

## Small Plates

**Carrot and Ginger Soup 7**  
Garnished with Chives

**Soup du Jour 7**

Please Ask Your Server for the Featured Soup

**Caesar Salad 9**

Romaine Hearts, Parmesan, Croutons,  
Creamy Caesar Vinaigrette

**BBG Salad 8**

Mixed Greens, Tomatoes, Red Onions,  
Carrots, Cucumbers, Balsamic Dressing

**Shrimp al Ajillo 12**

Garlic-Butter Sauce, Toasted Tuscan  
Bread

**Flash Fried Calamari 12**

Cilantro Aioli, Pomodoro Sauce

**House Made Hummus 10**

Grilled Naan Bread, Vegetable Medley

**Artichoke and Kale Dip 9**

Grilled Pita Bread

**Sriracha- Honey Wings 12**

Ranch Dressing

**Crispy Brussels Sprouts 8**

Flash Fried, Bacon, Bleu Cheese

**Parmesan Crusted Cauliflower 7**

Crushed Red Chili, Garlic, Pomodoro  
Sauce

**Broccoli 8**

Olive Oil, Crushed Red Chili, Garlic

Chef Edgar Melendez

## Dinner Entrées

**Oven Roasted Chicken 19**

Bone in Chicken Breast, Mushroom  
Risotto, Broccoli

**Maryland Crab Cake 29**

Cole Slaw, House Cut French Fries,  
Tartar Sauce

**Pasta du Jour MP\_**

Seasonal, please ask your server for the  
Chef's preparation

**Grilled Prime Rib of Pork 22**

Bone In Prime Rib of Pork  
Brussel Sprouts, Mashed Potatoes

**Steak and Fries 24**

8 oz NY Steak, House Cut Fries,  
Port Wine Sauce

**Grilled Salmon 23**

Mascarpone-Truffle Infused Risotto,  
Swiss Chard, Garlic Cream Sauce

**Citrus and Chile-Braised Short Ribs  
25**

Mashed Potatoes, Swiss chard

**Cast Iron Eggplant Involtini 19**

Lemon Ricotta Stuffed, Pomodoro  
Sauce, Mixed Green Salad

**BBG Half Pound Angus Beef Burger  
16**

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