



Summer Menu 2021



APPETIZERS

- CHICKEN LETTUCE WRAPS** \$13
 • Grilled Chicken Breast, Asian Sauce, Water Chestnuts, Green Onions, Chow Mein Noodles, and Iceberg Lettuce
- 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

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*
- HOUSE MADE CHILLED GAZPACHO** *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
- GRAND TRAVERSE SALAD** \$16
 • Mixed Greens, Berries, Red Onions, Walnuts, Dried Cherries, Served with Raspberry Vinaigrette
 ADD BLEU CHEESE OR FETA \$1 AND/OR ADD CHICKEN \$6, SALMON \$7, BEEF TENDERLOIN \$16, OR SHRIMP \$16

- CAPRESE SALAD** \$16
 • Mixed Greens, Sliced Tomatoes, Fresh Mozzarella, Fresh Basil, Olive Oil, Black Pepper, Balsamic Reduction and Italian Vinaigrette
 ADD GRILLED CHICKEN \$6, GRILLED SALMON \$7, GRILLED BEEF TENDERLOIN \$16, 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
- TUNA MELT** \$13
 • Albacore Tuna, Sliced Tomato, Cheddar on an English Muffin
- 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

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
RACINE'S VEAL CHOP	\$48
• 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	
HOUSE MADE MEATLOAF	\$25
• Served with Beef Gravy	
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

HONEY LAVENDER CHICKEN PASTA	\$24
• Grilled Chicken Breast, Ziti Pasta, Spinach, Roasted Tomatoes, Honey Lavender Butter, Toasted Almonds and topped with Asiago Cheese	
CREAMY TUSCAN SHRIMP AND SCALLOP PASTA	\$34
• Sautéed Shrimp and Scallops, Fettucine Pasta, Fresh Tomato, Spinach in a Roasted Garlic Palamino Sauce 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	
SUMMER TRIO PLATE	\$32
• Three Grilled Shrimp, B.B.Q. Chicken Breast and Petite Filet served with Cottage Cheese and Fruit	
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	
SUMMER RISOTTO	\$23
• Italian Arborio Rice, Spinach, Peas, Tomatoes, Artichokes, Peppers in a Tomato Pesto Cream	

Desserts

ANGEL FOOD CAKE WITH MIXED BERRY COMPOTE	\$8
• Angel Food Cake served with Mixed Berry Compote and Whipped Cream	
CINNAMON CHURRO SUNDAE	\$8
• Served With Caramel Sauce and Vanilla Ice Cream	