



Lunch Menu

Entrees

Harvest Chicken

Pecan Crusted Chicken Breast,
Dijon Mustard & Honey Glaze

\$14

Chicken Marsala

Marsala & Wild Mushroom Demi Glace

\$14

Chicken Crepes

Roasted Chicken, Button Mushrooms,
Chives & Sauce Mornay

\$12

BCC Chicken Piccata

Lemon Cream Sauce

\$14

Roasted Turkey Breast

Cornbread Puree, Cranberries & Natural Jus

\$13

Sage Rubbed Pork Loin

Red Cabbage, Granny Smith Apples
& Whole Grain Mustard Sauce

\$14

Quiche Lorraine

Smoked Ham, Caramelized Onions & Gruyere Cheese
Fresh Fruit

\$10

Spinach Quiche

Mushrooms, Roasted Red Peppers & Feta Cheese
Fresh Fruit

\$10

Trout Almandine

French Green Beans, Almonds & Lemon

\$12

Blackened Scottish Salmon

Lentil Confit & Heirloom Tomato Salsa

\$16

Beef Tips

Pearl Onions, Mushrooms and Egg Pasta

\$15

Bacon Wrapped Meatloaf

Smoked Tomato & Onion Gravy

\$13

Accompaniment Choices

Starch

Au Gratin Potatoes
Mashed Potatoes
Toasted Rice Pilaf
Soft Corn Polenta
Farmer's Risotto
Buttered Orzo

Vegetables

Baby Glazed Carrots
Southern Style Green Beans
Roasted Brussel Sprouts
Asparagus
Seasonal Ratatouille



Lunch Menu

Salads & Sandwiches

Cuban Salad

*Iceberg Lettuce, Ham, Swiss Cheese, Diced Tomato, Spanish Olives,
Romano Cheese and Garlic Vinaigrette*

\$11

Cashew Chicken Salad

*House Greens, Snow Peas, Carrots, Sprouts, Mandarin Orange,
Rice Noodles, Crispy Wontons & Soy Ginger Dressing*

\$13

Salad Trio

Chicken, Tuna and Egg Salad with Almonds, Tomatoes and Fresh Seasonal Fruit

\$12

Caesar Salad

Romaine Hearts, Shaved Parmesan, Croutons and Classic Caesar Dressing

\$9

BCC Cobb Salad

*Gilled Chicken Breast, House Greens, Avocado, Mango, English Peas,
Queso Fresco and Green Goddess Dressing*

\$13

Arugula Watermelon

Arugula, Red Onion, Watermelon and Citrus Vinaigrette

\$11

Kale Salad

Apples, Candied Walnuts, Dried Cranberries, Goat Cheese and Lemon Vinaigrette

\$11

Chicken Salad Croissant

Tender White Meat Chicken with Walnuts and Grapes

\$11



Lunch Menu

Salads & Sandwiches Continued

Croque Monsieur

Grilled Ham and Swiss Cheese on Whole Grain or White Bread
topped with Béchamel Sauce

\$11

Pulled Pork Sandwich

Smoked BBQ Pork, Pickles and Cole Slaw on
Toasted Brioche Bun

\$12

French Brie & Apple Sandwich

Granny Smith Apples, Melted Brie, Cranberry Relish and Arugula Pesto on Toasted Multi-Grain Bread

\$12

Turkey Caprese Sandwich

All Natural Turkey Breast, Vine Ripe Tomatoes,
Fresh Mozzarella and Basil Aioli on Toasted Ciabatta Bread

\$12

All American Burger

Bibb Lettuce, Tomato, and Onion on a Brioche Bun

\$13

Club Sandwich

Turkey, Bacon, Avocado, Lettuce and Tomato served on a Croissant

\$12

Additions to Salads

that do not contain any proteins:

Grilled Chicken Breast **\$4**

Grilled Atlantic Salmon **\$9**

5 Grilled Gulf Shrimp **\$6**

Accompaniments for Sandwiches

(Please Choose 1)

French Fries

Cole Slaw

Fresh Fruit

Sweet Potato Fries