



## Starters

### **Soup of the Day**

cup/crock \$4/6

### **French Onion Soup**

cup/crock \$6/8

### **Snapper Soup**

cup/crock \$6/8

#### **Garlic Ale Mussels**

Steamed P.E.I. Mussels  
Garlic and Ale Butter Broth, Parmesan Cheese  
Italian Parsley, Toasted Italian Bread  
\$11

#### **Claw and Hoof <sup>GF</sup>**

Jumbo Lump Crabmeat, Petite Filet Mignon  
Roasted Heirloom Tomato Salad  
Parsley Pesto, Garlic and Saffron Rouille  
\$19

#### **Prime Rib Popovers (3)**

Flaky Empanada Dough, Shaved Prime Rib  
White American Cheese  
Sriracha Ketchup, Buttermilk Ranch Sauce  
\$14

#### **Crispy Jurgielewicz Duck Wings <sup>GF</sup>**

Honey, Black Pepper and Garlic Sauce  
Grated Gruyere Cheese  
\$14

#### **Seafood Cocktails <sup>GF</sup>**

Lemon, Lime, Cocktail Sauce  
Crab \$16 Shrimp \$14 Combo \$15

#### **Arancini (3)**

Classic Fried Sweet Pea and Fontina Risotto Balls  
House Made Marinara Sauce, Pecorino Romano  
Cured Pork Filetto  
\$11

## Greens

#### **Caesar Salad <sup>GF</sup>**

Herb Croutons, Parmesan Cheese  
Small \$6 Large \$10

#### **Santa Fe Salad <sup>GF</sup> <sup>V</sup>**

Crisp Greens, Corn, Black Beans  
Pico de Gallo, Jack and Cheddar Cheese  
Spicy Cilantro Ranch, Tortilla Strips  
Small \$8 Large \$11

#### **Caprese <sup>GF</sup> <sup>V</sup>**

Crisp Greens, Sliced Tomatoes, Mozzarella  
Creamy Champagne Vinaigrette  
Balsamic Reduction  
Small \$7 Large \$11

#### **House Salad <sup>V</sup>**

Crisp Greens, Grape Tomatoes, Herb Croutons  
Parmesan Cheese, Choice of Dressing  
Small \$6 Large \$10

#### **Pork Filetto and Apple Salad <sup>GF</sup>**

Romaine Hearts, Spinach, Cured Pork Filetto  
Apple, Gruyere, Celery, Walnuts  
Creamy Apple Peppercorn Dressing  
Small \$11 Large \$15

#### **Berkshire Italian Salad**

Crisp Greens, Tomatoes, Red Onions  
Hearts of Palm, Sliced Celery  
Parmesan Cheese, Red Wine Vinaigrette  
Small \$8 Large \$11

#### **Thai Chicken Vegetable Salad**

Thai Grilled Chicken Breast, Celery, Radish  
Asian Marinated Carrot, Cucumber, Edamame  
Crispy Wontons, Sweet Chili Aioli  
\$12

## Salad Additions

Chicken Salad - \$5  
Tuna Salad - \$7  
Grilled or Blackened Chicken Breast - \$6  
Grilled or Blackened Salmon\* - \$9

Grilled Shrimp\* (4) - \$9  
Mini Crab Cakes (3) - \$11  
Jumbo Lump Crab Meat (3oz) - \$12  
Grilled Filet Mignon\* (6oz/10oz) - \$17/\$28



## Entrees



### **Blackened Salmon\* GF**

Spanish Saffron Rice, Asparagus, Lemon Caper Aioli  
\$28

*Pairs Well with Mount Riley Pinot Gris*

### **Maryland Crab Cakes**

Smoked Bacon Roasted Fingerling Potatoes, Asparagus  
Roasted Red Pepper Caper Remoulade  
Single \$23 Double \$32

*Pairs Well with Chateau Ducasse Bordeaux Blanc*

### **Basque Seafood Fettuccini**

House Made Parsley Fettuccini, Sautéed Shrimp  
P.E.I. Mussels, Clams, Bay Scallops  
Chianti Marinara, Pecorino Romano, Organic EVOO  
\$30

*Pairs Well with Masi Agricola Campoflorin*

### **Chicken A La Porto**

Sautéed Chicken Breast, Portobello Mushrooms  
Black Pepper Orzo Risotto, Broccoli  
Port Wine Sauce  
\$28

*Pairs Well with Maison Joseph Drouhin Pinot Noir*

### **Char-Grilled Filet Mignon\* GF**

Smoked Bacon Roasted Fingerling Potatoes, Grilled Broccolini  
6 ounce \$32 10 ounce \$46

*Pairs Well with Robert Hall Cabernet Sauvignon*

### **Chicken Oscar**

Sautéed Egg Dipped Chicken Breast topped with Sautéed Jumbo Lump Crabmeat  
Black Pepper Orzo Risotto, Broccoli  
\$28

*Pairs Well with Delaye Saint Veran Borgogne Blanc*

### **Australian Lamb Chop\***

Char-Grilled, Goat Cheese Polenta, Roasted Heirloom Tomato Salad  
Parsley Pesto, Organic EVOO  
Single \$32 Double \$50

*Pairs Well with Turley "Juvenile" Zinfandel*

### **Blackened Filet Oscar\* GF**

Cajun Seared Filet Mignon topped with Sautéed Jumbo Lump Crabmeat  
Smoked Bacon Roasted Red Fingerling Potatoes, Broccolini  
6 ounce \$39 10 ounce \$53

*Pairs Well with Scattered Peaks Cabernet Sauvignon*

### **BCC Bacon Burger\***

Neuskies Smoked Bacon Infused Burger, House Made Bacon Cheddar Brioche Roll  
Bistro Sauce, White Cheddar Gratin, BCC Garlic Pickle Spear, Fresh Cut Fries  
\$17

*Pairs Well with Cape May Coastal Evacuation, DBL IPA*

**GF** - Denotes menu items that can be prepared gluten free | **V** - Denotes menu items that are vegetarian

*\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illness.*

Executive Chef Bradley Fisher, CEC & Culinary Team

