



## SUMMER MENU



### APPETIZERS

<b>TUSCAN STYLE CALAMARI</b>	\$14
• Flash Fried Calamari, Roasted Tomato, Capers, Pepperoncini in a White Wine Garlic Butter Sauce	
<b>CHICKEN LETTUCE WRAPS</b>	\$12
• Grilled Chicken Breast, Asian Sauce, Water Chestnuts, Green Onions, Chow Mein Noodles, and Iceburg Lettuce	
<b>SHRIMP COCKTAIL</b>	\$16
• Five Chilled Shrimp Served with Cocktail Sauce and Lemon	
<b>JP'S LUMP CRAB CAKES</b>	\$16
• Served with Creole Mustard Aioli	

### SALADS AND SOUPS

<b>SOUP DU JOUR</b>	<i>Cup \$4 Bowl \$5</i>
<b>TOMATO BASIL BISQUE</b>	<i>Cup \$4 Bowl \$5</i>
<b>HOUSE MADE CHILLED GAZPACHO</b>	<i>Cup \$4 Bowl \$5</i>
<b>FRENCH ONION AU GRATIN</b>	<i>Cup \$5 Bowl \$6</i>
<b>CAESAR SALAD</b>	<i>Side \$6 LG \$15</i>
• Crisp Romaine, House Made Croutons, Caesar Dressing and Asiago Cheese ADD GRILLED CHICKEN \$5, GRILLED SALMON \$6, GRILLED BEEF TENDERLOIN \$15, FIVE GRILLED SHRIMP \$15	
<b>BOH GARDEN SALAD</b>	<i>SIDE \$5 LG \$14</i>
• Seasonal Greens, Cucumber, Cherry Tomatoes, Garbanzo Beans, Carrots, Toasted Sunflower Seeds and Italian Herb Vinaigrette ADD GRILLED CHICKEN \$5, GRILLED SALMON \$6, GRILLED BEEF TENDERLOIN \$15, FIVE GRILLED SHRIMP \$15	
<b>MEDITERRANEAN SALAD</b>	\$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 \$15, SHRIMP \$15	
<b>CAPRESE SALAD</b>	\$16
• Mixed Greens, Sliced Tomatoes, Fresh Mozzarella, Fresh Basil, Olive Oil, Black Pepper, Balsamic Reduction and Italian Vinaigrette ADD CHICKEN \$5, SALMON \$6, BEEF TENDERLOIN \$15, SHRIMP \$15	

### BUILD YOUR OWN BURGER

SERVED WITH CHIPS OR COLE SLAW

<b>8 OZ. PRIME BEEF PATTY</b>	\$13
<b>HOUSE MADE VEGETABLE BURGER</b>	\$12
<b>TURKEY BURGER</b>	\$12
<b>GRILLED CHICKEN BREAST</b>	\$12

CHOICE OF BUNS: SESAME ROLL, CIABATTA, HAWAIIAN BUN

- Cheese Options-American, Cheddar, Swiss, Provolone, Bleu Cheese
- Toppings-Shaved Lettuce, Tomato, Red Onion, Pickles, Pepperoncini
- Add Ons -Bacon \$1, Sautéed Onions \$1, Mushrooms \$1, Fried Egg \$2, Avocado \$2

### SAUCES

- B.B.Q. Sauce, Onion Mayo, Buffalo, Tomato Aioli, 1000 Island Dressing, Honey Mustard

### SANDWICH SELECTIONS

SERVED WITH CHIPS OR COLE SLAW

<b>BOH CLUB SANDWICH</b>	\$12
• Roasted Turkey, Smoked Bacon, Lettuce, Tomato, Served on Ciabatta Bread with Mayo	
<b>TUNA MELT</b>	\$12
• Albacore Tuna, Sliced Tomato, Cheddar on an English Muffin	
<b>DINTY MOORE SANDWICH</b>	\$14
• Eastern Market Corned Beef and Pastrami on Grilled Rye with Swiss Cheese, Thousand Island Dressing and Cole Slaw served with a Pickle Spear	
<b>BUTTERMILK CHICKEN SANDWICH</b>	\$12
• Crispy Buttermilk Chicken Breast Served on a Hawaiian Bun with Lettuce, Tomato, Bread and Butter Pickles and Honey Basil Mayo	

BURGER OR SANDWICH EXTRA SIDES: FRENCH FRIES, SWEET POTATO FRIES, POMMES FRITES, FRUIT CUP \$3

## ENTRÉE SELECTIONS

CHOICE OF SOUP, OR GARDEN SALAD, FRENCH ONION \$1 , CAESAR \$1 , WEDGE SALAD \$2

SIDES (CHOOSE TWO) - BAKED POTATO, MASHED POTATO, WHITE CHEDDAR MACARONI, ANGEL HAIR PASTA, POMME FRITES, BASMATI RICE, FRENCH FRIES, SWEET POTATO FRIES, SAUTÉED OR CREAMED SPINACH, CARROTS, BROCCOLI, GREEN BEANS, ASPARAGUS, SAUTÉED MUSHROOMS, SAUTÉED ONIONS

SAUCES-ZIP SAUCE, BRANDY PEPPERCORN SAUCE, BEURRE BLANC, TARTER SAUCE, COCKTAIL SAUCE

5 OZ. FILET, 8 OZ. FILET \$36/\$40

14 OZ. PRIME NEW YORK STEAK AU POIVRE \$43

GRILLED NEW ZEALAND LAMB RACK \$39

GRILLED SALMON \$30

14OZ. RIBEYE STEAK \$38

CHICKEN MARSALA \$26

• Sautéed Chicken Breast in a Marsala Demi-Glace Sauce with Mushrooms

FRIED LAKE PERCH \$31

RACINE'S VEAL CHOP \$47

• Large Breaded Flattened Bone In Veal Chop, Topped with Marinara Sauce, Mozzarella and Parmesan Cheeses

CRAB CAKE DINNER \$36

• Served with Creole Mustard Remoulade Sauce

BROILED WHITEFISH \$25

## PASTA SELECTIONS

ADD SOUP OR SIDE SALAD \$4

SUMMER ANGEL HAIR PASTA \$21

• Angel Hair Pasta, Garlic, Leeks, Tomatoes, Capers, Olive Oil garnished with daily seasonal Vegetables served with Asiago cheese

RED PEPPER GARLIC SHRIMP LINGUINE \$29

• Sautéed Shrimp, Garlic, Linguine , Asparagus, Artichokes, Spinach in a Red Pepper Cream Sauce served with Garlic Ciabatta

## FEATURED SALADS

RED FOX CHOPPED SALAD *SIDE \$6 LG \$15*

• Champagne Dressing with Chopped Iceberg Lettuce, Chopped Romaine Lettuce, Tomato, Red Onions, Bacon, Crumbled Bleu Cheese

GRILLED CHICKEN BREAST \$5 GRILLED SALMON \$6, GRILLED BEEF TENDERLOIN \$15 FIVE GRILLED SHRIMP \$15

MAURICE SALAD \$19

• Iceberg Lettuce, Ham, Turkey, Swiss Cheese, Hard Boiled Egg, Sweet Pickles and House Made Dressing

## BLOOMFIELD OPEN HUNT FAVORITES

ADD A CUP OF SOUP OR SIDE SALAD \$4

SUMMER TRIO PLATE \$28

• Three Grilled Shrimp, B.B.Q. Chicken Breast and Petite Filet served with Cottage Cheese and Fruit

LEMON BUTTER CHICKEN BREAST \$22

• Pan Seared Chicken Breast in a Lemon Butter Sauce served with Basmati Rice and Broccoli

## VEGETARIAN OPTIONS

ADD A CUP OF SOUP OR SIDE SALAD \$4

QUINOA VEGETABLE BOWL \$19

• A Blend of Red and White Quinoa Topped with Broccoli, Spinach, Peppers, Onions, Asparagus, Zucchini and Carrots served Lemon Herb Vinaigrette

HOUSE MADE SPINACH PIE \$23

• Spinach and Feta Cheese with Phyllo Dough served with Basmati Rice

MEDITERRANEAN OMELET \$14

• Three Eggs, Roasted Tomatoes, Spinach, Feta Served with an English Muffin and a Fruit Cup

## DESSERTS

ANGEL FOOD CAKE WITH MIXED BERRY COMPOTE \$7

• Angel Food Cake served with Mixed Berry Compote and Whipped Cream

KEY LIME PIE \$7

• Key lime filling in a graham cracker crust