



DAIRY FREE LUNCH MENU

Sandwiches and Salads:

- Choose any fresh salad (except Chopped Salad) and top it w/ Chicken, Shrimp Skewer or Fresh Fish **12/16**
Carolina Pulled Pork Plate *with choice of one dairy free side* **11**
 $\frac{1}{2}$ Oven Roasted Turkey Club *(no cheese) with a Choice of a Small Salad* **12**
Summer House BLT *on Wheat Berry Toast with Lettuce & Tomato* **9**
Fresh Grilled Salmon BLT *served with choice of one side* **14**
Grilled Chicken Wrap *w/ Lettuce, Tomato & Onion with a choice of one side* **10** (no cheese)
Loaded #1 Idaho Baked Potato with Bacon *only served w/a choice of a Small Salad* **12**
 $\frac{1}{2}$ Rack of Baby Back Ribs *served with choice of two sides* **18**

Kids Menu:

- Kids Grilled Yellow Fin Tuna *served with choice of one side* **13**
Kids Grilled Chicken Tenders *served with choice of one side* **8**
Kids Grilled 6 oz sirloin *served with choice of one side* **13**

Homemade Sides:

- Fresh Sliced Tomato
Bruschetta Loaded #1 Idaho Baked Potato w/Bacon only (add \$3 for Baked Potato)

All items served on the "Dairy Free" Lunch Menu
are NOT served with any type of cheese

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.



GLUTEN FREE MENU

Appetizers and Salads:

Daily Bisque 7

White Chicken Chili 7

Burrata and Heirloom Tomato *Heirloom tomatoes topped with olive oil, balsamic reduction & Chiffon basil* 11

Caesar Salad *with Pasteurized Eggs and Fresh Grated Parmesan Cheese (No Croutons)* 7/12

Quinoa and Artichoke Salad *with avocado, artichoke, quinoa, tomato, red onion, carrots, hard boiled egg, fresh greens and lemon-thyme vinaigrette* 7/12

House Salad *w/ Cucumbers, Tomatoes, Carrots and tossed in a White Balsamic Vinaigrette (No Cheese)* 7/12

Entrees:

Fresh Fish of the Day (Excluding Salmon): *Pick any fish from the daily special sheet* **MKT Price**

Hand Cut 8oz Center Cut Filet Mignon *with choice of two sides and choice of a gluten free sauce* 32

Fresh "Jumbo Lump" Crab Cakes *with choice of two sides* 26

Kona "Coffee" Crusted 8oz Sirloin *with choice of two sides* 19

Fresh Sautéed Shrimp and Sea Scallop *tossed in Chefs Daily Sauce served over Fresh Veggies* 22

Bone In Berkshire Pork Chop *and choice of two sides* 23

Sliced Filet Medallions (medium rare) *served over Mash and one side* 19

½ Rack "Fall off the Bone" BBQ Ribs *served with choice of two sides* 18/29

Kids Menu:

Kids Grilled Yellow Fin Tuna *served with Fresh Fruit* 13

Kids Grilled 6 oz Sirloin *served with Fresh Fruit* 13

Kids Grilled Chicken Tenders *served with Fresh Fruit* 8

Homemade Sauces:

Fresh Fruit Salsa Honey Mustard Drizzle Lemon Cream Brushetta Tomatoes A1 Sauce

Homemade Sides:

Creamed Spinach Sautéed Mushrooms Daily Fresh Veggie Apple Slaw Yukon Gold Mash

Loaded #1 Idaho Baked Potato (add \$3 for Baked Potato)

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NUT FREE MENU

Appetizers and Salads:

Fresh Loaded "Wedge" *with Bacon, Onion and Blue Cheese Dressing* 7/12

Fresh Quinoa and Artichoke Salad, *avocado, quinoa, artichokes, tomato, red onion, carrots, hardboiled egg, fresh greens and lemon-thyme vinaigrette* 7

Burrata and Heirloom Tomato *with grilled ciabatta, heirloom cherry tomatoes, topped with olive oil, balsamic reduction and chiffon basil* 11

Baked Goat Cheese *w/Mescaline Greens, Dried Cherries & Lemon Thyme Vinaigrette* 7/12

Entrees:

Fish of the Day (Blackened or Pan Seared): *Pick any fish from the daily special sheet* **MKT Price**

Hand Cut Filet Medallions "Medium Rare" *w/two sides and choice of dairy free sauce* 19

Hand Cut 8oz Center Cut Filet Mignon *w/ choice of two sides & choice of a dairy free sauce* 32

Fresh Bone in Berkshire Pork Chop *with a choice of two sides* 24

Kids Menu:

Kids Grilled Yellow fin Tuna *served with choice of one side* 13

Grilled Chicken Tenders *and choice one side* 8

Fried Chicken Tenders *and choice of one side* 10

Grilled 6 oz Sirloin *and choice one side* 13

Penne Pasta *served with Butter or Red Sauce* 7

Nut Free Dressings:

Balsamic Vinaigrette Lemon Thyme Vinaigrette White Balsamic Vinaigrette

Homemade Sauces:

Fresh Fruit Salsa Bruschetta Tomatoes

Homemade Sides:

Sliced Tomatoes Fresh Fruit Salsa Bruschetta Fries Sweet potato Fries
Coleslaw Sautéed Mushrooms Plain #1 Idaho Baked Potato (add \$3 for Baked Potato)

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SHELLFISH FREE MENU

Appetizers and Salads:

White Chicken Chili 7

Fresh Loaded "Wedge" *with Bacon, Onion, Tomato and Blue Cheese Dressing* 7/12

Burrata and Heirloom Tomato *Heirloom tomatoes topped with olive oil, balsamic reduction & Chiffon basil* 11

Quinoa and Artichoke Salad *with avocado, artichoke, quinoa, tomato, red onion, carrots, hard boiled egg, fresh greens and lemon-thyme vinaigrette* 7/12

Fresh Baked Goat Cheese w/Mescaline Greens, Dried Cherries, Candied Pecans & Lemon Thyme Vinaigrette 7/12

Fresh Caesar Salad *with Pasteurized Eggs and Fresh Grated Parmesan Cheese* 7/12

Fresh Summer House Salad *with Cucumber, Tomato, Blue Cheese and White Balsamic Vinaigrette* 7/12

Entrees:

Fresh Fish of the Day (Crusted or Pan Seared): *Pick any fish from the daily special sheet* MKT Price

Hand Cut 8 oz Center Cut Filet Mignon *with choice of two sides* 32

Roasted Yardbird, *herb rubbed, baked half chicken with au jus over daily mashers and choice of one side* 18

Bone In Berkshire Pork Chop *and choice of two sides* 24

Hand Cut Filet Medallions "Medium Rare" *over Yukon Gold Mash and choice of one side* 19

Fresh Grilled Cheeseburger *w/Jack Cheese, Lettuce, Tomato & Pickle on a Brioche Bun and one side* 12

Grilled Chicken Sandwich *w/Jack Cheese, Bacon, Lettuce, Tomato & Pickle with one side* 13

Oven Roasted Turkey Club *w/ Bacon, Jack Cheese, Lettuce & Tomato on Ciabatta Bread w/one side* 11

Sliced Prime Sirloin Sandwich *topped w/Jack Cheese, Horseradish Cream and Au Jus and one side* 13

Kona Crusted Sirloin *served over Mash topped with Garlic Herb Butter and one side* 19

Barbecue Baby Back Ribs *slow cooked "Fall off the Bone" and choice of two sides* 18/29

Homemade Sauces:

Peppercorn Mushroom Demi

Brushetta Tomatoes Black Bean Salsa A1

Homemade Sides:

Cream Spinach Sautéed Mushrooms Daily Fresh Veggie Apple Slaw Yukon Gold Mash

Loaded #1 Idaho Baked Potato (add \$3 for Baked Potato) Neva's Potatoes Mac & Cheese

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GLUTEN FREE LUNCH MENU

Starters

Daily Bisque 7

White Chicken Chili 7

Burrata and Heirloom Tomato *Heirloom tomatoes topped with olive oil, balsamic reduction & Chiffon basil* 11

Caesar Salad *with Pasteurized Eggs and Fresh Grated Parmesan Cheese (No Croutons)* 7/12

Quinoa and Artichoke Salad *with avocado, artichoke, quinoa, tomato, red onion, carrots, hard boiled egg, fresh greens and lemon-thyme vinaigrette* 7/12

House Salad *w/ Cucumbers, Tomatoes, Carrots and tossed in a White Balsamic Vinaigrette (No Cheese)* 7/12

Sandwiches and Salads:

Choose any Fresh Salad *(except Chopped Salad) and top it with 6oz Sirloin, Scallop Skewer, Shrimp Skewer or Fresh Fish of the Day (Excluding Salmon)* 12/16

Fresh Crab Cake Sandwich *(No Bread) and choice of one side* 16

Carolina Pulled Pork Plate *with Homemade Apple Slaw* 11

½ Rack of Baby Back Ribs *served with choice of two sides* 18

Sliced Prime Sirloin Sandwich *(No Bread or Au Jus) with choice of one side* 13

Fresh Fish Sandwich *w/Cherry Peppers (No Bread) and one side* **MKT Price**

Grilled Cheese Burger *(No Bun) w/Jack Cheese, Lettuce, Tomato & Pickle and one side* 12

Kids Menu:

Kids Grilled Yellow Fin Tuna *served with Fresh Fruit* 13

Kids Grilled Chicken Tenders *with Fresh Fruit* 8

Kids Grilled 6 oz Sirloin *with Fresh Fruit* 13

Homemade Sides:

Daily Fresh Veggie Apple Slaw Fresh Sliced Tomato
Loaded #1 Idaho Baked Potato (add \$3 for Baked Potato)

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Fresh Quinoa and Artichoke Salad, *avocado, quinoa, artichokes, tomato, red onion, carrots, hardboiled egg, fresh greens and lemon-thyme vinaigrette* **7**

Fresh Loaded "Wedge" *w/bacon, onion, and tomatoes in a Balsamic Vinaigrette* **7/12**

Fresh Mescaline Greens *w/dried cherries and cranberries in a Lemon Thyme Vinaigrette* **7/12**

Entrees:

Fresh Fish of the Day (Blackened or Pan Seared): *Pick any fish from the daily special sheet* **MKT Price**

Hand Cut Filet Medallions "Medium Rare" *w/two sides and choice of dairy free sauce* **19**

Hand Cut 8oz Center Cut Filet Mignon *with choice of two sides and choice of a dairy free sauce* **32**

Fresh Bone in Berkshire Pork Chop *with a choice of two sides* **24**

Kids Menu:

Kids Grilled Yellow fin Tuna *served with choice of one side* **13**

Kids Grilled 6oz Sirloin *served with the choice of one side* **13**

Kids Grilled Chicken Tenders *with choice of one side* **8**

Dairy Free Dressings:

Balsamic Vinaigrette Lemon Thyme Vinaigrette White Balsamic Vinaigrette

Homemade Sauces:

Fresh Fruit Salsa Bruschetta Tomatoes

Homemade Sides:

Sliced Tomatoes Fresh Fruit Salsa Bruschetta

Apple Slaw

Plain #1 Idaho Baked Potato (add \$3 for Baked Potato)

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