



# Dinner Menu

Served Wednesday – Saturday  
5 p.m. to close

## Appetizers

<b>Prawn Cocktail</b> Five large Gulf prawns served with cocktail sauce and lemon. (GF*)	11	<b>Hummus Plate</b> Kalamata olives, cherry tomatoes, cucumber, carrots, celery, and pita. (vegetarian   GF* by request)	12
<b>Jumbo Club Wings (8)</b> Choice of Franks hot sauce, root beer BBQ, or Korean-style teriyaki sauce. Served with carrot and celery sticks. (GF*)	12	<b>Grilled Shrimp Skewers</b> Applewood bacon-wrapped, skewered, and grilled with a lemon pesto vinaigrette.	14.50
<b>Mozzarella and Pepperoni Flatbread</b>	8.50	<b>Pecan-Crusted Brie</b> Served warm with caramelized apple chutney and crostini.	15
<b>Mediterranean Flatbread</b> Grilled chicken, artichoke hearts, kalamata olives, and sun-dried tomatoes.	10.50	<b>Garlic Butter Steamed Clams</b> Tender clams simmered with garlic, shallots, white wine, butter, and fine herbs. Served with house table bread.	15
<b>Quesadilla</b> Large herb flour tortilla filled with Tillamook cheddar, cotija cheese, green chiles, and black beans. Add chicken—no extra cost   Add steak—2	13	<b>Thai Coconut Curry Clams</b> Tender clams simmered with kaffir lime, rice wine, tamarind, yellow curry and coconut milk. Topped with fresh cilantro and served with house table bread.	15

## Soups

<b>Soup of the Day</b> Ask your server about our always-fresh soup of the day!	4.75   5.95	<b>Tomato Basil Bisque</b> Rich and creamy. Fire-roasted ripe tomatoes blended in a savory-seasoned vegetable broth with cream, olive oil, sweet basil, and garlic.	4.75   5.95
<b>Chili</b> Traditional variation with braised steak, seasoned ground beef, and chef's spices. Topped with cheddar cheese. (GF*)	5.50   7.25		

## Salads

<b>Cobb Salad</b> Traditional rows of chicken, bacon, bleu cheese crumbles, diced tomato, avocado, and egg. Served with choice of dressing.	12.75   14.75	<b>Shrimp Louie</b> Crisp romaine and baby greens topped with five poached Gulf prawns. Garnished with egg, tomato, cucumber, carrots, and avocado. Served with Louie dressing on the side. (GF*)	14.75   16.75
<b>Caesar Salad</b> Crisp romaine, parmesan, and house-made croutons in our own Caesar dressing. (GF*) Add chicken—4   Add steak—6   Add salmon*—11 Add grilled shrimp skewer—7.25	8.75   10.75	<b>BGC Salad</b> A blend of baby greens and Romaine topped with feta, diced apple, candied walnuts, and Craisins. Served with raspberry white balsamic on the side. Add chicken—4   Add steak—6   Add salmon*—11 Add grilled shrimp skewer—7.25	11   13

HH = Heart Healthy

GF\* = Gluten Free (add—1)

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. A 20% gratuity will automatically added to your bill. Member discount now reflected in menu pricing.



## Sandwiches

All entrées include one side: soup of the day, tomato-basil bisque, coleslaw, french fries, tator tots, sweet potato fries, onion rings, fruit, or cottage cheese. Upgrade to onion rings or truffle fries add an additional \$1.

<b>BGC Burger*</b> Certified Angus beef with mayo, lettuce, tomato, and thin-sliced red onion on a pub brioche bun. Choice of cheese. Add bacon or mushrooms—1.	14	<b>BGC Reuben</b> Thinly sliced corned beef, sauerkraut, Swiss, and Thousand Island dressing on grilled rye.	14.75
<b>Beyond Burger</b> Plant-based burger with baby greens, lettuce, tomato, onion, and avocado. <i>(vegetarian, vegan)</i>	14.75	<b>"The Beast" Burger*</b> Half pound, equal portion of wild boar, elk, and wagyu beef, grilled and topped with bacon-tomato jam on a pub brioche bun with mayo, lettuce and sliced red onion.	17
<b>Prime Rib Dip</b> Thinly sliced prime rib on a hoagie roll with caramelized onions, Swiss cheese, and horseradish mayo.	17		

## Pub Favorites

<b>Fish &amp; Chips</b> Ale-battered PNW cod with fries, coleslaw, and tartar sauce.	2 / 14 3 / 16 4 / 18	<b>Pancetta Bacon Mac-n-Cheese</b> Hint of garlic with white wine, cream, and a blend of three cheeses. <i>(GF* by request)</i>	17
<b>Salmon Fish And Chips</b> Ale-battered PNW salmon with fries, cole-slaw and tartar sauce.	2 / 15 3 / 17 4 / 19	<b>Baby Back Ribs</b> Seasoned with a delicate dry rub and slow cooked until tender. Brushed with our own root beer-molasses BBQ sauce. Served with a choice of two sides: french fries, sweet potato fries, tots, fruit, onion rings, cottage cheese, or soup du jour.	half rack 16.50 full rack 25
<b>Steak Frites*</b> Eight-ounce double R ranch top sirloin steak served with garlic truffle fries.	19	<b>Coconut Curry Bowl</b> Rice, chef's vegetables, and sweet potatoes. Topped with fresh herbs. <i>(vegan   GF*)</i> Add chicken—4   Add salmon—11   Add grilled shrimp skewer—7.25	14.25
<b>BGC Meatloaf (GF*)</b> Served with Parmesan mashed potatoes, natural gravy, and vegetables. Comes with soup or salad.	18		

## Entrées

Available after 5 p.m. All entrées include one side: soup of the day, tomato-basil bisque, coleslaw, or house garden salad. (Upgrade to a Caesar or BGC salad—2)

<b>Chicken Mediterranean</b> Tender chicken breast sautéed with garlic, shallots, capers, sundried tomato, artichoke hearts and preserved lemon. Topped with feta. Basmati rice and seasonal vegetables.	21	<b>Beef Tenderloin Filet Au-poivre*</b> Seven-ounce filet seasoned and grilled, laced with a peppercorn brandy sauce. Served with parmesan mashers and seasonal vegetables.	29
<b>Surf &amp; Turf</b> 7-ounce beef tenderloin filet paired with 3 beer-battered jumbo shrimp. Served with cocktail sauce, parmesan mashed potatoes and vegetables.	32	<b>New Zealand Elk Chops*</b> Rosemary Dijon panko crust, cherry port reduction, parmesan mashers and seasonal vegetables.	34
<b>Seafood Fettucine (GF* by request)</b> Prawns, scallops, cod, salmon, and crab sauteed and finished with white wine, cream, and parmesan cheese.	29	<b>Turf and Turf</b> Eight-ounce Double R Ranch top sirloin steak paired with a half rack of baby back ribs. Served with your choice of two sides.	28
<b>Fettucine Pesto Jardinière</b> Heavy cream, white wine, seasonal vegetables and parmesan cheese.	19	<b>Chef's Bouillabaisse</b> An array of seafood to include prawns, scallops, clams Pacific cod, salmon, and crab simmered in a tomato and saffron fish stock. Topped with basil pesto.	32
<b>Miso Glazed Salmon</b> Served with Basmati rice and seasonal vegetables.	24		

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