp American cheese 19

ENTRÉES

(I N C L U D E S S O U P O R H O U S E S A L A D)

GNOCCHI

Artesanal gnocchi, fresh mozzarella, tomato, basil 25

FISH & CHIPS

Beer battered cod, steak fries, tartar sauce, classic cocktail, lemon 27

CHICKEN

Your Choice of ; parmesan, picatta or marsala. penne pasta 29

BCC SIGNATURE JUMBO LUMP CRAB CAKE^{GF}
remoulade, mashed potatoes, asparagus 37

SALMON^{GF}

Spring pea-lemon risotto, asparagus, Dijon herb sauce 38

Berkshire PRIME PORK CHOP^{GF}

Mashed potatoes, garlicky spinach, marsala sauce 42

FILET MIGNON^{GF}

6oz certified angus, asparagus, mashed potatoes 47

“There is no sincerer love than the love of food” -George Bernard Shaw