

BCH Prix Fixe Menu

3 Courses \$24.95 Available Sun.-Thurs. All night
Fri.& Sat. 4pm-7pm- (Reservation must sit by 6:30)

First Course

Soup of the Day

Please ask your server

Baked Clams

Bacon/Bread Crumbs/Chopped Long Island Clams

Prince Edward Island Mussels

Blue Cheese Broth/Braised Leeks/ Grape Tomatoes

BCH Signature Thai Calamari Bowl

Sweet Peppers, Peanuts, Cilantro, Lime, Sweet Chili Glaze
(Calamari Fritti Available Upon Request)

Crispy French Onion Soup Dumplings

Arborio Rice, Mozzarella, Swiss, Truffle Cheese Fondue

Chicken Quesadillas

Guacamole/Sour Cream

Fresh Mozzarella

Eggplant Caponata/ Balsamic Glaze

House made Caesar Salad

Carriage House Salad

Mesculen with Candied Walnuts, Dried Cranberries, Crumbled Goat
Cheese, Diced Apples, & Grape Tomatoes In a Champagne Vinaigrette

Second Course

Herb Grilled Chicken Paillard/Spinach

Topped with Grape & Sundried Tomatoes, Wild Mushrooms & Fresh Mozzarella in a Basil Balsamic Maceration

Chicken Asparagus

Sundried Tomatoes & Mushrooms In a White Wine Sauce

Crispy Horseradish Crusted Salmon

In a Lemon Caper Buerre Blanc

Shrimp Al Limone

Lemon-Caper Sauce with Toasted Pancetta over Linguini

BCH Marinated Skirt Steak*

With Mashed Potatoes

Rigatoni Spinach/ Wild Mushrooms/Chicken

Savory Delacour Brandy Sauce with Grape Tomatoes

Shrimp Risotto

Parmesan/Pea/Onion

Potato & Prosciutto Crusted Chicken

In a pearl onion Pinot Noir Sauce

Third Course

NY Style Cheesecake

Chefs Choice Gelato

(All menu items Subject to Change based on availability)

*Consumer warning: Consuming Raw or undercooked Fish, Shellfish, or Meat may be hazardous to your health, especially
people with certain medical issues