

Lunch Appetizers

Jumbo Shrimp Cocktail \$14.00

Louis and Cocktail Dipping Sauce

Chilled California Artichokes or Grilled Artichokes \$12.50

Mustard Remoulade and Classic Sauce Louis

Beef Tenderloin Carpaccio \$14.50

Arugula and Burrata Mozzarella, Mustard Aioli

Chilled Pacific Northwest Oysters \$ 15.50

Thai Inspired Cilantro Lime Mignonette

Martini of Jumbo Lump Crab Meat "Louis" \$14.50

Crushed Avocados with Lemongrass, Pickled Ginger and Won Ton Crisp

Griddled Jumbo Lump Crab Cake \$14.50

Mangoes, Jicama and Wasabi Mash

Yellow Fin Tuna Tartar Mediterranean Style \$13.50

with Capers, Chives and Crispy Crostini

Soups and Salads

Traditional Chilled Gazpacho \$9.00

Classic BBC Maine Lobster Bisque \$9.00

Sweet Onion Soup Gratinée \$9.00

Melted Provolone and Gruyere Cheese

Salad Maison \$9.50

Butter Lettuce, Young Spinach, Orange, Candied Pecans, Apples and Poached Pear Vinaigrette

The First Cabin Salad \$9.50

Cucumber Salad, Butter Lettuce, Avocados and Tomatoes
with White Balsamic and Extra Virgin Olive Oil

Iceberg Wedge \$9.50

On Red and Yellow Tomatoes with Maytag Blue Cheese, Red Onion and Crispy Bacon

with 8 oz Grilled Prime New Steak \$22.50

Sandwiches

Served with choice of French Fries or Fresh California Fruit Salad

BBC Clubhouse \$17.50

On Artisanal Double Decker Sourdough, Apple Wood Smoked Bacon, Roasted Turkey,
Beefsteak Tomatoes and Avocado

Duet of Lobster Salad Sliders and Lobster Bisque \$24.50

on Brioche Buns and Sweet Potato Fries

Traditional French Dip \$18.50

Artisanal Sour Dough Filled with Shaved Roast Beef, Horseradish Cheddar,
Caramelized Onions and au Jus

Grilled Breast of Chicken Sandwich \$18.00

Grilled Artisanal Sourdough with Gruyère Cheese, Lettuce and Tomato

First Cabin Burger \$15.75

A Half Pound of Lean Ground Beef, American Cheese and Grilled Onions
with Thousand Island Dressing

B.L.T Club \$14.75

Lettuce, Tomato, Crispy Bacon and Avocado on Toasted Artisanal Sourdough

Open Face Tuna Melt \$15.75

Sharp Wisconsin Cheddar on Griddled Sourdough Bread

Entrée Salads

Hearts of Romaine Caesar with Boursin Cheese Baked Chicken \$19.75

Free Range Breast of Chicken in Crispy Prosciutto with Freshly Grated Reggiano Cheese, Crisp Croutons and Creamy Caesar Dressing

Mediterranean Salad \$19.50

Grilled Scampi with a Tower of Red and Yellow Tomatoes, Arugula, Buffalo Mozzarella and Kalamata Olives

Shrimp and Dungeness Crab Salad \$22.75

Choice of Half Avocado or Half Papaya, on Butter Lettuce with Seasonal Fruits

BBC Mariner Salad \$26.50

Jumbo Lump Crab Meat, Shrimp, Smoked Salmon and Ahi Tuna on Young Lettuce

Tossed Tuscany Salad “Niçoise Style” \$21.50

With Arugula, Fingerling Potatoes, Kalamata Olives, Mozzarella and Haricots Verts
Choice of: Freshly Seared Ahi Tuna or Classic White Albacore

California Cobb Salad \$18.50

with Smoked Turkey or San Francisco Bay Shrimp

Mixed Greens, Diced Tomatoes, Avocado, Bacon, Chopped Eggs and Blue Cheese

Baked Caesar Salad with Grilled Prawns \$21.50

Tomatoes, Crispy Croutons and Reggiano Parmesan

With Grilled Chicken \$20.50

Asian Cobb Salad with Spice Rubbed Griddled Salmon \$21.50

Romaine Lettuce, Papaya, Sliced Ginger, Tomatoes, Citrus and Sesame Seed Vinaigrette

Curried Chicken Salad \$19.75

On Hearts of Butter Lettuce, Coconut Banana, California Fruits and Berries

First Cabin Favorites

Lake Superior White Fish \$22.50

Choice of Lightly Blackened or Sautéed with Scallion Rice and Young Vegetables, Beurre Blanc

Seared Chilean Sea Bass \$26.50

with Saffron Risotto and Meyer Lemon Sauce

Petit Filet Mignon \$24.50

Served with Whipped Potatoes, Fresh Vegetables and Crispy Fried Onions

Macadamia Nut Crusted Mahi Mahi \$23.50

Jasmine Rice, Papaya Relish and Lemongrass Beurre Blanc

Napoleon of Sundried Tomato Polenta \$19.50

with Melted Mozzarella and Grilled Asparagus
(Vegetarian Option)

Menu items can be prepared to accommodate our guests' special dietary requirements upon request

There will be an 18% gratuity added to Parties of 8 or more