

BISTRO MENUS

Appetizers



Beef Satay

Sesame marinated beef tenderloin skewers
Served with tempura vegetables, wasabi cream
and soy ginger sauce. — \$8

Pacific Calamari And Shrimp

Lightly battered and fried served with a sweet chili sauce and dijon herb aioli. — \$9

Blackend Sashimi Grade Yellow Fin Tuna

Sashimi grade tuna seared rare and sliced served with spicy western coleslaw and
sesame wasabi cream sauce. Entrée — \$23 Appetizers — \$12

BHB Crab Cakes

Delicately seasoned seared lump crab cakes served with a
fresh herb purée and roasted red pepper sauce. Entrée — \$23 Appetizers — \$12

Soups

Crab Bisque

Cream soup made by Chef Bick with fresh crab meat. — \$8

Salads

House Salad

Mixed greens served with sliced roma tomato, cucumbers
and monterey jack cheese. — \$5

Roma Tomato Salad

With fresh mozzarella served with tuscan extra virgin olive oil, balsamic vinegar, basil
pesto, fresh herbs and smoked paprika. — \$7

Caesar Salad

Romaine lettuce with house-made dressing and parmesan polenta croutons. — \$7

BHB Chopped Salad

Iceberg lettuce with cucumbers, bacon, artichokes, eggs and cheddar jack cheese
tossed with pepper-parmesan dressing topped with crispy fried onions. — \$8