



Fall Menu



APPETIZERS

- TUSCAN STYLE CALAMARI** \$15
• Flash Fried Calamari, Roasted Tomato, Capers, Pepperoncini in a White Wine Garlic Butter Sauce
- ALMOND BAKED MINI BRIE** \$13
• Topped with Toasted Almonds, Brown Sugar, Hazelnut Reduction served with French Bread, Grapes and Strawberries
- SHRIMP COCKTAIL** \$17
• Five Chilled Shrimp Served with Cocktail Sauce and Lemon
- CHICKEN FLAUTAS** \$11
• Flour Tortilla Filled with Shredded Spiced Chicken Served with Salsa, Sour Cream, Tomatoes, Green Onions, and Shaved Lettuce

SALADS AND SOUPS

- SOUP DU JOUR** Cup \$5 Bowl \$6
- TOMATO BASIL BISQUE** Cup \$6 Bowl \$7
- FRENCH ONION AU GRATIN** Cup \$6 Bowl \$7
- CAESAR SALAD** Side \$7 Large \$16
• Crisp Romaine, House Made Croutons, Caesar Dressing and Asiago Cheese
ADD GRILLED CHICKEN \$6, GRILLED SALMON \$7, GRILLED BEEF TENDERLOIN \$16, FIVE GRILLED SHRIMP \$16
- BOH GARDEN SALAD** Side \$7 Large \$16
• Seasonal Greens, Cucumber, Cherry Tomatoes, Garbanzo Beans, Carrots, Toasted Sunflower Seeds and Italian Herb Vinaigrette
ADD GRILLED CHICKEN \$6, GRILLED SALMON \$7, GRILLED BEEF TENDERLOIN \$16, FIVE GRILLED SHRIMP \$16
- MAURICE SALAD** \$22
• Iceberg Lettuce, Ham, Turkey, Swiss Cheese, Hard Boiled Egg, Sweet Pickles and House Made Dressing
- MEDITERRANEAN SALAD** Side \$7 Large \$16
• Romaine Lettuce, Cucumbers, Tomatoes, Red Onions, Kalamata Olives, Shaved Fennel, Crispy Capers, Feta Cheese and Mediterranean Dressing
ADD GRILLED CHICKEN \$6, GRILLED SALMON \$7, GRILLED BEEF TENDERLOIN \$16, FIVE GRILLED SHRIMP \$16

AUTUMN SQUASH SALAD

\$16

- Mixed Greens, Roasted Butternut Squash, Dried Cranberries, Pumpkin Seeds, Jicama, Warm Crusted Goat Cheese and Balsamic Maple Dressing
ADD GRILLED CHICKEN \$6, GRILLED SALMON \$7, GRILLED BEEF TENDERLOIN \$16 OR FIVE GRILLED SHRIMP \$16

SANDWICH SELECTIONS

SERVED WITH CHIPS OR COLE SLAW

- B.O.H. HAMBURGER** \$14
• 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** \$14
• 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** \$13
• 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** \$13
• Roasted Turkey, Smoked Bacon, Lettuce, Tomato, Served on Ciabatta Bread with Mayonnaise
- HAM AND SWISS ROLL UP SANDWICH** \$13
• Flour Tortilla rolled with Ham, Swiss Cheese, Lettuce and Tomato
- CALIFORNIA B.L.T.** \$13
• Toasted Multigrain Bread, Smoked Bacon, Lettuce, Tomato, Avocado, and Mayonnaise
ADD A FRIED EGG \$2
- BUTTERMILK CHICKEN SANDWICH** \$13
• Crispy Buttermilk Chicken Breast Served on a Hawaiian Bun with Lettuce, Tomato, Bread and Butter Pickles and Honey Basil Mayonnaise

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

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.

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	\$38/\$42
14 OZ. PRIME NEW YORK STEAK AU POIVRE	\$46
GRILLED NEW ZEALAND LAMB RACK	\$42
HOUSE MADE MEATLOAF • Served with Beef Gravy	\$25
CRAB CAKE DINNER • Served with Creole Mustard Remoulade Sauce	\$38
RACINE'S VEAL CHOP • Large Breaded Flattened Bone In Veal Chop, Topped with Marinara Sauce, Mozzarella and Parmesan Cheeses	\$48
GRILLED SALMON	\$31
14OZ. RIBEYE STEAK	\$40
FRIED LAKE PERCH	\$32
BROILED WHITEFISH	\$26

Pasta Selections

ADD A CUP OF SOUP OR SIDE SALAD \$4

WHITE CHEDDAR ZITI GRATIN • 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 \$6, HAM \$5, ADD FIVE SHRIMP \$16	\$17
SPAGHETTI AND MEATBALLS • House Made Meatballs, Spaghetti, Marinara Sauce, and Baked Cheese served with Garlic Ciabatta Bread	\$22

Bloomfield Open Hunt Favorites

ADD A CUP SOUP OR SIDE SALAD \$4

CHICKEN POT PIE • Chicken, Carrots, Celery, Onions and Peas in a Chicken Veloute Sauce, Topped with a Buttery Puff Pastry Top Served with Fresh Fruit	\$23
GRILLED PORK MEDALLIONS • Served with House Made Apple Sauce and served with Mashed Sweet Potato and Steamed Spinach	\$25
LEMON CHICKEN • Sautéed Chicken In a Light Lemon Butter Sauce served with Angel Hair Pasta and Broccoli	\$23

Vegetarian

ADD A CUP OF SOUP OR SIDE SALAD \$4

MEDITERRANEAN OMELET • Three Eggs, Roasted Tomatoes, Spinach, Feta Served with an English Muffin and a Fruit Cup	\$14
POWER BOWL • Steamed Brown Rice, Broccoli, Edamame, Spinach, Red Cabbage, Carrot, Bell Peppers, Avocado, Green Onion, Soy Sauce, Carrot Ginger Dressing, Sesame Seeds, Flaky Sea Salt	\$23
FALL VEGETABLE RISOTTO • Arborio Rice, Spinach, Bell Pepper, Shallot, Butternut Squash, Tomato, and Artichoke in Vegetable Stock Topped with Asiago Cheese	\$22

Desserts

CINNAMON CHURRO SUNDAE • Served With Caramel Sauce and Vanilla Ice Cream	\$8
AUTUMN APPLE CRISP • Served with Vanilla Ice Cream	\$8