

APPETIZERS

- Calamari Gremolata** - Calamari battered and deep fried, served with a garlic-parsley gremolata aioli finished with lime juice and black pepper 10
- Napoleon Ahi Tuna Tartar** - A combination of ahi tuna, lump crab, avocado and seasonal fruit formed into a modern napoleon served with mild Japanese aioli 14
- Jumbo Prawn Cocktail** - Jumbo prawns served in an ice bowl with horseradish cocktail sauce 13
- Hot and Fire** - Popcorn shrimp dusted in flour then fried tossed with our own signature spicy sauce 10

SALADS

- Cape Fear Cobb** - Gorgonzola cheese, fresh tomatoes, avocado, bacon, choice of dressing and grilled chicken. Shrimp for additional charge \$3 12
- Iceburg Wedge Salad** - Topped with blue cheese dressing, bacon and diced tomato 7
- Mandarin Chicken Salad** - Grilled chicken breast, romaine lettuce, baby greens, mandarin oranges, pistachios, tomato wedge, cucumber, Mandarin dressing then topped with rice noodles 15
- Caesar Salad** - Fresh romaine lettuce tossed in Caesar dressing, parmesan cheese and garlic croutons 8
- BHI Club Salad** - A mix of baby greens, romaine and iceberg topped with diced tomato, berries and chopped egg 8
- Mixed Greens** - Baby mixed greens tossed in your choice of dressing, candied walnuts, tomato wedge and sliced red onion 7

PASTAS

- Cajun Seafood Jambalaya** - Large black tiger prawns sautéed with andouille sausage, bell peppers, scallops, mussels and spices in a cajun cream sauce, finished over rice; served hot or mild 18
- Santa Fe Grilled Chicken Pasta** - Seasoned grilled chicken julienne, tomatoes, fresh spinach and spices tossed with penne pasta and mild cream sauce 16
- Penne Rustica** - Sauté marinated then baked chicken breast, garlic, rosemary, Roma tomato and basil tossed in penne pasta topped with parmesan cheese 15

SEAFOOD

- Almond Crusted Mahi Mahi** - *Pan-fried mahi filet coated with horseradish and crushed almonds, with jasmine rice and fresh vegetables* 18
- Walnut Shrimp** - *Crispy shrimp tossed in a spicy or mild aoli, served with jasmine rice and fresh vegetables* 18
- Popcorn Salmon** - *Atlantic salmon fillet cooked over rock salt, served on a mashed potato pillow topped with mushroom broth, served with mixed greens* 17
- Daily Catch** - *Fresh locally caught fish prepared uniquely each day*
- Scallops Galliano** - *Fresh pan-seared scallops deglazed with Galliano Liqueur, set in a puff pastry with seasonal vegetables* 17

FROM THE GRILL

- Grilled Filet Mignon** - *Certified Angus filet broiled and topped with espagnole sauce, with choice of baked potato or roasted garlic mashed potato and vegetables* 25
- Grilled Petite filet Mignon 6oz** - 22
- Grilled New York Brandy Peppercorn Style** - *Certified Angus New York Strip, grilled and topped with a brandy peppercorn bordelaise, served with baked potato and vegetables* 23
- Grilled Rack of Lamb** - *Marinated New Zealand rack of lamb topped with mint-vinegar sauce, served with mashed potatoes and vegetables* 24
- Shrimp Grilliata** - *Marinated jumbo shrimp tossed in olive oil, garlic and fresh herbs and flame broiled, served over jasmine butter rice and vegetables* 21

*Entrée pasta dishes are available in half portion sizes.
All food and beverage charges are subject to a voluntary 18% gratuity.*