

Happy Hour Specials Monday-Friday 5-7pm (Unless otherwise noted)

Prime Monday-Complimentary buffet, \$3 well drinks

\$2 Tuesdays-\$2 Sliders, \$2 domestic drafts, \$2 Italian pear martinis

Raw Bar Wednesdays-\$1 freshly shucked oysters, little neck clams, coconut shrimp tempura, \$2 mini crab cakes, \$5 saku tuna carpaccio, \$5 smoked salmon carpaccio. \$3 drafts & \$2 Corona, \$5 seafood friendly white wines

Chadds Ford Thursdays-\$5 Sandwiches, and house made pizzas. \$10 wine flights from around the world, all night

Burger Friday-1/2 Price Best of Philly burger or Battlefield burger-served all night long

• **Tastes and Small Plates**

Kennett Square Mushroom Tart	9	Mixed Field Green Salad	8
Sautéed local mushrooms, truffle oil and micro greens, triple cream brie		Grapes, Maytag blue cheese, Bosc pears balsamic vinaigrette	
Crispy Potato Skins	7	Baby Spinach Salad	7
Idaho potato, sour cream, bacon, chives		Dried cranberries, red onion, and goat cheese	
Shrimp Tempura	9	Grilled Hearts of Romaine	10
Coconut rum tempura, sweet Thai chili, Asian slaw		Garlic croutons, Reggiano, creamy garlic dressing	
Beef Tenderloin Carpaccio*	11	Pan Fried House Made Mozzarella	8
Thinly slice prime tenderloin, capers, Reggiano, truffle oil		Spicy marinara	
The BP Cheese Plate	12	Crispy Fried Calamari	8
Mushroom confit, berry compote, grapes and walnuts		Cornmeal crusted, spicy house made marinara	
Tempura Onion Rings	7	Mini Crab Cakes	9
Horseradish cream		Mini jumbo lump and claw cakes, sautéed, beurre blanc,	
Sliders	7.50		
Jack cheese, caramelized onions, brioche roll			

• **Sandwiches and Pizzas**

Crab Melt	10.95	BP Chicken Sandwich	11.50
Open faced crab cake, topped with tomato, melted jack cheese, brioche, remoulade		Grilled breast of chicken, crushed avocado, bacon, melted jack cheese, brioche roll	
The Battlefield Burger	14	Saku Tuna "Club"	\$12
8 oz. house ground, blue cheese, bacon lettuce, onion, tomato		Seared rare, Wasabi mayo, bacon, arugula, sliced avocado, Focaccia, fries	
The Best of Philly BP Burger	12	Forever Braised BBQ Short Rib Sandwich	\$12
Caramelized onions, mushrooms, jack cheese, Brioche bun- add bacon \$2		Pulled beef short rib with house made cole slaw on a brioche roll, parmesan truffle fries	
French Dip	11.95	Margherita Pizza	8.95
Sliced prime rib, melted provolone French baguette, au jus, truffle parmesan fries		4- Cheese Pizza	9.95
Prime Rib Sandwich	12.95	Gorgonzola, mozzarella, fontina, goat	
Thinly sliced in house roasted prime rib, mushrooms, onions, melted gruyere, brioche bun, au jus			

• **From the Steakhouse Grill**

12 oz Angus New York Strip	28	14 oz Double Cut Berkshire Pork Chop	25
10 oz Barrel Cut Rib Eye	35	12 oz Veal T-Bone	32
16 oz Bone-in Cowboy Steak	27	8 oz Angus Filet Mignon	30
16 oz Grass Fed New York Strip	37	12 oz Prime Hereford Delmonico	35
8 oz Prime Sirloin	22		

• **Accompanied by:**

Haricot Vert
Cabernet reduction herb butter

• **Customize your steak with:**

Sautéed buttery jumbo lump crab	\$10
Steak Frites-caramelized onion demi-glace, crispy fries	\$6
Pan seared diver scallops* (2)	\$9

Warm Blue Cheese Crumble	2	Glazed Asparagus with Hollandaise	8
Classic Béarnaise	2	Tempura Onion Rings	8
Sautéed Kennett Square Mushrooms	6	Creamy Potato Puree	6
Parmesan Truffle French Fries	6	Lobster Potato Puree	8
Salt Crusted Idaho Baked Potato	5	Truffle Au Gratin Potatoes	6

• **Entrées**

Sautéed Jumbo Lump and Claw Crab Cakes	25	Steak House Salad	14.95
Red bliss potatoes, sugar snap peas, shallot beurre blanc soft white onions		Mixed field greens, blue cheese, red grapes, dark balsamic, 8 oz. prime sirloin, caramelized onions	
Pan Seared Diver Scallops	26	Atlantic Salmon	23
Creamy English pea orzo, crispy forest mushrooms, tomato beurre noisette		Roasted fingerling potatoes, pearl onions, mushrooms and asparagus, Provencal sauce	
Local Mushroom and English Pea Risotto	18	Butter Poached 10 oz. Lobster Tail	MP
Linguine with Crab Pomodoro	21	Truffle lobster risotto	
*Consuming raw or undercooked meat, poultry, dairy or seafood may increase your risk of a food borne illness.		Roasted Lemon Pepper Chicken Breast	19
		Truffle au gratin potatoes, English peas, natural jus	