

BPC Plated Dinner Options

All steaks are 100% USDA Prime

All entrees include fresh salad, appropriate starch, vegetable, fresh bread, and iced tea and coffee.

Surf & Turf Entrees

6 oz Filet & Wild Coho Salmon Roulade

4 oz Coho Salmon rolled with garlic, shallots and fresh herbs topped with beurre blanc paired with a 6 oz USDA Prime Filet Mignon.

\$39

6 oz Filet & Shrimp Scampi

3 Jumbo Prawns Scampi Style paired with a 6 oz USDA Prime Filet Mignon.

Market

6 oz Filet & Thai Coconut Prawns

3 Large Prawns marinated in a Coconut milk and rolled in a Coconut-Panko Breading, with a ginger plum sauce paired with a 6 oz USDA Prime Filet Mignon.

Market

6 oz Filet & Shrimp and Scallops in a Grapefruit Buerre Blanc

Sautéed Prawns and Scallops served with a Grapefruit Buerre Blanc and paired with a 6 oz USDA Prime Filet Mignon.

Market

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Beef Entrees

Filet Mignon

Center cut USDA Prime Tenderloin wrapped in Smoked Bacon and cooked over an open flame.

6oz \$32 8oz \$36

Filet Oscar

Center cut USDA Prime Tenderloin topped with Dungeness Crab Salsa, Asparagus, and Hollandaise

6oz \$37 8oz \$39

New York Steak

10 oz USDA Prime New York Steak fire broiled and topped with Garlic-Sautéed Mushrooms.

\$32

Gorgonzola New York

10 oz USDA Prime New York steak topped with Demi Glace, & Gorgonzola Cheese.

\$33

Rib Eye Natural

14 oz USDA Prime Rib Eye seasoned and cooked to perfection.

\$33

*Carved Roast Prime Rib

Slow roasted Black Angus Prime Rib.

\$39

Horseradish encrusted Rib Eye Au Poivre

USDA Prime Rib-Eye Steak rubbed with Cracked Pepper and topped with a Horseradish-Parmesan Crust.

\$34

*Carved Roast Tenderloin

Whole USDA Prime Tenderloin rubbed with Fresh Herbs, Garlic, and Seasonings. Oven roasted to perfection and finished with a Mushroom Espangole.

\$37

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Chicken Entrees

Chicken Blue Crab Imperial

Sautéed Chicken Breast smothered in a White Wine infused three-cheese sauce.

Topped with Dungeness Crab

\$34

Chicken Moutarde

Chicken Breast sautéed with Shallots, Mushrooms, and Artichoke Hearts in a Dijon-white wine cream sauce.

\$31

Chicken Marsala

Tender Chicken Breast sautéed with Garlic, Shallots, Mushrooms and finished with a Marsala Wine sauce.

\$30

Chicken Piccata

Chicken Breast sautéed in a White Wine, Lemon, Caper and Garlic sauce.

\$30

Chicken Parmesan

Lemon Zest infused Panko Breaded Chicken Breast topped with a Gourmet Marinara sauce.

\$31

Pork Entrees

*Herb Roasted Pork Tenderloin with a Fresh Peach Salsa

Herb and Spice rubbed Pork Tenderloin smothered in a fresh Peach Salsa.

\$31

*Cranberry-Cornbread Stuffed Pork Loin

Roast Pork Loin stuffed with Sun dried Cranberry Cornbread stuffing, and topped with a Red Currant

Demi Glace.

\$32

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Salad Selections

House Salad

Tossed mixed greens garnished with a cucumber, tomato, and croutons.
With your choice of dressing Ranch, Bleu cheese, raspberry vinaigrette, 1000 island, balsamic, French, or Italian. (Parties larger than 25 people, please choose only one dressing)

ADD \$ 1.00 for specialty salads

Granny Smith Salad

Granny smith apples, red onion, and candied pecans topped with a creamy pepper dressing.

Caesar Salad

Fresh chopped romaine tossed with grated parmesan cheese, croutons, and our homemade Caesar dressing.

Blueberry Gorgonzola

Mixed greens topped with fresh blueberries, Gorgonzola, pistachios, and a poppy seed dressing.

Please keep in mind that there is a **MAXIMUM** of two entrée selections per party, Parties over 50 people are limited to one entrée, please

Prices do *not* include an 18% service charge

Prices are subject to change

* Requires a minimum of 12 orders