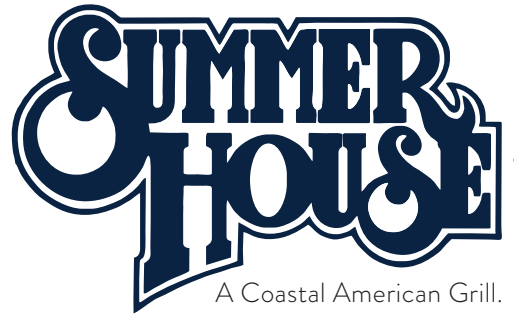


DAIRY FREE MENU



appetizers & salads

PAN SEARED CALAMARI

sliced cherry peppers/12.00

BAKED CHICKEN WINGS

Sauces: Hot, BBQ, Garlic Parmesan or Cajun/13.00

GRILLED CHICKEN TENDERS

homemade honey mustard/7.00

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)

8 OZ. BARREL RIBEYE *baked potato, seasonal vegetables, red wine demi-glace/35.00*

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

TANGY BBQ RIBS *slow cooked in house, fall off the bone, two sides/19/31*

CRAB CAKES *choice of two sides/39.00*

SWEET TERIYAKI SALMON *choice of two sides/26.00*

PORK CHOP *12 oz., bone-in, two sides/25.00*

homemade sides

SAUTÉED SPINACH
SEASONAL VEGETABLES
JASMINE RICE
BRUSSELS SPROUTS

children's menu

KIDS SALMON
choice of one side/13.00
KIDS GRILLED CHICKEN TENDERS
choice of one side/8.00

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Guests eat at their own risk.

SHELLFISH FREE MENU



appetizers & salads

BAKED CHICKEN WINGS

Sauces: Hot, BBQ, Garlic Parmesan or Cajun/13.00

GRILLED CHICKEN TENDERS

homemade honey mustard/7.00

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

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)

POKE BOWL

edamame, carrots, red onion, cucumber, Jasmine rice, avocado, pineapple, sweet soy glaze

Ahi Tuna/17.00 • Tofu/15.00

BLACKENED CHICKEN QUESADILLA

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

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

8 OZ. BARREL RIBEYE

baked potato, seasonal vegetables, red wine demi-glace/35.00

SIRLOIN SANDWICH

jack cheese, au jus, brioche bun/13.00

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 - 19.00 | Full Rack - 31.00

BLACKENED CHICKEN BRUSCHETTA

linguini, garlic, red onion, tomato, basil, olive oil/19.00

FRENCH DIP

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

homemade sides

SEASONAL VEGETABLES • APPLE SLAW • NEVA'S POTATOES

BAKED POTATO (ADD \$1.00) • SAUTÉED SPINACH • JASMINE RICE

ADULT MAC 'N CHEESE • BRUSSELS SPROUTS

children's menu

All served with choice of one side, except for linguini.

KIDS PAN SEARED CHICKEN TENDERS/8.00

KIDS SALMON/13.00

KIDS GRILLED FILET MEDALLIONS/14.00

KIDS MINI CHEESEBURGER/8.00

KIDS LINGUINI/7.00

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GLUTEN FREE MENU

appetizers & salads

BAKED CHICKEN WINGS

Sauces: Hot, BBQ, Garlic Parmesan or Cajun/13.00

PAN SEARED CALAMARI

sliced cherry peppers, housemade tartar/12.00

GRILLED CHICKEN TENDERS

homemade honey mustard/7.00

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 +19.00 • 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

POKE BOWL edamame, carrots, red onion, cucumber, Jasmine rice, avocado, pineapple

Ahi Tuna/17.00 • Tofu/15.00

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

8 OZ. BARREL RIBEYE baked potato, seasonal vegetables, red wine demi-glace/35.00

CRAB CAKES tartar sauce, choice of two sides/39.00

GRILLED SALMON jasmine rice, seasonal vegetables/26.00

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

TANGY BBQ RIBS slow cooked in house, fall off the bone, two sides/half rack 19.00/full rack 31.00

children's menu

KIDS SALMON

choice of one side/13.00

KIDS GRILLED CHICKEN TENDERS

choice of one side/8.00

GRILLED 6 OZ. FILET MEDALLIONS

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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