



DINNER MENU

SMALL PLATES

CHARRED CAULIFLOWER 14 (GF)

APPLE JELLY, APPLE BATON, RAISIN PUREE, CHEDDAR, CAULIFLOWER PUREE

GRILLED OCTOPUS 14

MARBLE POTATOES, CARAMELIZED LEMONS, FENNEL, SALSA FRESCA

POBLANO STYLE QUESO FUNDIDO 14

CHORIZO, POBLANO PEPPERS, OAXACA CHEESE, CARAMELIZED ONIONS, CORN TORTILLAS

RAUL'S SMOKIN' CHILI 10 / 13

SMOKED BRISKET, HOMINY, SHREDDED CHEDDAR, ONIONS, SOUR CREAM, TRI-COLOR TORTILLA CHIPS

GRADE "A" AHI TUNA TARTARE 18

FRIED SHRIMP CRACKERS, AVOCADO, GINGER SOY VINAIGRETTE

SUSHI QUESADILLA 18

SHRIMP, CRAB MEAT, SUSHI RICE, NORI, EEL SAUCE, WASABI AIOLI, SPICY MAYO

FRIED CALAMARI 14

FRIED CHERRY PEPPERS, GARLIC AIOLI, MARINARA SAUCE

BTCC SIGNATURE BUFFALO CHICKEN WINGS 13

AMISH FARMED CHICKEN WINGS, CARROTS, CELERY STICKS & BLUE CHEESE DIP

MUST TRY ENTRÉES

FIRST OF THE SEASON VEGETABLE MEDLEY 18 (GF)

ASPARAGUS SPEARS, TRI-COLOR BABY CARROTS, SPAGHETTI SQUASH, BUTTERNUT SQUASH, SWISS CHARD, PEARL ONIONS, PARSNIPS, ORANGE CARROT SAUCE

PAN SEARED WILD KING SALMON 37 (GF)

SWEET & PURPLE POTATOES, ROLLED VEGETABLES, LEEK CONFIT, SAFFRON LEMON HOLLANDAISE, LEMON CHIVE OIL

PAN SEARED WILD HALIBUT 37

ANCIENT GRAIN PILAF, JUMBO ASPARAGUS, BLOOD ORANGE CITRUS SAUCE

ROASTED ORGANIC HALF CHICKEN 28 (GF)

SEASONAL VEGETABLES, PARSNIP & POTATO PUREE, PEARL ONIONS, SHERRY CREAM PEPPERCORN SAUCE

BTCC BUILD YOUR OWN

6 OZ. FILET MIGNON (GF) 36

8 OZ. FILET MIGNON (GF) 39

14 OZ. PRIME SIRLOIN STEAK (GF) 46

CHOICE OF TWO SIDES:

BROCCOLINI, SPINACH, ASPARAGUS, GARLIC MASHED POTATOES, BAKED POTATO, OR SWEET BAKED POTATO

CHOICE OF SAUCE: PORCINI MUSHROOM WINE SAUCE, BORDELAISE SAUCE, BÉARNAISE SAUCE

BTCC CLASSICS

HOUSE MADE TAGLIATELLE

BOLOGNESE OR POMODORO 22

TOMATO RAGOUT, HERBED RICOTTA CHEESE, E.V.O.O. DRIZZLE

MEDITERRANEAN CHICKEN MILANESE 23

(ALSO AVAILABLE PAILLARD STYLE (GF))

8 OZ. PARMESAN PANKO CRUSTED CHICKEN CUTLET, ORGANIC BABY ARUGULA, CHERRY TOMATOES, RED ONIONS, CAPERS, SHAVED PECORINO ROMANO CHEESE, OREGANO DRESSING

12 OZ. GRILLED PRIME "BEELER FARMS BERKSHIRE"

PORK CHOP SCARPARIELLO 29 (GF)

ITALIAN SAUSAGE, FINGERLING POTATOES, SWEET & HOT CHERRY PEPPERS, WHITE WINE GARLIC SAUCE

BTCC BURGERS 16

SERVED WITH BTCC FRIES

CHOICE OF:

- BEEF BLEND BURGER

- BEYOND BURGER

- ORGANIC CHICKEN BURGER

LETTUCE, TOMATO, RAW ONION, BRIOCHE BUN

BTCC PIZZAS

(GLUTEN FREE CAULIFLOWER CRUST AVAILABLE UPON REQUEST)

BLACK TRUFFLE PIZZA 16

BLACK TRUFFLE PATE, SHREDDED MOZZARELLA, SHAVED PARMESAN, ARUGULA

BYO PIZZA 15

CHOICE OF: PEPPERONI, ITALIAN SAUSAGE, BACON, MOZZARELLA, BELL PEPPERS, MUSHROOMS, ONIONS, TOMATOES

SOUP & SALADS

SOUP OF THE DAY 6 / 8

QUINOA & WILD RICE SALAD 14

RED BELL PEPPERS, DRIED CRANBERRIES, FRIED BRIE CHEESE, ORANGE TAHINI VINAIGRETTE

CLASSIC CAESAR SALAD 12

HEARTS OF ROMAINE, GRATED PARMESAN, HOUSE-MADE HERBED CROUTONS, HOUSE-MADE CAESAR DRESSING

BTCC HOUSE SALAD 12 (GF)

ORGANIC MIXED BABY GREENS, TOMATOES, CARROTS, CUCUMBERS, CORN, FRENCH RADISHES, BALSAMIC VINAIGRETTE

FRENCH ONION 7 / 9

SPRING SALAD 16 (GF)

BABY ARUGULA, RED ENDIVE, ROASTED PEAR, FENNEL, ASPARAGUS, CANDIED WALNUTS, WHITE BALSAMIC VINAIGRETTE

THE WEDGE SALAD 12 (GF)

ICEBERG WEDGE, RED ONIONS, DRY BLEU, TOMATOES, APPLEWOOD SMOKED BACON, BLUE CHEESE DRESSING

GRILLED ADD-ONS:

SALMON 10, 6PC. SHRIMP 10, ORGANIC CHICKEN 7

(GF) GLUTEN FREE

THOROUGHLY COOKING SHELLFISH, SEAFOOD, EGGS, POULTRY AND MEATS REDUCES THE RISK OF FOOD BORNE ILLNESS