



Appetizers

BEEF SATAY \$8

Sesame Marinated Beef Tenderloin Skewers Served with Tempura Vegetables, Wasabi Cream and Soy Ginger Sauce

BUTTERNUT SQUASH AGNOLOTTI \$9

Homemade Piedmont Style Ravioli With Butternut Squash Filling Served with Black Truffle Butter Sauce and Topped with Blackberry Farms "Singing Brook Cheese"

PACIFIC CALAMARI AND SHRIMP \$9

Lightly Battered and Fried Served with a Sweet Chili Sauce and Dijon Herb Aioli

TEXAS QUAIL \$11

Benton's Bacon Wrapped Quail Breast With Boursin Cheese Stuffing, served with Black Mission Fig-Shallot Compote and Boiled Texas Quail Egg

BLACKENED SASHIMI YELLOW FIN TUNA \$12

Sashimi Grade Tuna Seared Rare and Sliced Served with Fine Julienne Asian Vegetables and Sesame Wasabi Cream Sauce

PAN ASIAN CRAB CAKES \$12

Delicately Seasoned Lump Crab Cakes Fried with Asian Coating served with Japanese Fish Sauce and Sweet Pepper Relish

MAINE LOBSTER TRIO \$16

Giant Maine Lobster Claw, Truffle Lobster Potato Salad and Steamed Lobster Dumpling with Baby Greens and Herb Aioli

Soups & Salads

CHEFS BICK'S SOUP OF THE DAY \$5

CRAB BISQUE \$8

Cream Soup Made By Chef Bick With Fresh Crab Meat

HOUSE SALAD \$5

Mixed Greens Served with Sliced Roma Tomatoes, Cucumbers and Monterey Jack Cheese

WEDGE SALAD \$6

Iceberg Lettuce With Cucumbers, Tomatoes, Benton's Bacon, Buttermilk Bleu Cheese and Bleu Cheese Dressing

ROMA TOMATO SALAD \$7

With Fresh Mozzarella Served with Tuscan Extra Virgin Olive Oil, Balsamic Vinegar, Basil Pesto, Fresh Herbs and Smoked Paprika

CAESAR SALAD \$7

Romaine Lettuce With House-Made Dressing and Falls Mills Polenta Croutons

BHB CHOPPED SALAD \$8

Iceberg Lettuce With Cucumbers, Benton's Bacon, Artichokes, Eggs and Cheddar Cheese. Tossed with Pepper-Parmesan Dressing And Topped with Crispy Fried Onions



Beef & Market

ALL BEEF IS 28 DAY WET AGED USDA MIDWESTERN BEEF
All Beef and Market Items Include a Choice of a House Salad or Side Item

BHB FILET MIGNON (6 oz) \$29 (8 oz) \$32

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

NEW YORK STRIP STEAK (13 oz) \$28

Great Flavor & Firm Texture

RIBEYE STEAK (14 oz) \$29

Most Marbled Cut of Beef, Hand Cut in House

PRIME COWBOY RIBEYE (16 oz) MARKET PRICE

French Cut Bone-in Ribeye

PRIME BONE-IN FILET (13 oz) MARKET PRICE

The Ultimate Filet Experience

MAINE LOBSTER TAIL (10 oz) MARKET PRICE

Broiled and Served with Beurre Monté

NORTH AMERICAN ELK TENDERLOIN (7 oz) MARKET PRICE

Pan Seared and Served with Tobacco Onions and Cabernet Sauce

Entrées

SNAKE RIVER PASTA \$17

Pan Seared Chicken Breast With Benton's Bacon, Pepper, Onions and Portobello Mushrooms and served over Linguini Topped with a Chipotle Cream Sauce

CRISPY VEGETABLE NAPOLEON \$19

Layers of Fried Green Tomatoes, Breaded Polenta, Eggplant Parmesan Served with Boursin Cream, Roasted Tomato Sauce, Balsamic Reduction and Spinach Artichoke Ragout

PORK SHANK \$23

Five Spice Niman Ranch Pork Shank Rotisserie Roasted, then Braised. Served with Sweet Potato Hash and Sweet and Sour Fennel-Corn Relish

SOUTHERN BRAISED SHORT RIBS \$23

Kentucky Bison Short Ribs Served with Falls Mills Soft Polenta blended with Sweetwater Valley Buttermilk Cheese and Jack Daniels Pecan-Barbecue Sauce

CEDAR PLANKED SALMON \$24

Premium North Atlantic Salmon Broiled on a Cedar Plank with Fresh Herbs, Baby Baked Potatoes and Grilled Asparagus

GROUPER AND SHRIMP \$25

Seasoned Gulf Grouper and Shrimp Served with Spinach and Artichoke Ragout with Mushrooms Topped with Sun-Dried Tomato Sauce, Balsamic Reduction and Buttermilk Bleu Cheese

SEAFOOD TRIO \$25

Broiled Sea Bass, Shrimp and Scallops Served with Sautéed Spinach and a Citrus Butter Sauce

SURF AND TURF VENETIAN \$33

Gremolata Crusted Chilean Sea Bass and Lump Crab Stuffed Tenderloin Filet Served with Tomato and Basil Risotto

BHB GAME PLATTER \$35

Elk Tenderloin, Jalapeno Bacon Wrapped Kentucky Bison and Fried Quail Breast With Loaded Mashed Potatoes, Juniper Berry Cabernet Sauce and Chipotle Remoulade



Complement Your Meal

GRILLED SHRIMP \$9

Jumbo Shrimp Served with Beurre Monté

CRAB MEAT OSCAR \$12

Jumbo Lump Crab Meat Served Over Fresh Asparagus Topped with Hollandaise Sauce

HERB CRUSTED SCALLOPS \$13

Herb Crusted Diver Scallops Served with Beurre Monté

From Our Wood-Fired Oven

SPINACH AND ARTICHOKE SOUFFLE \$9

Served with House-Made Crostini

STUFFED PORTOBELLO MUSHROOM \$10

Baked with a Cheese and Spinach Filling Topped with Almonds* and a Balsamic Glaze

TRUFFLED CRAB MEAT MACARONI AND CHEESE \$12

Four-Cheese Macaroni with Delicately Spiced Jumbo Lump Crab Meat Baked with Black Truffle Oil

NEW ORLEANS BAKED OYSTER TRIO \$13

Six Wood Fired Oven Baked Gulf Oysters Prepared Rockefeller, Bienville and Casino Style

Sides

\$4

STEAK FRIES

HERB ROASTED POTATOES

SPICY WESTERN COLE SLAW

\$5

VEGETABLE RAGOUT

SWEET POTATO HASH

FRIED GREEN TOMATOES

GARLIC MASHED POTATOES

CHEF'S RISOTTO OF THE DAY

\$6

SAUTÉED SPINACH

LOADED BAKED POTATO

ASPARAGUS HOLLANDAISE

SAUTÉED MUSHROOMS WITH BLEU CHEESE

FOUR-CHEESE BAKED MACARONI AND CHEESE

A Voluntary 20% Gratuity Will Be Added
to Parties of Eight or More

***Items May Contain Nuts**



Scrumptious Desserts

ELK TRACKS ICE CREAM PIE \$6

Vanilla bean ice cream, Heath Bar crunch, Frangelica and toasted pecans on a chocolate chip crust.*

YELLOWSTONE PEANUT BUTTER PIE \$7

A blend of peanut butter, coconut cream and chocolate sauce with apricot purée.*

THE BHB CRÈME BRÛLÉE \$6

Enjoy this elegant classic baked custard with caramelized raw sugar and seasonal fruit.

CLASSIC CHEESECAKE \$7

With chantilly cream and seasonal berries

BISTRO DESSERT SAMPLER \$8

A taste of three of our sweet specialties: The BHB Crème Brûlée, Pecan Brownie with Jack Daniels sauce and Yellowstone Peanut Butter Pie.

MOLTEN CHOCOLATE CAKE \$8

Dark chocolate genoise cake with a chocolate truffle filling served warm with white chocolate anglaise sauce.

Dessert Drinks

BHB COFFEE \$7.50

Bailey's, Amaretto, Dark Crème de Cacao, coffee and whipped cream

IRISH COFFEE \$7.50

Jameson Irish Whiskey, coffee, sugar, whipped cream and topped with Dark Crème de Menthe.

CARAMEL DELIGHT \$7.50

Kahlua, Bacardi Vanilla, Tuaca, coffee, whipped cream and topped with caramel.

NUTTY IRISHMAN \$7.50

Bailey's, Frangelico, Amaretto, coffee and whipped cream.

CHOCOTINI \$8.50

Stoli Vanilla, Dark Godiva Chocolate, White Crème de Cacao with half and half. Shaken and served in a chocolate lined martini glass

CAFÉ AMARETTO \$7.50

Amaretto, Kahlua, coffee and whipped cream.

TAYLOR 10-YEAR FLADGATE PORT \$7.00

DOW'S LBV 2004 PORT \$8.50

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