



# 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

### BEEF & CHEESE NACHOS

Seasoned Ground Beef, Nacho Cheese Sauce and Corn Tortilla Chips \$11

### SHRIMP CAKE SLIDERS

Mini Brioche Rolls, Basil Aioli, Iceberg lettuce \$14

## Soups & Salads

### SOUP DU JOUR

Cup \$4 Bowl \$5

### GAZPACHO

Cup \$5 Bowl \$6

### 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

### BISTRO SALAD

Mixed Greens, Bleu Cheese, Bacon, Tomatoes, Cucumbers, Red Onions and Bistro Dressing \$14 with Chicken \$18, with Salmon \$19 or Beef Tenderloin \$24 or Shrimp \$29

### QUINOA SUMMER SALAD

Mixed Greens and Spinach, Radishes, Tomatoes, Avocado, Edamame Beans, Strawberries, Quinoa, Feta Cheese and a Citrus Vinaigrette \$14 with Chicken \$18, with Salmon \$19, Add Beef Tenderloin \$24 or Shrimp \$29

### 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

### GRILLED DINTY MOORE SANDWICH

Corned Beef and Pastrami, Swiss Cheese, Cole Slaw, Thousand Island Dressing on Grilled Rye Bread \$13

### 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

### BUTTERMILK CHICKEN SANDWICH

Fried Buttermilk Boneless Chicken Breast, Swiss Cheese, Lettuce, Bistro Sauce on a Hawaiian Bun \$12

## Lunch Entrees

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

### GRILLED CHICKEN TERIYAKI

Grilled Pineapple, Teriyaki Glaze, Served with Basmati Rice and Vegetable Du Jour \$25

### GRILLED FILET MIGNON

Char-Grilled Tenderloin with Zip Sauce 5oz, Served with Mashed Potatoes and vegetable Du Jour \$34

### GRILLED SALMON

Topped with a Cool Mint-Watermelon Cucumber Salsa, Served with Basmati Rice and Vegetable Du Jour \$29

### BROILED LAKE SUPERIOR WHITEFISH

Served with a Lemon Beurre Blanc Sauce, Mashed Potatoes and Vegetable Du Jour \$24

### GREEK CHICKEN KABOB

Marinated Chicken, Bell Peppers, Zucchini, Red Onions, Served with Basmati Rice and Tzatziki Sauce \$26

### BLACK BEAN ENCHILADAS

Corn Tortillas Filled with Corn, Black Beans, Cheddar Cheese, Onions, Cilantro, Peppers and Enchilada Sauce, Served with Spanish Rice \$24

### 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.*