

FROM THE GRILL

Black Angus Filet Mignon \$30

Black Angus NY Strip \$24

Frenched Rack of Lamb \$27

Grilled Steaks and Lamb can be served with Sautéed Mushrooms, Onions, Peppers, Roasted Red Peppers or Artichoke Hearts \$2

Sauces: Greek, Milanese, Teriyaki, Crumbled Bleu Cheese, Balsamic Glaze, Barbecue, Oil and Garlic \$2

Seafood Grill

Sea Bass \$24

Tuna \$22

Salmon \$20

Shrimp \$20

All seafood may be Blackened, Broiled, Seared, Grilled or Almond Crusted

Sauces: Garlic Butter, Sweet Chili Glaze, Beurre Blanc, Citrus Beurre Blanc, Teriyaki, or Scampi



BCC SIGNATURE ENTREES

Pan seared Sea Bass finished with roasted tomatoes, balsamic reduction, and fresh basil served with creamy risotto and fresh asparagus \$24

Herb Crusted Bistro Steak Medallions with red wine demi glaze whipped potatoes and fresh green beans \$15

Grilled Teriyaki Glazed Salmon served with basmati rice and asian slaw \$20