



Fall Menu



APPETIZERS

- ALMOND BAKED MINI BRIE** \$12
• Topped with Toasted Almonds, Brown Sugar, Hazelnut Reduction served with French Bread, Grapes and Strawberries
- SHRIMP COCKTAIL** \$16
• Five Chilled Shrimp Served with Cocktail Sauce and Lemon
- TUSCAN STYLE CALAMARI** \$14
• Flash Fried Calamari, Roasted Tomato, Capers, Pepperoncini in a White Wine Garlic Butter Sauce
- JP'S LUMP CRAB CAKES** \$16
• Served with Creole Mustard Aioli
- BONELESS CHICKEN BITES** \$11
• Buffalo Style or BBQ, Bleu Cheese Dipping Sauce and Celery Sticks.

SALADS AND SOUPS

- SOUP DU JOUR** Cup \$4 Bowl \$5
- TOMATO BASIL BISQUE** Cup \$4 Bowl \$5
- FRENCH ONION AU GRATIN** Cup \$5 Bowl \$6
- CAESAR SALAD** Side \$6 LG \$15
• 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
- BOH GARDEN SALAD** SIDE \$5 LG \$14
• 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
- MEDITERRANEAN SALAD** \$15
• Romaine Lettuce, Cucumbers, Tomatoes, Red Onions, Kalamata Olives, Shaved Fennel, Crispy Capers, Feta Cheese and Mediterranean Dressing
ADD GRILLED CHICKEN \$5, GRILLED SALMON \$6, GRILLED BEEF TENDERLOIN \$15, FIVE GRILLED SHRIMP \$15

RED FOX CHOPPED SALAD

SIDE \$6 LG \$15

- Chopped Iceberg Lettuce, Chopped Romaine Lettuce, Tomato, Red Onions, Bacon, Crumbled Bleu Cheese and Champagne Dressing
GRILLED CHICKEN BREAST \$5 GRILLED SALMON \$6, GRILLED BEEF TENDERLOIN \$15 FIVE GRILLED SHRIMP \$15

AUTUMN SQUASH SALAD

\$15

- Mixed Greens, Roasted Butternut Squash, Dried Cranberries, Pumpkin Seeds, Jicama, Warm Crusted Goat Cheese and Balsamic Maple Dressing
ADD GRILLED CHICKEN \$5, GRILLED SALMON \$6, GRILLED BEEF TENDERLOIN \$15 OR FIVE GRILLED SHRIMP \$15

SANDWICH SELECTIONS

SERVED WITH CHIPS OR COLE SLAW

B.O.H. HAMBURGER

\$13

- 8 oz. Prime Grilled Burger Patty served on a Sesame Roll with Lettuce, Tomato, Onion and Pickle
ADD CHEESE AMERICAN, CHEDDAR, SWISS, OR PROVOLONE \$1 ADD BACON, GRILLED ONION, SAUTÉED MUSHROOMS \$1

TURKEY BURGER

\$13

- 8 oz. Ground Turkey Patty served on a Sesame Roll with Lettuce, Tomato, Onion and Pickle
ADD CHEESE AMERICAN, CHEDDAR, SWISS, BLUE OR PROVOLONE ADD BACON, GRILLED ONION OR SAUTÉED MUSHROOMS \$1

VEGETABLE BURGER

\$12

- House Made Vegetable Patty served on a Ciabatta Roll with Lettuce, Tomato and Onion served with Tomato Aioli
ADD CHEESE AMERICAN, CHEDDAR, SWISS OR PROVOLONE \$1 ADD GRILLED ONION OR SAUTÉED MUSHROOMS \$1

BOH CLUB SANDWICH

\$12

- Roasted Turkey, Smoked Bacon, Lettuce, Tomato, Served on Ciabatta Bread with Mayonnaise

CALIFORNIA B.L.T.

\$12

- Toasted Multigrain Bread, Smoked Bacon, Lettuce, Tomato, Avocado, and Mayonnaise
ADD A FRIED EGG \$2

BUTTERMILK CHICKEN SANDWICH

\$12

- Crispy Buttermilk Chicken Breast Served on a Hawaiian Bun with Lettuce, Tomato, Bread and Butter Pickles and Honey Basil Mayonnaise

DINTY MOORE SANDWICH

\$14

- Eastern Market Corned Beef and Pastrami on Grilled Rye with Swiss Cheese, Thousand Island Dressing and Cole Slaw served with a Pickle Spear

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, SPAGHETTI SQUASH

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
RACINE'S VEAL CHOP	\$47
• Large Breaded Flattened Bone In Veal Chop, Topped with Marinara Sauce, Mozzarella and Parmesan Cheeses	
BEER BATTERED JUMBO SHRIMP	\$33
• Served with House Made Cajun Tarter Sauce and Lemon	
14OZ. RIBEYE STEAK	\$38
HOUSE MADE MEATLOAF	\$24
• Served with Beef Gravy	
BROILED SEA SCALLOPS	\$31
FRIED LAKE PERCH	\$31
BROILED WHITEFISH	\$25

Pasta Selections

ADD SOUP OR SIDE SALAD \$4

BUTTERNUT SQUASH RAVIOLI	\$20
• Spinach, Shitake Mushrooms, Sautéed Onions, Hazelnut Cream Sauce, Topped with Walnuts and Oranges	
ADD CHICKEN BREAST \$5, GRILLED SALMON \$6, FIVE GRILLED SHRIMP \$15	

WHITE CHEDDAR ZITI GRATIN	\$17
• Ziti Pasta in a Rich Creamy White Cheddar Cream Sauce topped with a Bread Crumb Parmesan Crust served with Garlic Ciabatta Bread	
ADD BACON \$5, GRILLED CHICKEN \$5, HAM \$5, ADD FIVE SHRIMP \$15	

Fall Comfort Favorites

ADD A CUP OF SOUP OR SIDE SALAD \$4

GRILLED PORK MEDALLIONS	\$25
• Served with House Made Apple Sauce and served with Mashed Sweet Potato and Steamed Spinach	
BEEF STROGANOFF	\$22
• Braised Beef Tenderloin Tips, Mushrooms, and Onions in a Rich Beef Sour Cream Sauce served over Egg Noodles with Steamed Broccoli	
CHICKEN POT PIE	\$22
• Chicken, Carrots, Celery, Onions and Peas in a Chicken Veloute Sauce, Topped with a Buttery Puff Pastry Top Served with Fresh Fruit	

Vegetarian Options

ADD A CUP OF SOUP OR SIDE SALAD \$4

MEDITERRANEAN OMELET	\$14
• Three Eggs, Roasted Tomatoes, Spinach, Feta Served with an English Muffin and a Fruit Cup	
EGGPLANT ROLLATINI	\$20
• Thin Slices of Eggplant Rolled Around a Basil Pesto Angel Hair Pasta Topped with Marinara Sauce and Parmesan Served and Garlic Bread	
FALL VEGETABLE RISOTTO	\$18
• Arborio Rice, Spinach, Bell Pepper, Shallot, Butternut Squash, Tomato, and Artichoke in Vegetable Stock Topped with Asiago Cheese	

Desserts

PECAN BALL	\$8
• Vanilla Ice Cream coated in Pecans served with Sanders Hot Fudge and Whipped Cream	
AUTUMN APPLE CRISP	\$8
• Served with Vanilla Ice Cream	