

# BH DINNER MENU

## HAND CRAFTED MARTINIS, COCKTAILS AND CLASSIC HIGHBALLS

Our bar is staffed by professional mixologists who take pride in every cocktail they make. All cocktails are made from the finest freshly squeezed ingredients. Ask your server or bartender what is being created today.

### Black & Blue Mojito

10 Cane Rum, Freshly Squeezed Lime Juice, Fresh Mint, Fresh Berries 14.00

### Grand Smash

Grand Marnier, Freshly Squeezed Lemon Juice, Fresh Mint 14.00

### Orange Blossom

Bombay Sapphire Gin, Freshly Squeezed Orange Juice, DeKuyper Triple Sec 13.00

### Blood Orange Martini

Grey Goose L'Orange, Monin Blood Orange, Freshly Squeezed Orange Juice 14.00

### Basil Drop Martini

Skyy Citrus Infused Vodka, Campari, Basil, Freshly Squeezed Lemon & Lime Juice 13.00

### Ultimat Martini

Chilled Ultimat Vodka 14.00

### C.E.O. Martini

Chopin Vodka, Extra Olives 14.00

### Ruby Red Lemon Drop Martini

Absolut Ruby Red Vodka, Freshly Squeezed Grapefruit, Lemon & Lime Juice, Sugared Rim 13.00

### Side Car Martini

Courvoisier VS, Cointreau, Freshly Squeezed Lime Juice, Sugared Rim 13.00

### Pretty as a Peach Martini

Absolut APEACH, DeKuyper Peach Pucker, Peach Nectar 13.00

### Flirtini Martini

Finlandia Vodka, Chambord, Pineapple Juice 13.00

### Perfect Pear

Absolut Pears Vodka, Pear Nectar, DeKuyper Triple Sec 13.00

### Espresso Martini

Absolut Vanilia Vodka, Godiva Chocolate Liqueur, Freshly Brewed Espresso 14.00

### Mint Julep

Woodford Reserve Bourbon, Fresh Mint 14.00

### 19th Tea

Our Classic Arnold Palmer, Ketel One Vodka 12.00

### Bramble Martini

Hendrick's Gin, Chambord, Freshly Squeezed Lemon Juice 13.00

### New Level Collins

Level Vodka, Freshly Squeezed Lemon Juice 14.00

### Daily Bull

Red Bull Energy Drink, Ketel One Citroen, Club Service 13.00

### Caramel by the Sea

Belvedere Vodka, Navan Natural Vanilla Liqueur, Caramel and Black Lava Sea Salt 13.00

### Patrón Pom Margarita

Patrón Tequila, Citronge, Pomegranate Juice, Freshly Squeezed Lime Juice 14.00

### The Grill Signature Margarita

Jose Cuervo Especial and Cointreau, Freshly Squeezed Lime Juice 13.00

## BEVERAGES

Soft Drinks	3.25
Iced Tea	3.25
Fresh Squeezed Handshaken Lemonade	3.75
Arnold Palmer	3.75
Pellegrino or Panna	(16 oz.) 4.50 (33 oz.) 8.50
Fresh Brewed Coffee	3.00
Fresh Brewed Decaf	3.00
Hot Tea	3.00
Espresso	3.75
Cappuccino	4.25
Milk	2.95
Red Bull or Sugar Free Energy Drink	4.75

## APPETIZERS

Shrimp Cocktail	16.75
Dungeness Crab Cocktail	17.75
Oysters on the Half Shell	16.50
Clams on the Half Shell	13.50
Jumbo Lump Crab Cake	17.75
Lobster Martini	24.75
Steak Tartare *	17.75
Gravlaks	15.50
Fresh Ahi Sashimi	16.75
Steamed Littleneck Clams	15.50
Garlic Cheese Bread	9.00
Half Order	7.00

## SOUPS

	Sm. Bowl	Lg. Bowl
Soups of the Day	5.75	6.75
Chilled Gazpacho Soup	5.75	6.75

## STARTER SALADS

The Grill Mixed Green Salad	9.00
Romaine Hearts	9.50
Caesar Salad *	9.75
Caesar Salad (for two) *	17.50
The Grill Chop Salad	9.75
Iceberg Wedge, Tomatoes, Red Onion, Bacon, Crumbled Bleu Cheese and Creamy Bleu Cheese Dressing	
Endive, Spicy Pecans, Romaine	10.75
with Gorgonzola Cheese	
Iceberg Wedge	13.50
Tomato, Bacon, Crumbled Bleu Cheese & Vinaigrette	
The Grill Cobb Salad	16.50
Vine Ripened Tomatoes and Sweet Onions	12.75
Vine Ripened Tomatoes	14.50
with Sweet Onions and Crumbled Roquefort Cheese	
Vine Ripened Tomatoes and Buffalo Mozzarella	14.75
with Fresh Basil	

## MAIN COURSE SALADS

Chicken Caesar Salad *	19.75
The Grill Cobb Salad	24.75
Blackened Ahi Salad	27.50
Shrimp Louie	26.75
Dungeness Crab Louie	29.75

## POTATOES AND ONIONS

Fried Onions	7.00
Shoestring Potatoes	7.50
The Grill Combo	9.00 (for 4) 12.50
French Fried Potatoes	7.00
Lyonnais Potatoes	7.50
O'Brien Potatoes	7.50
Hashed Brown Potatoes	7.00
Au Gratin Potatoes	7.50
Garlic Mashed Potatoes	6.50
Yukon Gold Mash	6.50
Garlic Spinach Mashed Potatoes	7.00
Baked Potato	6.00

## VEGETABLES

Creamed Spinach	7.00
Broccoli or Carrots, Steamed	5.00
Green Beans, Steamed	7.00
Zucchini, Sauteed with Onion	6.50
Spinach, Steamed	6.00
Sauteed Mushrooms	7.00
Sauteed Spinach and Garlic	6.00
Grilled Asparagus	8.75

## House Special

Prime Filet (Bone-In) 48.75

## STEAKS AND CHOPS

Aged 28 Days Prime Angus  
Midwestern Corn Fed Beef

Prime New York Steak	41.75
Prime New York Pepper Steak	41.75
Filet Mignon	39.75
with Boef Onions and Bordelaise Sauce	
Petite Filet Mignon (8 oz.)	35.50
Double Cut Colorado Lamb Chops	38.75
Double Cut Kurobuta Pork Chop	29.75
with Washington Blackberry Sauce	
Fresh Chopped Beef Steak	29.75
with Grilled Onions	
Veal Chop	42.50
with Shiitake Mushrooms	
Porterhouse Steak (24 oz.)	49.75

Steaks Available with Bordelaise,  
Roquefort, Bearnaise or Green Peppercorn Sauce

## CHARBROILED FISH

Lake Superior Whitefish	29.75
Ahi Tuna	35.75
Scottish Salmon	31.75

## SEAFOOD

Jumbo Lump Crab Cakes	33.75
Baked Whitefish	29.75
Pan Fried Whitefish	29.75
Pan Fried Dover Sole	43.75
Pan Fried John Dory	37.75
Baked Parmesan Crusted Chilean Sea Bass	38.75
Poached Scottish Salmon	31.75
Cold Poached Scottish Salmon	31.75
Steamed Littleneck Clams	25.75

## THE GRILL SPECIALS

Chicken Pot Pie	23.75
Braised Short Ribs	32.50
Peppered Filet Medallions	39.75
with Roquefort Sauce	
Calf's Liver, Onions and Bacon	27.50
Calf's Liver, Sauce Bordelaise	27.50
Steak Tartare *	23.50
Grilled Vegetable Plate	19.75

## CHICKEN

Chicken Marsala	25.75
Chicken Piccata	25.75
Broiled Garlic Half Chicken	22.50
Roasted Brick Chicken	25.50

## PASTA

Angel Hair Pasta Pomodoro	19.75
Grilled Shrimp Pomodoro	28.75
with Angel Hair Pasta	
Linguini and Clams	27.50

## EGG DISHES

Joe's Special with Mushrooms	22.00
Chicken Hash	19.50
Double Thick Sliced Bacon and Three Eggs *	18.75
Prime New York Steak (12 oz.) and Three Eggs *	33.50

The Grill Features an Extensive List of Wines Including many Selections in Each Varietal which are Available by the Glass. Please Ask Your Server

## LIQUOR LIST

### VODKA

Absolut	Absolut Flavors	Belvedere
Chopin	Finlandia	
Grey Goose	Grey Goose L'Orange	
Ketel One	Ketel One Citroen	Level
Skyy	Skyy Citrus	Smirnoff
Stolichnaya	Vox	

### BOURBON AND WHISKEY

Baker's	Basil Hayden's
Booker's	Jack Daniel's Single Barrel
Knob Creek	Maker's Mark
Wild Turkey Rare Breed	Woodford Reserve

### SCOTCH

Chivas	Cragganmore	Dalmore
Dalwhinnie	Dewar's	
Glenfiddich	Glenkinchie	Glenlivet
Glenmorangie	Highland Park	Lagavulin
Johnnie Walker Black or Red		
Macallan 12	Macallan 18	Talisker

### TEQUILA

Cazadorez	Chinaco Reposado
Corralejo Reposado	Corralejo Añejo
Cuervo 1800	Cuervo Reserva de la Familia
Don Julio Blanco	Don Julio Añejo
Patrón Silver	Patrón Añejo
Porfidio	Sauza Hornitos

### GIN

Beefeaters	Bombay	Bombay Sapphire
Boodles	Citadelle	Gordon's
Hendrick's	Tanqueray	Tanqueray 10

### RUM

Bacardi	Bacardi Flavors	Bacardi Añejo
10 Cane	Captain Morgan	
Mt. Gay	Myers Dark	

### COGNAC - CALVADOS - GRAPPA

Calvados Daron	
Courvoisier VS	Courvoisier VSOP
Delamain	Hennessy Paradis
Hennessy VSOP	Hennessy XO
Martel Cordon Bleu	
Remy Martin VSOP	Remy Martin XO
Grappa Castella Banfi	

## BEER LIST

### BOTTLES

Samuel Adams Boston Lager	6.00
Pilsner Urquell	6.50
Guinness Extra Stout	6.75
Amstel Light	6.25
Heineken	6.25
Beck's	6.25
Bohemia	6.25
Stella Artois	6.25
Sierra Nevada Pale Ale	6.25
Budweiser or Bud Light	5.50
Miller Lite	5.50
Buckler (Non-Alcoholic)	5.50

Ask your Server for Other Bottled Beer Selections

\* Consuming raw or undercooked eggs may increase your risk of food borne illness.