

www Winter Menu



ADDETITEDS

APPETIZERS	
ALMOND BAKED MINI BRIE • Topped with Toasted Almonds, Brown Sugar, Hazelnut Reduction served with F Grapes and Strawberries	\$13 rench Bread,
PESTO CHICKEN QUESADILLA • Grilled Chicken Breast, Dill Havarti Cheese, Spinach, Artichoke, and Basil Pesto i Tortilla served with Tomato Aioli Sauce	\$14 in a Flour
TUSCAN STYLE CALAMARI • Flash Fried Calamari, Roasted Tomato, Capers, Pepperoncini in a White Wine Gauce	\$15 arlic Butter
SHRIMP COCKTAIL • Five Chilled Shrimp Served with Cocktail Sauce and Lemon	\$17
JP'S LUMP CRAB CAKES • Served with Creole Mustard Aioli	\$17
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 • 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	Side \$7 LG \$16
BOH GARDEN SALAD • Seasonal Greens, Cucumber, Cherry Tomatoes, Garbanzo Beans, Carrots, Toasted Seeds and Italian Herb Vinaigrette ADD GRILLED CHICKEN \$6, GRILLED SALMON \$7, GRILLED BEEF TENDERLOIN \$16, FIVE GRILLED SHRIMP \$16	SIDE \$7 LG \$16 d Sunflower
MEDITERRANEAN SALAD • Romaine Lettuce, Cucumbers, Tomatoes, Red Onions, Kalamata Olives, Shaved I	Side \$7 LG \$16 Fennel.

Crispy Capers, Feta Cheese and Mediterranean Dressing

ADD GRILLED CHICKEN \$6, GRILLED SALMON \$7, GRILLED BEEF TENDERLOIN \$16, FIVE GRILLED SHRIMP \$16

WINTER 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	Ψ 10
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)

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

Carrots, Broccoli, Green Beans, Asparagus, Sautéed Mushrooms, Sautéed Onions	
Course 7- Course Devices Devices Devices Devices Devices Course Course Course	
Sauces-Zip Sauce, Brandy Peppercorn Sauce, Beurre Blanc, Tarter Sauce, Cocktail Sauce	
5 OZ. FILET, 8 OZ. FILET	\$38/\$4.
14 OZ. PRIME NEW YORK STEAK AU POIVRE	\$4
GRILLED NEW ZEALAND LAMB RACK	\$4.
RACINE'S VEAL CHOP • Large Breaded Flattened Bone In Veal Chop, Topped with Marinara Sauce, Mozzarella and Parmesan Cheeses	\$4
GRILLED SALMON	\$3
14OZ. RIBEYE STEAK	\$4
HOUSE MADE MEATLOAF • Served with Beef Gravy	\$2.
FRIED LAKE PERCH	\$3.
BROILED WHITEFISH	\$2
Pasta Selections	
ADD A CUP OF SOUP OR SIDE SALAD \$4	
BEEF LASAGNA • Layers of Pasta, Italian Cheeses and House Made Bolognese Sauce served with Garlic Ciabatta Bread	\$2.
 HONEY LAVENDER CHICKEN PASTA Grilled Chicken Breast, Ziti Pasta, Spinach, Roasted Tomatoes, Honey Lavender Butter, Toasted Almonds and topped with Asiago Cheese 	\$2

FEBRUARY/MARCH FEATURED MENU

Bloomfield Open Hunt Favorites

ADD A CUP SOUP OR SIDE SALAD \$4

23
33
23
24
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