

## ***Appetizers***

### ***Tomato Caprese***

Sliced Vine Ripened Tomatoes and fresh Mozzarella finished with Olive Oil, Balsamic reduction and Chiffonade of Basil **\$7**

### ***Jumbo Shrimp Cocktail***

Classic Jumbo Gulf Shrimp served with Cocktail Sauce and a Lemon Garnish **\$9**

### ***Beef Negimaki***

Shaved rib eye wrapped with Scallions broiled to perfection and finished with Sweet Teriyaki glaze and Sesame Seeds **\$8** half order, **\$12** full order

### ***Chesapeake Bay Crab Cake***

A Maryland tradition served pan fried along with Creole Mustard Sauce **\$9**

### ***Firecracker Shrimp***

Lightly fried Tempura Shrimp tossed with spicy Tiger sauce with Asian slaw **\$8**

### ***BCC Spinach Artichoke Dip***

Served with Fried Wontons **\$8**

## ***Pasta Entrees***

### ***Lobster Ravioli***

Lump Lobster Meat and Herbed Cheese filled Ravioli finished in a creamy Vodka Sauce and garnished with Fresh Basil

Half Order **\$10** Full Order **\$20**

### ***Pasta Sicilian***

Penne Pasta, Italian Sausage, Fresh Mozzarella, Spicy Marinara and Chiffonade of Basil **\$13**

### ***Penne or Spaghetti***

Served with Marinara, Alfredo or Vegetable Primavera **\$11**

## ***Club Classics***

### ***Chicken***

Boneless Chicken Breast prepared in the style of your Choice Blackened, Grilled, Sautéed, Francaise, Piccata or Marsala **\$17** Half Order **\$10**

### ***Veal***

Veal Medallions pounded thin and sautéed Piccata or Marsala style **\$19**

### ***Beef Calves Liver***

Tender Liver Grilled with Vidalia Onions, Sautéed Mushrooms and Hickory Smoked Bacon **\$19**

**All Classic entrees served with Salad or Soup Du Jour, chef's choice of potato and vegetable**