



Lunch Menu

Served 11 a.m. to 3 p.m.

Appetizers

Prawn Cocktail	11
Five large Gulf prawns served with cocktail sauce and lemon. (GF*)	
Quesadillas	13
Large herb flour tortilla filled with Tillamook cheddar, cotija cheese, green chiles, and black beans. Add chicken—no extra cost Add steak—2	
Grilled Shrimp Skewers	14.50
Applewood bacon-wrapped, skewered, and grilled with a lemon pesto vinaigrette..	
Pecan-Crusted Brie	15
Served warm with caramelized apple chutney and crostini.	

Soups

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

Entreés

Fish & Chips	2 / 14
Ale-battered PNW cod with fries, coleslaw, and tartar sauce.	
	3 / 16
	4 / 18
Salmon Fish And Chips	2 / 15
Ale-battered PNW salmon with fries, cole-slaw and tartar sauce.	
	3 / 17
	4 / 19
Baby Back Ribs	half rack 16.50
	full rack 25
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.	
Coconut Curry Bowl	14.25
Rice, chef's vegetables, and sweet potatoes. Topped with fresh herbs. (vegan (GF*)) Add chicken—4 Add salmon—11 Add grilled shrimp skewer—7.25	

Salads

Caesar Salad	8.75 10.75
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	
Cobb Salad	12.75 14.75
Traditional rows of chicken, bacon, bleu cheese crumbles, diced tomato, avocado, and egg. Served with choice of dressing.	
Shrimp Louie	14.75 16.75
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*)	
BGC Salad	11 13
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	

Sandwiches

All sandwiches include choice of side—french fries, sweet potato fries, tots, fruit, onion rings, cottage cheese, coleslaw, or soup du jour. Upgrade to onion rings or truffle fries add an additional \$1.

BGC Burger*	14
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. Gluten free bun—1. Substitute grilled chicken—no extra cost.	
Beyond Burger	14.75
Plant-based burger with baby greens, lettuce, tomato, onion, and avocado (vegetarian, vegan)	
BGC Reuben	13.95
Thinly sliced corned beef, sauerkraut, Swiss cheese, and Thousand Island dressing on grilled rye.	
Prime Rib Dip	17
Thinly sliced prime rib on a hoagie roll with caramelized onions, Swiss cheese, and horseradish mayo.	
BGC Meatloaf Sandwich	12.95
Served warm on choice of grilled bread with mayo, lettuce, and tomato.	
Club Sandwich	9.50 11.50
Choice of toasted bread w/ applewood smoked bacon, deli ham, smoked turkey, Swiss, cheddar, lettuce, and tomato. Make into a wrap—no extra charge.	
BGC Deli Sandwich	8.50 10.50
Tuna salad, smoked turkey, ham, or roast beef. Served on your choice of bread with lettuce, tomato, mayo, and choice of Tillamook cheddar, pepper jack, or Swiss cheese.	
"The Beast" Burger	17
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.	

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 reflected in menu pricing.