

Dinner M-Sat. @5pm, Sunday@4pm      Lunch Saturday@Noon  
 Sunday Brunch 10-2  
 Open anytime for a private party! Private rooms available from 10-60.

## Saturday Lunch Menu

• **Starters-**

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| <p><b>Mixed Greens-</b> <b>8</b><br/>Red grapes, Rogue Valley blue cheese, candied nuts, dark balsamic vinaigrette</p> <p><b>Chopped Iceberg-</b> <b>9</b><br/>Tomato, cucumber, bacon, Smokey buttermilk Rogue Valley blue cheese dressing</p> <p><b>Baby Spinach Salad</b> <b>9</b><br/>Candied pecans, creamy goat cheese, sun-dried cranberry-Port wine vinaigrette</p> <p><b>Grilled Romaine</b> <b>9</b><br/>Creamy garlic dressing, Parmignano-Reggiano cheese<br/>Add 4 Grilled Jumbo Shrimp-\$18<br/>Add Grilled Salmon-\$26</p> <p><b>Crock of French Onion Soup</b> <b>10</b></p> <p><b>Crispy House Made Mozzarella</b> <b>10</b><br/>Fire roasted tomato sauce, basil pesto</p> | <p><b>Jumbo Lump Crab Cocktail*</b> <b>15</b><br/>Red sea salt, artisan olive oil; wakame seaweed salad</p> <p><b>Fresh Texas U12 Shrimp Cocktail*</b> <b>3 each</b></p> <p><b>House Made 3-Cheese Flatbread</b> <b>12.5</b><br/>Hand-made mozzarella, Reggiano, boursin, prosciutto, Tomato, aged balsamic</p> <p><b>Hand-rolled Shrimp Spring Rolls</b> <b>12</b><br/>Apricot, ginger BBQ sauce</p> <p><b>BP Nachos-</b> <b>12.95</b><br/>Cheddar cheese, ripe tomato, black beans, shredded lettuce, sour cream, guacamole (fresh jalapenos-\$2 extra) (BBQ Short Rib-\$5)</p> <p><b>Chef's Market Selection of Cheeses</b> <b>20</b><br/>Dunbarton Blue-Wisconsin blue veined cheddar-cow's milk<br/>Humboldt Fog-mold ripened-CA-goat's milk<br/>Round Top Farm-Johnny's Clothbound Cheddar-PA-cow's milk</p> <p><b>Freshly Shucked Raw Oysters on the Half Shell-\$MP</b></p> |
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• **Prime Sandwiches-**(sandwiches are served on freshly baked Le Bus bread with house cut fries-add apple wood smoked bacon-\$2)

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| <p><b>Double Cheese Burger</b> <b>14.5</b><br/>Cheddar cheese, two 4 oz. prime patties-cooked through, Chef's special sauce, LTO</p> <p><b>The Best of Philly BP Prime Burger</b> <b>15</b><br/>Caramelized onions, mushrooms, jack cheese, brioche, LTO</p> <p><b>Pulled Pork Sandwich</b> <b>13.95</b><br/>House made BBQ sauce and topped with our own slaw, brioche bun</p> | <p><b>French Dip Panini</b> <b>15</b><br/>Shaved ribeye, melted gruyere, horseradish aioli, pan jus, fries</p> <p><b>Blue Crab Cake Sandwich</b> <b>15.95</b><br/>Lump crab, lemon caper aioli, LTO</p> <p><b>Buttermilk Fried Chicken Sandwich</b> <b>14.5</b><br/>Buttermilk batter, creamy avocado, spicy aioli, fries, LTO</p> <p><b>Blue Cheese Burger</b> <b>15.25</b><br/>Rogue valley blue cheese, LTO</p> |
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• **From the Steakhouse Grill\***-all steaks come with butter braised French green beans, herb butter, and BP steak sauce

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| <p><b>15 oz. Prime Pork Chop</b> <b>30</b></p> <p><b>8 oz. Center Cut Choice Filet Mignon</b> <b>39</b></p> <p><b>14 oz. USDA Prime NY Strip</b> <b>48</b></p> <p><b>8 oz. Choice Club Eye</b> <b>29</b></p> | <p><b>12 oz. Creekstone Farms Black Angus NY Strip</b> <b>37</b></p> <p><b>10 oz. Barrel Cut Ribeye Creekstone Farm Black Angus</b> <b>39</b></p> <p><b>10 oz. USDA Prime Center Cut Filet Mignon</b> <b>54</b></p> <p><b>16 oz. USDA Prime Delmonico Ribeye</b> <b>MP</b></p> |
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**Sides**

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| <p>Creamy Potato Puree <b>6</b></p> | <p>Truffle Parmesan Fries <b>7.5</b></p> | <p>House Cut Crispy Fries <b>5</b></p> |
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• **Entrées**

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| <p><b>6 oz. NY Strip Black Angus Steak Salad</b> <b>23.95</b><br/>Iceberg, tomato, bacon, cucumber, buttermilk Rogue Valley Blue cheese dressing, tobacco onions, local hard-boiled egg</p> | <p><b>Exotic Mushroom Ravioli</b> <b>22</b><br/>Maitake and king trumpet mushrooms, parmesan-truffle cream sauce</p> |
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\*Consuming raw or undercooked meat, poultry, Dairy or seafood may increase your risk of a food borne illness