



Lunch Menu

Starters

BONELESS CHICKEN BITES

Buffalo Style or BBQ, Bleu Cheese Dipping Sauce, Celery Sticks \$8

JP'S LUMP CRAB CAKES

Creole Mustard Aioli \$16

HONEY GARLIC SHRIMP LETTUCE WRAPS

Garlic, Ginger, Honey and Soy Glazed Gulf Shrimp, Served with Iceberg Lettuce, Topped with Crispy Rice Noodles and Green Onions \$14

BLACKENED BEEF TIPS

Cajun Spiced Beef Tenderloin, In a Creole Sauce with Tomato and Green Onion, Served with Bleu Cheese Crostini \$13

Soups & Salads

SOUP DU JOUR

Cup \$4 Bowl \$5

FRENCH ONION AU GRATIN

Cup \$5 Bowl \$6

TOMATO BASIL BISQUE

Cup \$4 Bowl \$5

CAESAR SALAD

Crisp Romaine, House Made Croutons, Caesar Dressing and Asiago Cheese \$7

BOH GARDEN SALAD

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

THE WEDGE

Crisp Wedge of Chilled Iceberg Lettuce, Crumbled Bleu Cheese, Grape Tomatoes, Red Onions, Crisp Bacon and Bleu Cheese Dressing \$8

Large Salads

JICAMA SALAD

A Blend of Spinach and Romaine Lettuce, Topped with Jicama, Red Onion, Peppers, Radish, Roasted Corn, Tomato, Avocado and Oranges, Served with Lime Cilantro Vinaigrette \$14 with Chicken \$18, with Salmon \$19 or Beef Tenderloin \$24 or Shrimp \$29

HEARTS OF PALM SALAD

Blend of Romaine and Iceberg Lettuce with Hearts of Palm, Celery, Tomato, Garbanzo Beans, Artichoke Hearts, Hard Boiled Egg with a Tomato and Basil Dressing \$15 with Chicken \$19, with Salmon \$20, Add Beef Tenderloin \$25 or Shrimp \$30

MEDITERRANEAN SALMON SALAD

Romaine Lettuce, Shaved Fennel, Crispy Capers, Kalamata Olives, Cucumbers, Tomatoes, Red Onion, Feta Cheese, and Mediterranean Vinaigrette (Have it Grilled, Sautéed or Blackened) \$19

GRILLED CHICKEN CAESAR

Crisp Romaine Lettuce, House Made Croutons, Caesar Dressing, and Asiago Cheese \$16 with Salmon \$19 or Shrimp \$27

Desserts

CHOCOLATE LAVA CAKE

Warm Chocolate Cake, Chocolate Filling \$8

CREAM PUFF SUNDAE

Vanilla Ice Cream, Sanders Hot Fudge, Whipped Cream, and a Cherry \$8

POUND CAKE

Berry Compote and Whipped Cream \$8

Sandwiches

Choice of: Fries, Club Chips or House Made Cole Slaw

BOH TAVERN BURGER

Grilled Half Pound Prime Beef, Tomato, Shredded Lettuce, Pickles and Onion Mayo on a Sesame Seed Bun \$12

BOH CLUB SANDWICH

Roasted Turkey, Smoked Bacon, Lettuce, Tomato, Toasted Ciabatta with Mayo \$10

MEATBALL AND PROVOLONE SUB

Italian Style Beef, Pork and Veal Meatballs, Topped with Provolone Cheese and Marinara Sauce in a Toasted Hoagie Bun \$12

HOUSE MADE VEGGIE BURGER

Made with Squash, Zucchini, Portabella Mushroom, Garbanzo Beans, Carrots, Oats, Topped with Red Onion, Shredded Lettuce, Tomato, Pesto Aioli, On a Toasted Ciabatta \$10

TUNA MELT

Albacore Tuna Salad, Served Open-Faced on an English Muffin, Topped with Tomato and Cheddar Cheese \$12

Lunch Entrees

Choice of Soup, Salad, French Onion \$1, Caesar \$1

PINEAPPLE CHICKEN CURRY

A Blend of Vegetables Including Bok Choy, Broccoli, Peppers and Carrots, Pineapple, Sautéed Chicken Breast in a Curry Coconut Milk Sauce, Served Over Basmati Rice \$26

GRILLED FILET MIGNON

Char-Grilled Tenderloin with Zip Sauce 5oz \$34

ASIAN GRILLED SALMON

Topped with a Sweet Chili Ginger Garlic Glaze, Scallions and Sesame Seeds, Basmati Rice and Vegetable Du Jour \$29

BROILED LAKE SUPERIOR WHITEFISH

Served with a Lemon Beurre Blanc Sauce \$24

GRILLED CAPRESE CHICKEN LINGUINE

Chicken Breast Topped with Tomato, Basil Pesto, Fresh Mozzarella, Served with Linguine Aglio e Olio and Vegetable Du Jour \$26

TUSCAN TORTELLINI

Cheese Tortellini Pasta with Italian Sausage, Peppers, Mushrooms and Spinach, In a Creamy Palomino Sauce Topped with Asiago \$25

MEDITERRANEAN OMELET

3 Eggs, Roasted Tomatoes, Spinach, Feta, English Muffin and Fruit Cup \$12

GOLD BRICK SUNDAE

Vanilla Ice Cream, Chocolate Shell with Pecans, Whipped Cream, and a Cherry \$8

SEASONAL SORBET

Garnished with Fresh Berries \$9

*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 foodborne illness.*