

CURBSIDE GOURMET

APPETIZERS

JP'S LUMP CRAB CAKES – Served with Creole Mustard Aioli	\$16
TUSCAN STYLE CALAMARI – Flash Fried Calamari, Roasted Tomato, Capers, Pepperoncini in a White Wine Garlic Butter Sauce	\$14
BEEF FLAUTAS – Flour Tortilla Filled with Shredded Spiced Beef Served with Salsa, Sour Cream and Guacamole	\$10
SHRIMP COCKTAIL – Five Chilled Shrimp Served with Cocktail Sauce and Lemon	\$16

SALAD/SOUP

MEDITERRANEAN SALAD – Romaine Lettuce, Shaved Fennel, Crispy Capers, Kalamata Olives, Cucumbers, Tomatoes, Red Onions, Feta Cheese and Mediterranean Dressing » Grilled Chicken Breast \$5, Grilled Salmon \$6, Grilled Beef Tenderloin \$15, Five Grilled Shrimp \$15	SIDE \$6 LG. \$15
BOH GARDEN SALAD – 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	SIDE \$5 LG \$14
RED FOX CHOPPED SALAD – 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	SIDE \$6 LG \$15
CAESAR SALAD – 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	SIDE \$6 LG \$15
TOMATO BASIL BISQUE	CUP \$4 BOWL \$5
HOUSE MADE CHILLED GAZPACHO	CUP \$4 BOWL \$5

SANDWICHES

Include Chips or Cole Slaw

BUTTERMILK CHICKEN SANDWICH – Crispy Buttermilk Chicken Breast Served on a Hawaiian Bun with Lettuce, Tomato, Bread and Butter Pickles and Honey Basil Mayo	\$12
BOH CLUB SANDWICH – Roasted Turkey, Smoked Bacon, Lettuce, Tomato, Served on Ciabatta Bread with Mayo	\$12
B.O.H. TAVERN BURGER – 8 OZ. Prime Grilled Patty served on a Sesame Roll with Lettuce, Tomato, Red Onion and Pickles » Add Cheese \$1 (American, Swiss, Cheddar, Provolone, or Blue Cheese) add French Fries \$3 to any Sandwich	\$13

ENTRÉES

Include Choice of Soup or Salad

5 OZ. OR 8 OZ. GRILLED FILET – Served with Mashed or Baked Potato, Broccoli and Zip Sauce	5 OZ. \$36 8 OZ. \$40
14OZ. RIBEYE STEAK – Topped with Blue Cheese and Sautéed Onions served with Baked Potato and Green Beans	\$38
HOUSE MADE MEATLOAF – Served with Red Wine Sauce, Mashed Potatoes and Green Beans	\$24
GRILLED SALMON – Served with Basmati Rice and Sautéed Spinach	\$30
BLACKENED MAHI MAHI SOFT TACOS – Three Flour Tortillas topped with Shaved Cabbage, Mexican Blended Cheeses, Served with Sour Cream, Salsa, Guacamole and Spanish Rice	\$20
CAJUN SHRIMP AND ANDOUILLE – Cajun Shrimp and Andouille Sausage with Bell Peppers, Onions and Celery in a Red Pepper Cream Sauce served over Rice	\$31
FRIED LAKE PERCH – Served with Basmati Rice and Steamed Broccoli	\$31
HALF ROASTED LEMON TARRAGON CHICKEN – Roasted Marinated Half Chicken served with Mashed Potatoes and Green Beans	\$21

VEGETARIAN

SPRING PASTA – Tri Color Rotini Pasta with Asparagus, Peas, Spinach, Portabello Mushrooms, Roasted Tomato, and Artichokes in a Garlic Wine Sauce	\$21
HOUSE MADE SPINACH PIE – Spinach and Feta Cheese with Phyllo Dough served with Basmati Rice	\$23

KIDS MEALS

CHILD HAMBURGER OR CHEESEBURGER – Served with French Fries	\$8
KIDS CHICKEN TENDERS – Served with French Fries	\$8

DESSERTS

CHOCOLATE FLOUR LESS CAKE – Served with Whipped Cream	\$7
ANGEL FOOD CAKE WITH MIXED BERRY COMPOTE – Angel Food Cake served with Mixed Berry Compote and Whipped Cream	\$7

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.