

Dinner M-Sat. @5pm, Sunday@4pm Lunch Saturday@Noon
 Sunday Brunch 10-2
 Open anytime for a private party! Private rooms available from 10-60.

SATURDAY LUNCH MENU

LUNCH IS SERVED FROM 12-2pm Saturday only
 The bar is open for drinks from 12 on. Dinner is served at 5pm

•Starters-

<p>Mixed Greens- honey crisp apple, candied nuts 8 Blue veined cheddar, apple cider-strawberry vinaigrette</p> <p>Chopped Iceberg-Tomato, cucumber, bacon, 9 Smokey buttermilk Rogue Valley blue cheese dressing</p> <p>Baby Spinach Salad 9 Candied pecans, creamy goat cheese, sun-dried cranberry- Port wine vinaigrette</p> <p>Grilled Romaine 9 Creamy garlic dressing, Parmignano-Reggiano cheese</p> <p>Crock of French Onion Soup 8.5</p> <p>Crispy House Made Mozzarella 10 Fire roasted tomato sauce, basil pesto</p> <p>Tuna Tartare* 15 Avocado, soy marinated onions, tortillas, wasabi aioli</p>	<p>Jumbo Lump Crab Cocktail* 15 Red sea salt, artisan olive oil; wakame seaweed salad</p> <p>Freshly Shucked Raw Oysters on the Half Shell-\$MP</p> <p>Fresh Texas U12 Shrimp Cocktail* 3 ea.</p> <p>Chef's Market Selection of Cheeses 17 Dunbarton Blue-Wisconsin blue veined cheddar-cow's milk Humboldt Fog-mold ripened-CA-goat's milk Round Top Farm-Johnny's Clothbound Cheddar-PA-cow's milk</p> <p>House Made 3-Cheese Flatbread 12</p> <p>Hand-rolled Shrimp Spring Rolls 12 Apricot, ginger BBQ sauce</p> <p>BP Nachos- 12.95 Cheddar cheese, ripe tomato, black beans, shredded lettuce, sour cream, guacamole (fresh jalapenos-\$2 extra) (BBQ Short Rib-\$5)</p>
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• Prime Sandwiches- (all sandwiches are served on fresh baked Le Bus bread with house cut fries)

<p>Battlefield Burger 14.50 Rogue Valley blue cheese, crispy bacon, prime ground beef, LTO</p> <p>The Best of Philly BP Prime Burger 13.75 Caramelized onions, mushrooms, jack cheese, brioche, LTO</p> <p>Buttermilk Fried Chicken Sandwich 13.50 Buttermilk batter, creamy avocado, spicy aioli, fries, LTO</p>	<p>8 oz. American Buffalo Burger 16.50 Buffalo Run Ranch, jack cheese, bacon, peppercorn aioli</p> <p>Prime Rib Sandwich 15 Thinly sliced roasted prime rib, mushrooms, fresh horseradish aioli, onions, melted gruyere, brioche bun, au jus</p>
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• From the Steakhouse Grill*-all steaks come with butter braised French green beans, herb butter, and BP steak sauce

<p>16 oz. Prime Delmonico Rib Eye 55</p> <p>12 oz. Black Angus Center Cut NY Strip 36</p> <p>8 oz. Center Cut Filet Mignon 37</p> <p>16 oz. Short Bone In Rib Eye 45</p>	<p>13 oz. Prime Pork Chop 28</p> <p>10 oz. Barrel Cut Rib Eye 40</p> <p>8 oz. Prime Sirloin 25</p>
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Sides

Creamy Potato Puree 6	Truffle Parmesan Fries 7	House Cut Crispy Fries 5
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• Entrées

<p>6 oz. NY Strip Black Angus Steak Salad- 23.95 Iceberg, tomato, bacon, cucumber, buttermilk Rogue Valley Blue cheese dressing, tobacco onions, local hard-boiled egg</p>	<p>Beer Battered Fish and Chips 17 Malt vinegar aioli, salt roasted potato skin "chips"</p>
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*Consuming raw or undercooked meat, poultry,
 Dairy or seafood may increase your risk of a food borne illness