



Spring Menu 2021



APPETIZERS

- ALMOND BAKED MINI BRIE** \$13
• Topped with Toasted Almonds, Brown Sugar, Hazelnut Reduction served with French Bread, Grapes and Strawberries
- PESTO CHICKEN QUESADILLA** \$14
• Grilled Chicken Breast, Dill Havarti Cheese, Spinach, Artichoke, and Basil Pesto in a Flour Tortilla served with Tomato Aioli Sauce
- TUSCAN STYLE CALAMARI** \$15
• Flash Fried Calamari, Roasted Tomato, Capers, Pepperoncini in a White Wine Garlic Butter Sauce
- SHRIMP COCKTAIL** \$17
• Five Chilled Shrimp Served with Cocktail Sauce and Lemon
- JP'S LUMP CRAB CAKES** \$17
• Served with Creole Mustard Aioli

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
- 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
- KALE SALAD** \$16
• Kale, Mixed Greens, Grapefruit, Dried Cherry, Toasted Pine Nuts, Bleu Cheese and Honey Vinaigrette Dressing
ADD CHICKEN \$6, SALMON \$7, GRILLED BEEF TENDERLOIN \$16 OR 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
- FRENCH DIP** \$13
• Sliced Roast Beef on a Hoagie Roll Served with Au Jus and a Pickle with Choice of Swiss or Provolone Cheese
- BOH CLUB SANDWICH** \$13
• Roasted Turkey, Smoked Bacon, Lettuce, Tomato, Served on Ciabatta Bread with Mayonnaise
- 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
- PATTY MELT** \$15
• 8 oz. Grilled Burger Patty served on Grilled Rye Bread with Grilled Onion, Swiss and American Cheeses

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 \$38/\$42

14 OZ. PRIME NEW YORK STEAK AU POIVRE \$46

GRILLED NEW ZEALAND LAMB RACK \$42

RACINE'S VEAL CHOP \$48

• 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

GRILLED SALMON \$31

14OZ. RIBEYE STEAK \$40

CRAB CAKE DINNER \$36

• Served with Creole Mustard Remoulade Sauce

HOUSE MADE MEATLOAF \$25

• Served with Beef Gravy

FRIED LAKE PERCH \$32

BROILED WHITEFISH \$26

Pasta Selections

ADD A CUP OF SOUP OR SIDE SALAD \$4

BEEF LASAGNA \$25

• Layers of Pasta, Italian Cheeses and House Made Bolognese Sauce served with Garlic Ciabatta Bread

HONEY LAVENDER CHICKEN PASTA \$24

• Grilled Chicken Breast, Ziti Pasta, Spinach, Roasted Tomatoes, Honey Lavender Butter, Toasted Almonds and topped with Asiago Cheese

Bloomfield Open Hunt Favorites

ADD A CUP SOUP OR SIDE SALAD \$4

SOUTH BEACH SHRIMP SCAMPI \$33

• Five Sautéed Jumbo Shrimp, Spinach, Zucchini Noodles, Roasted Tomato, Capers, Artichokes in a Herb Garlic Wine Butter, Topped with Diced Avocado

CHICKEN POT PIE \$23

• Chicken, Carrots, Celery, Onions and Peas in a Chicken Veloute Sauce, Topped with a Buttery Puff Pastry Top Served with Fresh Fruit

GRILLED PORK MEDALLIONS \$24

• Served with House Made Apple Sauce and served with Mashed Sweet Potato and Steamed Spinach

LEMON BUTTER CHICKEN BREAST \$23

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

Vegetarian

ADD A CUP OF SOUP OR SIDE SALAD \$4

POWER BOWL \$23

• Steamed Brown Rice, Broccoli, Edamame, Spinach, Red Cabbage, Carrot, Bell Peppers, Avocado, Green Onion, Soy Sauce, Carrot Ginger Dressing, Sesame Seeds, Flaky Sea Salt

MEDITERRANEAN OMELET \$14

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

Desserts

APPLE PIE ALA MODE \$8

• Served with Vanilla Ice Cream, Caramel Sauce and Whipped Cream

CHOCOLATE FLOURLESS CAKE \$8

• Served with Berry Sauce and Whipped Cream