

PRIVATE DINING MENU

Lunch



DESTINATION... RUSTIC ELEGANCE!

EXPERIENCE THE DIFFERENCE AS WE PRESENT

FINE WESTERN DINING IN THE HEART OF THE SOUTH!

Menu Price Includes Salad, Entrée, and Accompaniments

Salads

(Select One)

BHB House Salad

Caesar Salad

Lunch Entrees

(Select Three)

6oz. Luncheon Filet Mignon

Our leanest and most tender cut of meat 10oz. — \$31

BHB Chop Steak

Our famous tenderloin, ground in-house daily, served with a Portabella mushroom sauce. — \$18

8oz. Bistro Steak & Shrimp Skewer

A prime sirloin steak, served with freshly grilled shrimp. — \$26

Grilled Chicken & Shrimp Skewer

Tender chicken breast, served with freshly grilled shrimp. — \$21

Snake River Chicken

Sautéed chicken breast served with Benton's smoked bacon, mushrooms and Cilantro-Chipotle Butter sauce. — \$18

Rotisserie Roasted Chicken Alfredo

BHB Seasoned chicken breast served with linguini and parmesan cream sauce. — \$18

Blackened Shrimp Alfredo

Gulf shrimp seared with Cajun spices and served with Linguini and parmesan cream sauce. — \$21

Grouper Almandine

Fried Almond crusted grouper served with a honey mustard sauce. — \$18

Accompaniments

(Select One Potato)

Buttermilk Mashed Potatoes

Red Roasted Potatoes Twice Baked Potatoes

(Select One Vegetable)

Asparagus Hollandaise

Vegetable Medley

Fried Green Tomatoes

Desserts

(A la Cart) — \$6.00

Crème Brulee

Chocolate Caramel Cake

Cheese Cake

Peanut Butter Pie

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Hors d'oeuvre Selections

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

Colossal Shrimp Cocktail — \$7.00 per person

Assorted domestic Cheeses — \$3.00 per person

Assorted Fresh Fruits — \$3.50 per person

Beverages

San Pellegrino and Aqua Panna — \$5.00 each bottle

Iced Tea and Soda Products — \$2.50 per person

Coffee Service — \$2.50 per person

Hot Tea Service — \$3 per cup

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