



STARTERS

Carrot and Ginger Soup 7

Garnished with Chives

Soup du Jour 7

Please Ask Your Server for the Featured Soup

House Made Traditional Hummus 10

Grilled Pita Bread, Vegetable Medley

Sriracha- Honey Wings 12

Ranch Dressing

Flashed Fried Calamari 12

Cilantro Aioli, Pomodoro Sauce

ENTRÉE SIGNATURE SALADS

Harvest Salad with Salmon 17

Wild Rice, Kale, Pears, Apples, Seasonal Berries, Sweet Potatoes, Roasted Beets, Goat Cheese, Toasted Pecans, Cranberry Vinaigrette

Traditional Caesar Salad 10

Hearts of Romaine, Croutons, Hard Boiled Egg, House-Made Caesar Dressing

[Add Chicken or Shrimp \(\\$6\) | Steak or Salmon \(\\$7\)](#)

BURGER & SANDWICHES choice of house cut fries, soup or mixed green salad

BBG Half Pound Angus Beef Burger 14

Your Choice of Cheddar, Swiss, Bleu, or Provolone, Brioche Bun

Crabcake Sandwich 18

Lettuce, Tomato, Onion, Tartar Sauce, Brioche Bun

[½ & ½ - the sandwiches below can be ½ sandwich with soup and salad for \\$13](#)

House Oven Roasted Turkey Sandwich 13

Swiss Cheese, Arugula, Roasted Tomatoes, Multigrain Bread, Avocado, Roasted Garlic Aioli

Portabella Mushroom and Avocado Panini 12

Sautéed Spinach, Roasted Tomatoes, Caramelized Onions, Goat Cheese, Roasted Garlic Aioli

MAIN ENTREES

Grilled Salmon 17

Fried Rice, Sautéed Spinach, Teriyaki Glazed

BBG Steak & Fries 17

8oz NY Strip Steak, House Cut French Fries, Grilled Asparagus, Bordelaise Sauce

Omelet or Pasta of the Day Market Price

Please ask your Server



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// all ingredients are locally sourced whenever possible
// consuming raw or undercooked items may increase your risk of foodborne illness
// a gratuity of 18% may be added to parties of 6 or more