

DAIRY FREE MENU



appetizers & salads

PAN SEARED CALAMARI

sliced cherry peppers/12.00

JUMBO LUMP CRAB COCKTAIL

steamed, chilled, jumbo lump crab, Old Bay/19.00

BAKED CHICKEN WINGS

Sauces: Hot, BBQ, Garlic Parmesan or Cajun/10.00

GRILLED CHICKEN TENDERS

homemade honey mustard/10.00

FILET SKEWER

marinated medallions, blistered tomatoes/14.00

THE LOADED "WEDGE"

tomato, bacon & onions, dairy free dressing/7.00/13.00

SUMMER HOUSE SALAD

*mixed greens, cucumbers, tomatoes, apples, carrots,
dairy free dressing/7.00/13.00*

dairy free dressings

HONEY MUSTARD VINAIGRETTE

LEMON THYME VINAIGRETTE

entrées

BOWLS *jasmine rice, guacamole, cucumber, tomato, Spanish slaw/13.00*

Choose Fish, Shrimp, Chicken or Short Rib (+2.00)

MARINATED FILET MEDALLIONS *baked potato, sautéed spinach, red wine demi-glace/21.00*

8 OZ. CENTER CUT FILET MIGNON *baked potato, seasonal vegetables, red wine demi-glace/32.00*

TANGY BBQ RIBS *slow cooked in house, fall off the bone, two sides/18/29*

BROILED CHESAPEAKE BAY CRAB CAKES *with choice of two sides/28.00*

HAWAIIAN BBQ SALMON *with choice of two sides/24.00*

SLOW ROASTED HALF CHICKEN *seasonal vegetables, herb jus, mushroom risotto/19.00*

homemade sides

**SAUTÉED SPINACH
SEASONAL VEGETABLES
JASMINE RICE
BRUSSELS SPROUTS**

children's menu

KIDS SALMON
served with a 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.

SHELLFISH FREE MENU



appetizers & salads

BAKED CHICKEN WINGS

Sauces: Hot, BBQ, Garlic Parmesan or Cajun/10.00

GRILLED CHICKEN TENDERS

homemade honey mustard/10.00

ARTICHOKE SPINACH DIP

tri-colored tortilla chips/10.00

SMOKED GOUDA FONDUE

Bavarian jumbo soft pretzel sticks/14.00

ADULT MAC 'N CHEESE

elbow pasta, parmesan cheese, panko bread crumbs/8.00

FILET SKEWER

marinated medallions, blistered tomatoes, blue cheese drizzle/14.00

THE LOADED "WEDGE"

Tomato, bacon, onion and blue cheese dressing/7.00/13.00

GOAT CHEESE SALAD

With mixed greens, goat cheese phyllo, dried cranberries, toffee pecans, lemon thyme vinaigrette/7.00/13.00

CAESAR SALAD

Traditional dressing, garlic croutons and shaved Parmesan/7.00/13.00

SUMMER HOUSE SALAD

mixed greens, cucumbers, tomatoes, apples, carrots, aged white cheddar, honey mustard vinaigrette/7.00/13.00

ENHANCE ANY LARGE SALAD WITH CHICKEN +6.00

SLICED FILET MEDALLIONS +10.00 • **DAILY FRESH FISH** MP

entrées

SUMMER HOUSE TACOS

Spanish slaw, queso fresco, chipotle aioli, one side/13.00

Choose Fish, Chicken or Short Rib (+2.00)

BOWLS

jasmine rice, guacamole, cucumber, tomato, Spanish slaw, queso fresco, chipotle aioli/15.00

Choose Fish, Chicken or Short Rib (+2.00)

BLACKENED CHICKEN QUESADILLA

aged white cheddar, black bean & corn salsa, pico de gallo, chipotle aioli/10.00

SIRLOIN SANDWICH

jack cheese, au jus, brioche bun/13.00

FRENCH DIP

thinly sliced Prime Rib, caramelized onions, Swiss, horseradish sauce, au jus, french demi bread/21.00

GRILLED ANGUS CHEESEBURGER

half-pound, jack cheese, lettuce, tomato, pickles, brioche bun/15.00

GRILLED CHICKEN SANDWICH

free-range, double breast, jack cheese, applewood bacon, lettuce, tomato, pickle, brioche bun/14.00

MARINATED FILET MEDALLIONS

baked potato, sautéed spinach, red wine demi-glace/21.00

FILET MIGNON

8 oz. center cut, baked potato, seasonal vegetables, red wine demi-glace/32.00

PORK CHOP

12 oz., bone-in, mushroom risotto, seasonal vegetables, maple apple butter/25.00

TANGY BBQ RIBS

slow cooked in house, fall off the bone, salted fries, apple slaw
Half Rack - 18.00 | Full Rack - 29.00

SLOW ROASTED HALF CHICKEN

mushroom risotto, seasonal vegetables, herb jus/19.00

CHICKEN PARM POT PIE

chicken, mushrooms, mozzarella, marinara, puff pastry/17.00

BRAISED SHORT RIB RIGATONI

stewed tomatoes, mushrooms, parmesan cheese/25.00

homemade sides

**SEASONAL VEGETABLES • APPLE SLAW • NEVA'S POTATOES
BAKED POTATO (ADD \$1.00) • SAUTÉED SPINACH • JASMINE RICE
ADULT MAC 'N CHEESE • BRUSSELS SPROUTS**

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GLUTEN FREE MENU

appetizers & salads

BAKED CHICKEN WINGS

Sauces: Hot, BBQ, Garlic Parmesan or Cajun/10.00

PAN SEARED CALAMARI

sliced cherry peppers, housemade tartar/12.00

GRILLED CHICKEN TENDERS

homemade honey mustard/10.00

JUMBO LUMP CRAB COCKTAIL

steamed, chilled, jumbo lump crab, Old Bay/19.00

THE LOADED "WEDGE"

tomato, bacon & onions, blue cheese dressing/7.00/13.00

CAESAR SALAD

traditional dressing, shaved Parmesan cheese/7.00/13.00

SUMMER HOUSE SALAD

mixed greens, cucumbers, tomatoes, apples, carrots, aged white cheddar, honey mustard vinaigrette/7.00/13.00

ENHANCE ANY LARGE SALAD WITH GRILLED CHICKEN +6.00 • GRILLED SHRIMP +6.00

CRAB CAKE +12.00 • DAILY FRESH FISH MP

entrées

SUMMER HOUSE TACOS Spanish slaw, queso fresco, chipotle aioli, corn tortillas, one side/13.00

Choose Fish, Shrimp or Chicken

BOWLS jasmine rice, guacamole, cucumber, tomato, Spanish slaw, queso fresco, chipotle aioli/15.00

Choose Fish, Shrimp or Chicken

HAND-CUT 8 OZ. CENTER CUT FILET MIGNON baked potato, seasonal vegetables, red wine demi-glace/32.00

BROILED CHESAPEAKE BAY CRAB CAKES only fresh crab meat, tartar sauce, two sides/28.00

HAWAIIAN BBQ SALMON jasmine rice, seasonal vegetables/24.00

12 OZ. BONE-IN PORK CHOP seasonal vegetables, mushroom risotto, maple apple butter/25.00

TANGY BBQ RIBS slow cooked in house, fall off the bone, two sides/half rack 18.00/full rack 29.00

SLOW ROASTED HALF CHICKEN seasonal vegetables, mushroom risotto/19.00

children's menu

KIDS SALMON

served with a choice of one side/13.00

KIDS GRILLED CHICKEN TENDERS

with a choice of one side/8.00

KIDS STEAK (5 OZ. FILET)

served with a choice of one side/14.00



A Coastal American Grill.

homemade sides

SEASONAL VEGETABLES • APPLE SLAW

SAUTÉED SPINACH • JASMINE RICE

BRUSSELS SPROUTS

BAKED POTATO (ADD \$1.00)

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