

BISTRO MENUS

Beef and Market



BHB Filet Mignon

Maximum flavor and tenderness is enhanced by pre-roasting the Whole tenderloin on our wood-fired rotisserie.

6-oz — \$27 8-oz — \$31

New York Strip Steak

Great flavor and firm texture.

12-oz — \$28

Ribeye Steak

Most marbled cut of beef, hand cut in house.

14-oz — \$29

Prime Cowboy Ribeye

French cut bone-in ribeye.

16-oz — Market price

French-Cut Prime Bone-In Filet

The ultimate filet experience. Broiled and served in Burre Monte.

13-oz — Market price

Maine Lobster Tail

Broiled and served with Buerre Monté.

10-oz — Market price

All beef is 28 day wet aged USDA midwestern beef

Seafood

Truffled Seafood Meuniere

Sautéed scallops, shrimp, crab and mussels served with penne pasta and black truffle butter sauce. — \$24

Cedar Planked Salmon

Premium farm raised scottish salmon broiled on a cedar plank with fresh herbs, baby baked potatoes and grilled asparagus served with béarnaise sauce. — \$24

Southwestern Grouper And Shrimp

Seasoned sautéed grouper and shrimp served with spinach and artichoke ragout with mushrooms. Topped with sun-dried tomato sauce, balsamic reduction and buttermilk bleu cheese. — \$24

Roasted Hawaiian Swordfish

Freshly flown in from honolulu. Served on a spinach-mushroom risotto with black truffle butter sauce topped with roasted sweet pepper relish. — \$27

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Mixed Entrées



Crispy Vegetable Napoleon

Layers of fried green tomatoes, breaded polenta, eggplant parmesan and boursin cream served with roasted tomato sauce, balsamic reduction and spinach artichoke ragout. — \$17

Chicken Provence

Fried herb crusted all natural air line chicken breast served with garlic mashed potatoes and honey mustard pan gravy. — \$18

Rack Of Lamb

Honey rotisserie roasted rack of lamb served with garlic mashed potatoes and mint relish and lamb jus. — \$29

BHB Game Platter

Elk tenderloin, jalapenō bacon wrapped bison and fried quail breast served with yukon gold potatoes, juniper berry cabernet sauce and chipotle remoulade. — \$34

North American Elk Tenderloin

Pan seared elk tenderloin served with rosemary yukon gold potatoes, tobacco onions and cabernet sauce. — \$39

Snake River Pork Shank

Five spice Nimen Ranch pork shank. Rotisserie roasted, then braised. Served with sweet potato hash and sweet and sour fennel-corn relish. — \$19