



STARTERS

BRUSSEL SPROUTS TEMPURA	HOUSE-MADE LEMONGRASS AIOLI	14
TWO-WAY SHISHITO PEPPERS	PAN-SEARED SHISHITO PEPPERS STUFFED WITH BEEF, AND FRIED SHISHITO PEPPERS WITH SPICY MAYO	14
BTCC BUFFALO CHICKEN WINGS	(8) AMISH-FARMED CHICKEN WINGS, CARROTS, CELERY STICKS & BLUE CHEESE DIP	16
RAUL'S SMOKIN' CHILI	SMOKED BRISKET, HOMINY, SHREDDED CHEDDAR, ONIONS, SOUR CREAM, TRI-COLOR TORTILLA CHIPS	10/13
LAST OF THE SEASON - GUACAMOLE	FRESH AVOCADO, JALAPENOS, CILANTRO, TOMATOES, ONIONS, TRI-COLOR TORTILLA CHIPS	18
YELLOWFIN TUNA POKE BOWL (GF)	AVOCADO, MANGO, SUSHI RICE, CARROTS, CUCUMBERS, EDAMAME, SCALLIONS, SHREDDED NORI, GINGER SOY SAUCE	18
FRIED CALAMARI	FRIED CHERRY PEPPERS, GARLIC AIOLI, MARINARA SAUCE	14
GULF OF MEXICO SHRIMP COCKTAIL (GF)	(4) SHRIMP, COCKTAIL SAUCE, LEMON, FRESH HORSERADISH	20
PRIME BEEF SOPE	(2) HOUSE-MADE CORN TORTILLAS WITH PRIME BEEF, QUESO FRESCO, MEXICAN CREMA, SHREDDED CABBAGE, AVOCADO, RED SALSA ON THE SIDE	16

SOUP & SALADS

SOUP OF THE DAY 6 / 8 FRENCH ONION 7 / 9

MAINE LOBSTER SALAD (GF)	ORGANIC BABY ARUGULA, AVOCADO, CHERRY TOMATOES, ROASTED TOMATO ESSENCE, WHITE BALSAMIC VINAIGRETTE	24
ORGANIC BABY ARUGULA & BURRATA (GF)	FIG JAM, FIGS, CHERRY TOMATOES, POMEGRANATE SEEDS, WHITE BALSAMIC VINAIGRETTE, BALSAMIC REDUCTION DRIZZLE	16
AVOCADO & QUINOA SALAD	DRIED CRANBERRIES, RED BELL PEPPERS, MUSHROOMS, CUCUMBERS, CARROTS, AVOCADO, CITRUS VINAIGRETTE, ACCOMPANIED BY A BABY ARUGULA SALAD	15
CLASSIC CAESAR SALAD	HEARTS OF ROMAINE, GRATED PARMESAN, HOUSE-MADE HERBED CROUTONS, HOUSE-MADE CAESAR DRESSING	12
THE WEDGE SALAD (GF)	ICEBERG WEDGE, RED ONIONS, DRY BLEU CHEESE, TOMATOES, APPLEWOOD SMOKED BACON, BLUE CHEESE DRESSING	12
BTCC HOUSE SALAD (GF)	ORGANIC MIXED BABY GREENS, TOMATOES, CARROTS, CUCUMBERS, CORN, FRENCH RADISHES, BALSAMIC VINAIGRETTE	12
TRADITIONAL COBB SALAD (GF)	SHAVED ROMAINE, AVOCADO, BACON, DRY BLUE CHEESE, TOMATOES, HARD BOILED EGG, BALSAMIC VINAIGRETTE	12

ADD-ONS:	GRILLED SALMON	10
(ALSO AVAILABLE BLACKENED)	GRILLED SHRIMP (6 PCS)	10
	ORGANIC GRILLED CHICKEN	8
	PROSCIUTTO	5
AVAILABLE DRESSINGS:	CAESAR, CREAMY ITALIAN, BLUE CHEESE, BALSAMIC VINAIGRETTE, WHITE BALSAMIC VINAIGRETTE	

BTCC BURGERS

BEEF BLEND	16	SERVED WITH:	ADD ONS:	CHOICE OF ONE SIDE:
BEYOND	16	LETTUCE	BACON	REGULAR FRIES
ORGANIC CHICKEN	16	TOMATO	CHEDDAR	SWEET POTATO FRIES
		RAW ONION	AMERICAN	TRUFFLE SALT FRIES +1
		PICKLES	SWISS	SHOESTRING FRIES
		BRIOCHE BUN	BLEU CHEESE	ONION RINGS +1
			SAUTEED ONIONS	HOUSE SALAD
			SAUTEED MUSHROOMS	COLE SLAW
				FRUIT



ENTRÉES

FALL HARVEST VEGETABLES (V & GF)	ROASTED BUTTERNUT SQUASH, SPAGHETTI SQUASH, PURPLE SWEET POTATOES, BEETS, SPINACH, CARROTS, PEARL ONIONS, UMAMI SAUCE	18
HOUSE-MADE RICOTTA GNOCCHI BOLOGNESE	TOMATO RAGOUT, HERBED RICOTTA CHEESE, E.V.O.O. DRIZZLE (ALSO AVAILABLE HOUSE-MADE MARINARA)	24
HOUSE-MADE SPINACH TAGLIATELLE ADD ON: CHICKEN 8 OR SHRIMP 10	TOMATO FENNEL SAUCE, ANCHOVIES, KALAMATA OLIVES, FRIED CAPERS, BASIL, OREGANO, CRUSHED CHILIES	22
PAN-SEARED JUMBO SCALLOPS (3) (GF)	BLACK RICE RISOTTO, RUSSIAN KALE, SAFFRON SAUCE	34
PAN-SEARED WILD KING SALMON (GF)	JERSEY ROYALS, BROCCOLI RABE, RED MARBLE SAUCE	37
PAN-SEARED WILD HALIBUT (GF)	CHANTERELLES WITH CRISPY PROSCIUTTO, GARLIC, WHITE WINE CREAM SAUCE, HARICOT VERTS, PARSLEY OIL	38
CHICKEN SORRENTINO	CHICKEN SCALLOPINI TOPPED WITH PROSCIUTTO, EGGPLANT & MOZZARELLA, TOMATO WINE SAUCE SERVED WITH RIGATONI PASTA	26
ROASTED ORGANIC HALF CHICKEN (GF)	HEN OF THE WOOD MUSHROOMS, ENGLISH PEA PUREE, TRUFFLE RED WINE AU JUS	28
MEDITERRANEAN CHICKEN MILANESE (ALSO AVAILABLE PAILLARD STYLE (GF))	8 OZ. PARMESAN PANKO CRUSTED CHICKEN CUTLET, ORGANIC BABY ARUGULA, CHERRY TOMATOES, RED ONIONS, CAPERS, OREGANO DRESSING, SHAVED PECORINO ROMANO CHEESE	23
16 OZ. PENNSYLVANIA MILK-FED VEAL CHOP MILANESE	WATERCRESS, MACHE, RED ENDIVE, SHAVED FENNEL, ROASTED HEIRLOOM CHERRY TOMATOES, TRUFFLE VINAIGRETTE	48
12OZ. GRILLED PRIME "BEELER FARMS BERKSHIRE" PORK CHOP SCARPARELLO (GF)	ITALIAN SAUSAGE, FINGERLING POTATOES, SWEET & HOT CHERRY PEPPERS, WHITE WINE GARLIC SAUCE	31
RED WINE BRAISED DOMESTIC LAMB SHANK	CREAMY POLENTA, SAUTEED SPINACH, LAMB AU JUS	36
GRILLED FILET MIGNON (GF) CHOICE OF: 6 OZ. / 8 OZ.	ROASTED ROOT VEGETABLES, CARROT PUREE, CARAMELIZED SHALLOTS, RED WINE DEMI	38 / 41
GRILLED 14 OZ. PRIME SIRLOIN STEAK	PURPLE MASHED POTATOES, WHITE ASPARAGUS, MOREL MUSHROOM SAUCE	45

BUILD YOUR OWN

6 OZ. FILET MIGNON (GF)	38
8 OZ. FILET MIGNON (GF)	41
WILD KING SALMON (GF)	37

BUILD YOUR OWN WITH ANY OF THE PROTEIN ENTREES ABOVE

CHOICE OF TWO SIDES:	CHOICE OF SAUCE:
BABY CARROTS	MOREL MUSHROOM
ROASTED BUTTERNUT SQUASH	RED WINE DEMI
SPAGHETTI SQUASH	BÉARNAISE
SPINACH WITH GARLIC & OIL	TRUFFLE RED WINE CHICKEN AU JUS
ASPARAGUS	
PURPLE MASHED POTATOES	
BAKED POTATO	
SWEET BAKED POTATO	

PIZZAS

(PREPARED GLUTEN-FREE CAULIFLOWER CRUST AVAILABLE UPON REQUEST)

22 MONTH AGED PROSCIUTTO & FIG FLATBREAD	CARAMELIZED ONIONS, ORGANIC BABY ARUGULA, FIG GLAZE DRIZZLE	16
BLACK TRUFFLE PIZZA	BLACK TRUFFLE PATE, SHREDDED MOZZARELLA, SHAVED PARMESAN, ARUGULA	18
BYO PIZZA	CHOICE OF: PEPPERONI, ITALIAN SAUSAGE, BACON, MOZZARELLA, BELL PEPPERS, ONIONS, MUSHROOMS, TOMATOES, JALAPENOS	15

(GF) GLUTEN-FREE, (V) VEGAN, (VG) VEGETARIAN

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