

SHAREABLES

Boneless Chicken Bites • \$9 » Buffalo Style or BBQ, Bleu Cheese Dipping Sauce and Celery Sticks.

Almond Brie Croquettes • \$12 » Panko and Almond Crusted Brie Cheese Served with Grapes, Strawberries and Baguette

Chicken Lettuce Wraps • \$12 » Grilled Chicken Breast, Asian Sauce, Water Chestnuts, Green Onions, Chow Mein Noodles, and Iceburg Lettuce

SOUPS AND SALADS

Soup Du Jour » Cup \$4 Bowl \$5

Tomato Basil Bisque » Cup \$4 Bowl \$5

French Onion Au Gratin » Cup \$5 Bowl \$6

Caesar Salad » Crisp Romaine, House Made Croutons, Caesar Dressing and Asiago Cheese-Side \$7 Large \$12
» add Chicken \$5, Salmon \$6, Beef Tenderloin, \$11, Shrimp \$15

BOH Garden Salad • \$6 » Mixed Seasonal Greens, Cucumber, Cherry Tomatoes, Garbanzo Beans, Slivered Carrots, Toasted Sunflower Seeds and Italian Herb Vinaigrette

ENTRÉE SALADS

Mediterranean Salad • \$15 » Romaine Lettuce, Shaved Fennel, Crispy Capers, Kalamata Olives, Cucumbers, Tomatoes, Red Onions, Feta Cheese and Mediterranean Dressing
» Add Chicken \$5, Salmon \$6, Beef Tenderloin \$11, Shrimp \$15

Caprese Salad • \$15 » Sliced Tomatoes, Fresh Mozzarella, Fresh Basil, Olive Oil, Black Pepper, Balsamic Reduction, and Mixed Greens in Italian Vinaigrette
» Add Chicken \$5, Salmon \$6, Beef Tenderloin \$11, Shrimp \$15

Grand Traverse Salad • \$15 » Mixed Greens, Berries, Red Onions, Walnuts, Dried Cherries, Served with Raspberry Vinaigrette
» Add Bleu Cheese or Feta \$1 and/or Add Chicken \$5, Salmon \$6, Beef Tenderloin \$11, or Shrimp \$15

B.O.H. STEAK HOUSE SELECTIONS

STEAKS, LAMB, VEAL AND PORK

CHOICE OF SOUP OR GARDEN SALAD, FRENCH ONION \$1.00, CAESAR \$1.00
WEDGE SALAD \$3.00

"The Presidents Plate" Grilled Prime 14 oz. New York Steak • \$44
» Grilled Prime New York Strip Steak Served with Pomme Frites, Broccoli and Spinach »

8 oz. Filet • \$40

5 oz. Filet • \$36

Grilled Marinated Flank Steak • \$28

14 oz. New York Steak Au Poivre • \$44

New Zealand Lamb Rack • \$46

Pork Chop • \$28

14 oz. Ribeye • \$39

Veal Scallopini Oscar • \$41
» Sautéed Veal Cutlets Topped with Lump Crab Meat, Bearnaise Sauce and Garnished with Fresh Asparagus »

POULTRY

Grilled Chicken Breast • \$23

Buttermilk Chicken • \$25

FISH AND SEAFOOD

Broiled Whitefish • \$25

Grilled or Blackened Salmon • \$30

Grilled or Sautéed Shrimp • \$34

Crab Cake Dinner • \$36

Sautéed Trout with Almond Butter • \$27

STEAKHOUSE SIDES

SIDES

Baked Potato, Mashed Potatoes, White Cheddar Macaroni, Mashed Sweet Potatoes, Pommes Frites, Basmati Rice, French Fries, Sweet Potato Fries

VEGETABLES

Sautéed or Creamed Spinach, Carrots, Broccoli

SAUCES

Zip Sauce, Brandy Peppercorn Sauce, Bearnaise Sauce, B.B.Q. Sauce, Buerre Blanc, Garlic Wine Butter, Tartar Sauce, Cocktail Sauce, Demi-Glace, Gravy

ADDITIONAL ITEMS

Asparagus • \$2

Sautéed Onions • \$1

Sautéed Mushrooms • \$1

Bleu Cheese • \$2

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF
FOODBOURNE ILLNESS