

DINNER MENU



APPETIZERS

- Potato Chips and Dips** • Handmade Potato Chips served with Garlic Parmesan and Sun Dried Tomato Basil Dips5
- Deep Fried Green Beans** • Crispy Style served with Spicy Asian Aioli7
- Heirloom Bruschetta** • Heirloom Tomatoes, Kalamata Olives, Garlic, Fresh Basil and Feta served on a Parmesan Crostini8
- Hot Artichoke Parmesan Dip** • Served with Garlic Crostini10
- BV Wing Collection** • Served with choice of Bleu or Ranch Dressing with Choice of BV Buffalo, Garlic Parmesan, House Made Spicy BBQ or Sweet Asian Chili10
- Burrata** • Heirloom Tomatoes, Burrata, Basil Oil with a Honey Citrus Drizzle10
- BV Style Calamari** • Seasoned Crispy Calamari served with Lemon Caper Aioli11
- BV Chilled Shrimp** • Served with Zesty Cocktail Sauce12
- Black Truffle Fondue** • Melted Havarti and Swiss Cheeses accented with Black Truffle Oil & Zest served with Sourdough Baguettes & Apples13
- House Steamed Clams** • Nice and Garlicy served with House Crostini13
- BV Soup of the Day Cup 4 or Bowl 6
Ask Your Server

SALADS

- Choice of Wild Berry, Balsamic, Black Garlic or Shallot Thyme Vinaigrette, Thousand Island, Ranch, Blue Cheese or Caesar Dressings
- BV House Salad** • Bed of Spring Mix, Romaine, Red Cabbage, Shredded Carrots & Cherry Tomatoes, made with House Made Croutons 5
Add Chicken +3 or Grilled Shrimp +5
- BV Caesar Salad** • Crispy Romaine, Shaved Parmesan and House Made Croutons 8
Add Grilled Chicken +3 or Grilled Shrimp +5
- Arugula Salad** • Fresh Arugula, Extra Virgin Olive Oil, Lemon & Shaved Parmesan, made with House Made Croutons 9
Add Grilled Chicken +3 or Grilled Shrimp +5
- Japanese Sea Salad** • Served with Assorted Pickled Veggies 10
- Pear Gorgonzola Salad** • Fresh Arugula, Pears, Gorgonzola Cheese, Candied Pecans with a Shallot Thyme Vinaigrette 11
Add Prosciutto +2
- Roasted Beet Salad** • Assorted Roasted Beets, Pickled Onion, Beet Puree, Goat Cheese, Fresh Dill with a Honey Gastrique 11
- BV Steak Salad** • Grilled Sliced Steak, Red Onion, Gorgonzola Cheese, Crispy Garlic and Tomatoes, served with Black Garlic Vinaigrette on a bed of Spring Mix 14

SANDWICHES

Served with your choice of BV Potato Chips and Dip or House Made Fries, Green Salad or Soup of the Day

Hot Pastrami • Marbled Rye, Pastrami, Swiss Cheese and Dill Pickle11

Reuben • BV Corned Beef, Sauerkraut, Swiss and Housemade Thousand Island Dressing on Marbled Rye11

Grilled Portabella Veggie • Marinated Portabella served on Ciabatta, Caramelized Onions, Roasted Red Peppers, Grilled Squash, Melted Mozzarella and Goat Cheese, Arugula & Balsamic Reduction ...11

The Cuban • House Smoked Pork, Prosciutto, Ham, Swiss, Pickles and Garlic Aioli on a Hoagie12

BURGERS & MORE

Served with your choice of BV Potato Chips and Dip or House Made Fries, Green Salad or Soup of the Day

BV Burger • 1/3 Pound Patty topped with Avocado, Havarti, Red Onion with Garlic Aioli, Lettuce and Tomato on a Brioche Bun11

Smokey Bacon Blue Burger • 1/3 Pound Patty, Lettuce, Tomato, Smoked Blue Cheese and Bacon on a Brioche Bun12

Fun Guy Burger • 1/3 Pound Patty topped with Crimini Mushrooms, Swiss Cheese, Truffled Caramelized Onions, Arugula & House BBQ Sauce on a Brioche Bun13

BV Fish & Chips • Served with House Tarter Sauce13

BISTRO ENTREEÉ

Served with your choice of Soup or House Salad

Chicken Chardonnay (Our House Specialty)
• Sautéed Chicken Breast in a Mushroom Chardonnay Cream Sauce, served with BV Mashed Potatoes and Seasonal Veggies 18

Chicken BLT Pasta • Grilled Chicken Breast, Cherry Tomatoes, Bacon and Spinach tossed in a Smoked Gouda Cheese Sauce over Penne Pasta 18

Lemon Caper Sole • Pan Seared Sole, topped with Piccata Sauce and served with House Risotto and Seasonal Veggies 19

Clam Linguine • Manila Clams, Garlic, Butter and White Wine tossed in Linguine 21

BV Bistro Steak • 12oz Grilled Rib Eye with Black Truffle served with BV Mashed Potatoes with Whiskey Peppercorn Gravy 27

DRINKS

Soft Drinks, Lemonade, Ice Tea, Coffee or Tea 2.50

We have lots of sweets available, ask your server for our special dessert menu.

Gluten Free Options Available

Please let your server know if you have any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**Ask us about catering
your next event!**