

O Entrees D

COUNTRY HAM, SALMON AND ASPARAGUS LINGUINE \$21

Hearty Linguine in Roasted Red Pepper Cream Sauce with Benton's Country Ham, Seared Salmon and Wood-Roasted Asparagus, Finished with Fresh Herbs

CRISPY PARMESAN POLENTA PRIMAVERA \$19

Tennessee Cornmeal Cakes with Smoked Portabella Mushrooms, a Medley of Spring Vegetables and Roasted Garlic Mascarpone Cheese with Choice of Side

CEDAR PLANKED WESTERN SALMON \$24

Premium Farm-Raised Salmon Broiled on a Cedar Plank with Citrus and Fresh Herbs, Scallions, Yukon Gold Potatoes, Spring Vegetables and Dill Butter Sauce

ROASTED HAWAIIAN SEA BASS \$29

Freshly Flown in from Honolulu. Gremolata Roasted and Served on a Preserved Lemon and Shrimp Risotto with Tempura Scallions and Green Goddess Sauce

PAN SEARED SUNBURST TROUT \$23

Mountain Grown Rainbow Trout Filet Accented with Lemon Butter and Fresh Herbs Served with Warm Citrus-Mustard Slaw

SOUTHWESTERN GROUPER AND SHRIMP \$26

BHB Seasoned Sautéed Grouper and Shrimp Served with Spinach and Artichoke Ragout and Mushrooms, Topped with Sun-Dried Tomato Sauce

SNAKE RIVER CHICKEN \$19

Sautéed Chicken Breast Served with Saffron Rice, Benton's Bacon, Mushrooms and Cilantro-Chipotle Butter Sauce

SCOTCH GLAZED ROTISSERIE PORK PORTERHOUSE \$26

Slow Cooked Premium Pork, Seared and Served with Rhubarb Chutney, Balsamic Glazed Shallots, Garlic Wilted Swiss Chard and Bacon Mashed Potatoes

NORTH AMERICAN ELK TENDERLOIN \$35

with Red Roasted Potatoes, Crispy Carrots and Cabernet Sauce

BHB WILD GAME PLATTER \$35

Elk Tenderloin, Kentucky Bison Filet, and Fried Quail Breast with Chipotle Remoulade Served with Fingerling Potatoes and Juniper Berry-Cabernet Sauce

O PREMIUM BEEF AND BISON D

Experience our Unique BHB Filet Cut from Hand Selected, Aged Certified Black Angus Beef Tenderloin from the Top Third of All Beef

BHB FILET MIGNON (8 oz) \$33

Maximum Flavor and Tenderness is Enhanced by Pre-Roasting the Whole Tenderloin on Our Wood-Fired Rotisserie

BONE-IN FILET (13 oz) \$49

The Ultimate Filet Experience

BLACK ANGUS NEW YORK STRIP STEAK (12 oz) \$29

Great Flavor & Firm Texture

PRIME GRADE COWBOY STEAK (16 oz) \$43

Bone-In Rib Eye

KENTUCKY BISON FILET MIGNON (7oz) \$31

The Original Steak of the West Raised in the South

WOOD-ROASTED REAL PRIME RIB (12 oz) \$27 or (16 oz) \$32

Seasoned with BHB Spices and Slow Roasted on Our Wood-Fired Rotisserie Available only Thursday through Saturday

Beef and Bison Selections Include Choice of Side Item and Our Signature Corn and Black Bean Relish

O DRESS UP YOUR STEAK D

CRAB MEAT OSCAR \$13

Jumbo Lump Crab Meat

Served Over Fresh Asparagus & Topped with Hollandaise Sauce

COLD WATER LOBSTER TAIL MARKET PRICE

The Best Available Anywhere in the World