



## Private Dining Dinner Menu

Destination... Rustic Elegance! Experience the difference as we present Fine Western Dining In The Heart Of The South!

Menu price includes salad, entrée, accompaniments, and coffee/hot tea service.

### Soup and Salads

Jackson Hole Corn Chowder, Seafood Bisque

BHB House, Caesar, Fresh Mozzarella & Roma Tomato Salad

*(Additional \$2.00 per serving of seafood bisque and \$4.00 per Roma Tomato Salad)*

### Entrees

*(Select up to three)*

**Filet Mignon - 7oz for \$37 or 10oz. for \$43**

Our leanest and most tender cut of beef

**Filet Mignon and Lobster - \$80**

7oz. wood-fired filet with a fresh, cold water lobster tail

**New York Strip Steak - \$40**

Great flavor and firm texture

**Elk Tenderloin - \$42**

Served with a cabernet sauce

**Snake River Chicken - \$29**

Sautéed Chicken Breast topped with Apple Smoke Bacon,

Wild Mushrooms and a Cilantro-Chipotle Butter Sauce

**Soy Grilled Salmon - \$31**

Fresh salmon filet pan seared & served with a coconut curry sauce

**Grouper and Shrimp - \$33**

BHB Seasoned grouper and Shrimp

**Caribbean Sea Bass - \$37**

Fresh sea bass filet seasoned and sautéed with citrus butter

Prices do not include sales tax and 20% service charge. Prices are subject to change.



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## Entrée Accompaniments

Oscar (3oz. jumbo lump crab meat sautéed in wine and butter, best on top of a steak) \$10.95  
Encrusted (horseradish, bread crumbs and honey Dijon crust. Best on top of a steak) \$3.00

## Accompaniments

(Select One Potato)

Garlic Mashed Potatoes

Red Roasted Potatoes

Twice Baked Potato

(Select One Vegetable)

Asparagus Hollandaise

Vegetable Medley

## Desserts

(A la Carte) \$6.00

New York Cheesecake

Crème Brulee

Almond Biscotti Torte

Chocolate Caramel Cake

## Appetizer Selections

(Enhance your menu by selecting a plated appetizer for your first course.)

Colossal Shrimp Cocktail \$14

Blackened Ahi Tuna \$10

Crab Cakes \$12

## Hors d'oeuvres Selections

(Begin your event with a reception featuring passed or displayed hors d'oeuvres.)

Colossal Shrimp Cocktail \$4.00 each

Fresh Oysters on the Half Shell \$2.00 each

Assorted Domestic Cheeses and Fresh Fruit \$4.25 per person

*San Pellegrino and Aqua Panna are available for an additional charge.*

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