

Appetizers

BEEF SATAY \$7

Sesame-Marinated Beef Tenderloin Skewers

Served with Tempura Vegetables, Wasabi
and Soy Ginger Sauce

PACIFIC CALAMARI AND SHRIMP \$8

Lightly Battered and Fried

Served with a Sweet Chili Sauce and Dijon Herb Aioli

STEAMED MUSSELS MEUNIERE \$9

New England Black Mussels

Tossed with Basil and Tomatoes in a Lemon Butter Sauces

BLACKEND SASHIMI GRADE YELLOW FIN TUNA

App. \$11 Entrée \$19

Sashimi Grade Tuna Seared Rare and Sliced

Served with Spicy Western Coleslaw
and Sesame Wasabi Cream Sauce

BHB CRAB CAKES

App \$12 Entrée \$21

Delicately Seasoned Seared Lump Crab Cakes

Served with a Fresh Herb Purée and Roasted Red Pepper Sauce

MEDITERRANEAN SEAFOOD PLATTER \$12

Gulf Shrimp, Lump Crab Meat and Sashimi Tuna

Served over Romaine Lettuce, with Hearts Of Palm, Greek
Olives, Tomatoes and Cucumbers Served With Key West
Dressing



○ SOUPS & SALADS ▯

CRESCENT "H" RANCH CORN CHOWDER \$5

Creamy Cowboy Soup

With Fresh Corn and Potatoes Topped with Benton's Bacon

CRAB BISQUE \$8

Cream Soup

Made By Chef Bick With Fresh Crab Meat

HOUSE SALAD \$4

Mixed Greens

Served with Sliced Roma Tomato,
Cucumbers and Monterey Jack Cheese

ROMA TOMATO SALAD \$6

With Fresh Mozzarella

Served with Tuscan Extra Virgin Olive Oil, Balsamic Vinegar,
Basil Pesto, Fresh Herbs and Smoked Paprika

CAESAR SALAD \$6

Romaine Lettuce

With House-Made Dressing and Parmesan Polenta Croutons

BISTRO SPRING SALAD \$7

Mixed Greens

Tossed in a Buttermilk Dressing with Sliced Apples, Grapes,
Toasted Almonds and Buttermilk Blue Cheese *

BHB CHOPPED SALAD \$8

Iceberg Lettuce

With Cucumbers, Bacon, Artichokes, Eggs and Monterey Jack
Cheese Tossed with Pepper-Parmesan Dressing
Topped with Crispy Fried Onions

***Items May Contain Nuts**