

DAIRY FREE MENU



appetizers & salads

PAN SEARED CALAMARI

Tossed with sliced cherry peppers/12.00

ROASTED CHICKEN WINGS

Sauces: XX Hot, Hot, Cajun OR BBQ/9.00

THE LOADED "WEDGE"

Tomato, bacon & onions with your choice of a dairy free dressing/7.00/12.00

MIXED GREENS SALAD

With dried cherries & cranberries with your choice of a dairy free dressing/7.00/12.00

entrées

FRESH FISH OF THE DAY (Blackened or Pan Seared) Pick any fish from the daily special sheet and choice of two sides/MKT Price

HAND-CUT FILET MEDALLIONS "MEDIUM RARE" with choice of two sides and choice of a dairy free sauce/19.00

HAND-CUT 8 OZ. CENTER CUT FILET MIGNON with choice of two sides and choice of a dairy free sauce/32.00

BONE-IN BERKSHIRE PORK CHOP with choice of two sides/24.00

BROILED CHESAPEAKE BAY CRAB CAKES with choice of two sides/26.00

BACK YARD BARBECUE BABY BACK RIBS Slow cooked, fall off the bone pork ribs with choice of two sides/18/29

COLEMAN'S ORGANIC FREE-RANGE CHICKEN BREAST with choice of two sides/17.00

PAN SEARED JUMBO SHRIMP with choice of two sides and a dairy free sauce/21.00

homemade sides

**SLICED TOMATOES • FRESH FRUIT • BRUSCHETTA
APPLE SLAW • PLAIN #1 IDAHO BAKED POTATO (ADD \$3.00)**

dairy free dressings

**BALSAMIC VINAIGRETTE • LEMON THYME VINAIGRETTE
WHITE BALSAMIC VINAIGRETTE**

children's menu

KIDS GRILLED YELLOW FIN TUNA

served with a choice of one side/13.00

KIDS GRILLED 6 OZ. SIRLOIN

served with your choice of one side/13.00

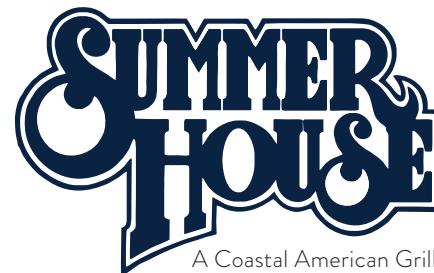
KIDS GRILLED CHICKEN TENDERS

with a choice of one side/8.00

To ensure a great dining experience for all of our guests, BFRG has created an allergy menu to assist our guests with food allergies to make informed selections. While we take steps to minimize the risk of cross contamination and to accommodate all allergies, we cannot guarantee or assume responsibility for guests with allergies.

Guests eat at their own risk.

DAIRY FREE LUNCH MENU



sandwiches & salads

TOPPED SALAD *choose any fresh salad and top it with grilled chicken, shrimp skewer or fresh fish/MKT Price*

CAROLINA PULLED PORK *with choice of two dairy free sides/11.00*

SUMMER HOUSE BLT *on wheat berry toast with bacon, lettuce & tomato with a choice of one side/9.00*

#1 IDAHO BAKED POTATO *with bacon and served with a choice of a small salad/12.00*

GRILLED SALMON BLT *on wheat berry toast with bacon, lettuce & tomato served with a choice of one side/15.00*

1/2 RACK OF BACK YARD BBQ BABY BACK RIBS *Slow cooked, fall off the bone pork ribs with choice of two sides/18.00*

rice bowls

Served with a choice of one protein over jasmine rice, spanish slaw, cilantro, avocado, cucumber, tomato & topped with chipotle mayo.

BLACKENED COD FISH /14.00

BLACKENED CHICKEN/12.00

BLACKENED SHRIMP /14.00

homemade sides

**SLICED TOMATOES • FRESH FRUIT • BRUSCHETTA
APPLE SLAW • PLAIN #1 IDAHO BAKED POTATO (ADD \$3.00)**

dairy free dressings

**BALSAMIC VINAIGRETTE • LEMON THYME VINAIGRETTE
WHITE BALSAMIC VINAIGRETTE**

children's menu

KIDS GRILLED YELLOW FIN TUNA

served with a choice of one side/13.00

KIDS GRILLED 6 OZ. SIRLOIN

served with your choice of one side/13.00

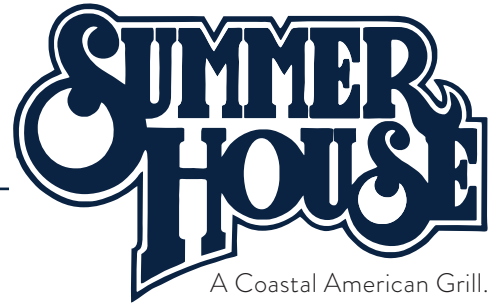
KIDS GRILLED CHICKEN TENDERS

with a choice of one side/8.00

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SHELLFISH FREE MENU



appetizers & salads

ROASTED CHICKEN WINGS

Sauces: XX Hot, Hot, Cajun OR BBQ/9.00

THE LOADED "WEDGE"

Tomato, bacon, onion and blue cheese dressing/7.00/12.00

BAKED GOAT CHEESE SALAD

With mixed greens, dried cherries, candied pecans with a lemon thyme vinaigrette/7.00/12.00

CAESAR SALAD

Traditional dressing, pasteurized eggs, garlic croutons and Parmesan cheese/7.00/12.00

SUMMER HOUSE SALAD

Cucumbers, tomatoes, carrots, bleu cheese, white balsamic vinaigrette/7.00/12.00

CHICAGO STYLE SPINACH & ARTICHOKE DIP

Served with celery and carrots/9.00

children's menu

KIDS ANGUS MINI-CHEESEBURGER

served with fresh fruit/8.00

KIDS PAN SEARED 6 OZ. SIRLOIN

served with fresh fruit/13.00

KIDS PAN SEARED CHICKEN TENDERS

with a choice of one side/10.00

KIDS PENNE PASTA WITH BUTTER OR RED SAUCE/7.00

entrées

FRESH FISH OF THE DAY (Crusted or Pan Seared) Pick any fish from the daily special sheet with choice of two sides/MKT Price

HAND-CUT FILET MEDALLIONS "MEDIUM RARE" over roasted fingerling potatoes & sautéed spinach with peppercorn sauce/19.00

HAND-CUT 8 OZ. CENTER CUT FILET MIGNON over Parmesan risotto and grilled asparagus with horseradish cream sauce/32.00

FRESH BONE-IN BERKSHIRE PORK CHOP with choice of two sides/24.00

JUICY GRILLED CHEESEBURGER w/jack cheese, lettuce, tomato & pickle on a homemade sesame seed bun w/choice of one side/12.00

BACK YARD BARBECUE BABY BACK RIBS Slow cooked, fall off the bone pork ribs with choice of two sides/18/29

GRILLED CHICKEN SANDWICH Coleman's organic, free-range, double breast, jack cheese, applewood smoked bacon, L,T,P, homemade sesame seed bun with choice of one side/13.00

SLICED PRIME SIRLOIN SANDWICH Roasted for 20 hours until medium rare, topped with melted jack cheese, served warm on a homemade sesame seed bun with choice of one side/13.00

KONA COFFEE CRUSTED SIRLOIN 8-oz hand-cut sirloin, twice baked potato, grilled asparagus, garlic herb butter/19.00

homemade sauces

PEPPERCORN • MUSHROOM DEMI • BRUSCHETTA TOMATOES

BLACK BEAN SALSA • A1 STEAK SAUCE

homemade sides

CREAMED SPINACH • SAUTEED MUSHROOMS • DAILY FRESH VEGGIE

APPLE SLAW • LOADED #1 IDAHO BAKED POTATO (ADD \$3.00) • NEVA'S POTATOES

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GLUTEN FREE MENU

appetizers & salads

CHICAGO STYLE SPINACH & ARTICHOKE DIP

Served with celery and carrots/9.00

ROASTED CHICKEN WINGS

Sauces: XX Hot, Hot, Cajun OR BBQ/9.00

PAN SEARED CALAMARI

Tossed with sliced cherry peppers/12.00

SH BAKED OYSTERS

Fresh shucked (6), wild mushroom, smoked gouda, bacon, rosemary, lemon/13.00

THE LOADED "WEDGE"

Tomato, bacon & onions with bleu cheese dressing/7.00/12.00

CAESAR SALAD

Traditional dressing using only pasteurized eggs and Parmesan cheese/7.00/12.00

SUMMER HOUSE SALAD

Cucumbers, tomatoes, carrots, bleu cheese, white balsamic vinaigrette/7.00/12.00



children's menu

KIDS GRILLED YELLOW FIN TUNA

served with a choice of one side/13.00

KIDS GRILLED 6 OZ. SIRLOIN

served with your choice of one side/13.00

KIDS GRILLED CHICKEN TENDERS

with a choice of one side/8.00

entrées

FRESH FISH OF THE DAY (Blackened or Pan Seared) Pick any fish from the daily special sheet with choice of two sides/MKT Price

HAND-CUT FILET MEDALLIONS "MEDIUM RARE" with choice of two sides and choice of a gluten free sauce/19.00

HAND-CUT 8 OZ. CENTER CUT FILET MIGNON with choice of two sides and choice of a gluten free sauce/32.00

BROILED CHESAPEAKE BAY CRAB CAKES with choice of two sides/26.00

BACK YARD BARBECUE BABY BACK RIBS Slow cooked, fall off the bone pork ribs with choice of two sides/18/29

KONA COFFEE CRUSTED SIRLOIN 8-oz hand-cut sirloin, choice of two sides and a gluten free sauce 19

SAUTÉED SHRIMP & SEA SCALLOPS tossed in Chef's daily sauce served over fresh vegetables/21.00

homemade sauces

HONEY MUSTARD DRIZZLE • LEMON CREAM
BRUSCHETTA TOMATOES • A1 STEAK SAUCE

homemade sides

SAUTEED MUSHROOMS • DAILY FRESH VEGGIE • FRESH FRUIT
TWICE BAKED POTATO • APPLE SLAW • LOADED #1 IDAHO BAKED POTATO (ADD \$3.00)

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GLUTEN FREE LUNCH MENU



appetizers & salads

ROASTED CHICKEN WINGS

Sauces: XX Hot, Hot, Cajun OR BBQ/9.00

CHICAGO STYLE SPINACH & ARTICHOKE DIP

Served with celery and carrots/9.00

PAN SEARED CALAMARI

Tossed with sliced cherry peppers/12.00

SH BAKED OYSTERS

Fresh shucked (6), wild mushroom, smoked gouda, bacon, rosemary, lemon/13.00

THE LOADED "WEDGE"

Tomato, bacon & onions with bleu cheese dressing/7.00/12.00

CAESAR SALAD

Traditional dressing using only pasteurized eggs and Parmesan cheese/7.00/12.00

SUMMER HOUSE SALAD

Cucumbers, tomatoes, carrots, bleu cheese, white balsamic vinaigrette/7.00/12.00

rice bowls

Served with a choice of one protein over jasmine rice, spanish slaw, cilantro, avocado, cucumber, tomato, queso fresco and topped with chipotle mayo.

BLACKENED COD FISH /14.00

BLACKENED CHICKEN /12.00

BLACKENED SHRIMP /14.00

homemade sides

APPLE SLAW • DAILY FRESH VEGGIE • SLICED TOMATO • FRESH FRUIT • LOADED #1 IDAHO BAKED POTATO (ADD \$3.00)

entrées

FRESH FISH OF THE DAY PLATTER

Pick any fish from the daily special sheet with one side/MKT Price

TOPPED SALAD

choose any fresh salad and top it with grilled chicken, shrimp skewer or fresh fish/MKT Price

JUICY GRILLED CHEESEBURGER

w/jack cheese, lettuce, tomato & pickle with choice of one side/12.00

1/2 RACK BACK YARD BBQ BABY BACK RIBS

Slow cooked, fall off the bone pork ribs with choice of one side/14.00

SLICED PRIME SIRLOIN

Roasted for 20 hours until medium rare, topped w/melted jack cheese with choice of one side/13.00

KONA COFFEE CRUSTED SIRLOIN

8-oz hand-cut sirloin, twice baked potato, grilled asparagus, garlic herb butter/19

BROILED CHESAPEAKE BAY CRAB CAKE

with choice of one side/16.00

CAROLINA PULLED PORK

with apple slaw and choice of one side/11.00

children's menu

KIDS GRILLED YELLOW FIN TUNA

served with a choice of one side/13.00

KIDS GRILLED 6 OZ. SIRLOIN

served with your choice of one side/13.00

KIDS GRILLED CHICKEN TENDERS

with a choice of one side/8.00

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