

DAIRY FREE MENU



appetizers & salads

PAN SEARED CALAMARI

sliced cherry peppers/14.00

BAKED CHICKEN WINGS

Sauces: Hot, BBQ or Cajun/13.00

GRILLED CHICKEN TENDERS (5)

homemade honey mustard/9.00

SHRIMP COCKTAIL

half pound 16/20 shrimp peeled and deveined, old bay, lemon/17.00

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/17.00*

Choose Fish, Shrimp, Chicken or Short Rib (+1.00)

8 OZ. TOP SIRLOIN *baked potato, seasonal vegetables, demi-glace/25.00*

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

CRAB CAKES *choice of two sides/37.00*

CARAMELIZED SALMON *choice of two sides/27.00*

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

8 OZ. FILET MIGNON *baked potato, sauteed spinach/46.00*

homemade sides

SAUTÉED SPINACH
SEASONAL VEGETABLES
JASMINE RICE
BRUSSELS SPROUTS

children's menu

KIDS GRILLED SALMON

choice of one side/13.00

KIDS GRILLED CHICKEN TENDERS

choice of one side/9.00

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/13.00

GRILLED CHICKEN TENDERS

homemade honey mustard/9.00

ARTICHOKE SPINACH DIP

tri-colored tortilla chips/10.00

QUESO FONDUE

Bavarian jumbo soft pretzel sticks/13.00

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 +16.00 • **DAILY FRESH FISH** MP

entrées

SUMMER HOUSE TACOS

Spanish slaw, queso fresco, chipotle aioli, one side/14.00

Choose Fish, Chicken or Short Rib (+1.00)

BOWLS

jasmine rice, guacamole, cucumber, tomato, Spanish slaw, queso fresco, chipotle aioli/17.00

Choose Fish, Chicken or Short Rib (+1.00)

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/11.00

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/15.00

8 OZ. TOP SIRLOIN

baked potato, seasonal vegetables, demi-glace/25.00

SIRLOIN SANDWICH

jack cheese, au jus, brioche bun/14.00

PORK CHOP

12 oz., bone-in, creamy tomato asparagus 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

GRILLED CHICKEN MARGARITA

melted mozzarella cheese, basil, pesto, tomato, balsamic glaze, jasmine rice, choice of one side/26.00

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
BRUSSELS SPROUTS

children's menu

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

KIDS PAN SEARED CHICKEN TENDERS/9.00

KIDS MINI CHEESEBURGER/8.00

KIDS GRILLED SALMON/13.00

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/14.00

GRILLED CHICKEN TENDERS

homemade honey mustard/9.00

SHRIMP COCKTAIL

half pound 16/20 shrimp peeled and deveined, old bay, lemon/17.00

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 +7.00 • CRAB CAKE +18.00 • DAILY FRESH FISH MP

entrées

SUMMER HOUSE TACOS Spanish slaw, queso fresco, chipotle aioli, corn tortillas, one side/14.00

Choose Fish, Shrimp or Chicken

BOWLS jasmine rice, guacamole, cucumber, tomato, Spanish slaw, queso fresco, chipotle aioli/17.00

Choose Fish, Shrimp or Chicken

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

Ahi Tuna/17.00 • Tofu/15.00

GRILLED CHICKEN MARGARITA melted mozzarella cheese, basil, pesto, tomato, balsamic glaze, jasmine rice, choice of one side/26.00

8 OZ. TOP SIRLOIN baked potato, seasonal vegetables, demi-glace/25.00

CRAB CAKES tartar sauce, choice of two sides/37.00

CARAMELIZED SALMON jasmine rice, seasonal vegetables/27.00

PORK CHOP 12 oz., bone-in, seasonal vegetables, creamy asparagus 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 GRILLED SALMON

choice of one side/13.00

KIDS GRILLED CHICKEN TENDERS

choice of one side/9.00



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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