

February 2010

∞ Soups ∞

Baked Chili Con Carne

BCCC chili topped with diced onions & cheese. Served with cheese toast.
\$6 / Petite \$4

French Onion Au Gratin

Caramelized onion soup, baked with a parmesan crouton & Swiss cheese.
\$6 / Petite \$4

Soup Du Jour

Bowl \$5 / Cup \$3

∞ Salads ∞

All salads are available with Charred Marinated Chicken \$4 / London Broil \$6
Shrimp Scampi \$6 / Buffalo Shrimp \$6 / Grilled Salmon \$6

Greek Spinach Salad

Chilled baby spinach presented with kalamata olives, red onion, tomato,
cucumber, feta cheese & red wine vinaigrette.
Entrée \$8 / Petite \$4

Winter Insalata

Organic field greens displayed with candied almonds, dried apricots,
caramelized bacon, sliced beets & gorgonzola pear vinaigrette.
Entrée \$8 / Petite \$4

The Classic Caesar Salad

Classic Caesar with ripe olives, tomato & parmesan croutons.
Entrée \$9 / Petite \$5

BCCC Wedge Salad

A wedge of chilled iceberg lettuce displayed with ripe tomato, chopped bacon,
bleu cheese crumbles, artichokes and your choice of dressing.
Entrée \$8 / Petite \$4

∞ *Chef's Selections* ∞

Entrée selections are served with your choice of soup or house salad.

Filet Mignon

Center cut tenderloin of beef char roasted to your discretion.
Served with shaved fried onions, béarnaise & your choice of side.
9 oz. \$30 / 6 oz. \$25

London Broil

BCCC marinated flank steak fire roasted to your discretion.
Displayed thin sliced with sautéed mushrooms & your choice of side. \$17

BCCC Steak Sandwich

8oz. top sirloin lightly seasoned then char roasted to your discretion.
Served with garlic cheese toast, onion rings & your choice of side. \$15

Michigan Lake Perch

Fresh fillets of Michigan lake perch prepared pan fried, trans fat free fried or
broiled in a chardonnay garlic butter. Served with your choice of side.
Club \$23 / Petite \$17

Northern Michigan Walleye

Fresh fillet of Michigan walleye prepared pan fried with cajun remoulade. Blackened
with mango pico de gallo or pan seared with capers & lemon reduction.
Served with your choice of side. \$18

Tuscan Pork Osso Buco

Braised Michigan pork shank displayed on a Tuscan spinach & white bean ragout.
Served with your choice of side. \$20

Chicken Marsala

Skinless boneless breast of chicken pan roasted with mushrooms,
sun dried tomatoes & scallions. Finished with a basil marsala reduction
then served on angel hair. \$17

Side selections:

Baked Potato, Baked Sweet Potato, Hash Browns, Smashed Redskin Potatoes,
Rice Pilaf, French Fries, Waffle Fries, Sweet Potato Fries
Green Beans, Broccoli, Vegetable Du Jour,
Cottage Cheese, Cole Slaw

☞ *Chef's Selections* ☞

Entrée selections are served with your choice of soup or house salad.

Mediterranean Wild Mushroom Raviolis

Oven dried tomatoes, kalamata olives, roasted red pepper & artichokes sautéed in roasted garlic olive oil then tossed with raviolis, fresh basil & feta cheese.

\$18 / Petite \$14

Artichoke Cappelli de Angelo

Artichoke hearts, roma tomato & broccoli sautéed in olive oil with garlic & fresh basil then tossed with angel hair pasta.

\$17 / Petite \$13

Calves Liver

Pan roasted to your discretion. Served with sautéed mushrooms & onions, a rasher of bacon & your choice of side.

Club \$12 / Petite \$9

Fish-N-Chips

Beer battered Atlantic cod served with pub chips, cole slaw & remoulade. \$10

Country Fried Chicken

Served with French fries & cole slaw. \$10

Charbroiled Breast of Chicken

BCCC marinated, BBQ or Honey Dijon. Served with rice pilaf & vegetable du jour.

One breast \$10 Two breasts \$16

The Club Burger

One half pound ground sirloin char roasted to your discretion & topped with your choice of cheese. Served with traditional garnish & your choice of side. \$9

BCCC Turkey Burger

Lightly seasoned & char roasted. Served with lo-cal mayo, lettuce, tomato & choice of side. Try it blackened with bleu cheese or Greek style. \$9

Side selections:

Baked Potato, Baked Sweet Potato, Hash Browns, Smashed Redskin Potatoes,
Rice Pilaf, French Fries, Waffle Fries, Sweet Potato Fries
Green Beans, Broccoli, Vegetable Du Jour,
Cottage Cheese, Cole Slaw