



Dinner Menu

June 30–July 11, 2025

Soup du Jour

Mixed Green Salad with House Vinaigrette

Crab or Shrimp Cocktail

Classic Caesar Salad

Available with Chicken, Shrimp, or Crab

CATCH OF THE DAY

Corn Puree, Marinated Black Eyed Peas, Roasted Peppers, Tropical Salsa

GRILLED LAMB CHOPS

Panzanella Salad, Focaccia Croutons, Cucumbers, Cherry Tomatoes, Herbed Yogurt, Garlic Butter

ZUCCHINI INVOLTINI

Ricotta, Fresh Tomato Sugo, Red Chard, Caponata, Burrata, Pinenuts

SEAFOOD CROQUETTES

Crawfish Bisque, Summer Succotash, Carnaroli Rice, Lemon

BCS BURGER ON A PUB BUN, HOUSE PICKLES

Brisket, Chuck, Short Rib

HALIBUT FISH AND CHIPS

Served with Tartar Sauce and Cole Slaw

CHARBROILED FILET

Potato and Seasonal Vegetables

DESSERTS

Strawberry Shortcake

Chantilly Cream

Cherry Pie

Vanilla Bean Ice Cream

Champagne Mango & Berry Eton Mess

Meringue, Basil Sugar