# SESAME SEED FRIENDLY MENU STARTERS & SHARES

# FIRECRACKER SHRIMP\*\* 15 FLOWER SPROUTS 13

lightly battered shrimp tossed in a creamy sriracha sauce topped with sesame seeds

\*\*Sesame free without sesame seeds BACON WRAPPED DATES 14 stuffed with goat cheese, cream cheese and almonds, drizzled with a balsamic glaze

SASSY CURDS

local fresh fried cheese curds

cauliflower and Brussels sprout medley with fried polenta, drizzled with a balsamic glaze

B&H Sampler\*\* bacon wrapped dates, firecracker shrimp and Sassy Cow curds

Sesame free without sesame seeds

CHICKEN SKEWERS

six crispy skewers; choose Asian zing, buffalo, Nashville hot or BBQ

Thai Chicken LETTUCE WRAPS\*\* Boston bibb lettuce, diced chicken tossed in a Thai ginger sauce with raddish, wonton strips and cashews

make it vegetarian: substitute Beyond Beef! Sesame free without sesame seeds

NEW ENGLAND LOBSTER SLIDERS

3 toasted challah rolls with lettuce, lemon aioli, and chilled Maine style lobster filling

#### SOUPS & SALADS

Soup Du Jour changes daily

Baked French Onion

salads are tossed in your choice of dressing Only 7 | With any entree 5 Substitute soup/salad for side 4

Caesar Salad

with fresh shaved parmesan cheese and croutons

House Salad

mixed greens with pepper jack cheese, tomatoes, cucumbers, onions and croutons

Dressings: french, bleu cheese ranch, balsamic vinaigrette, Italian.

\$1 charge for extra dressing or sauce

## SIGNATURE PIZZAS

## Bombers Special

sausage, pepperoni, cheese, onions, mushrooms, green peppers and black olives 12" small 20 | 14" large 24

Firecracker Shrimp\*\*

lightly battered shrimp with our famous creamy sriracha sauce, Napa cabbage, cheese and sesame seeds

12" small 22 | 14" large 26 Sesame free without sesame

THIN CRUST PIZZA
12" small 15 | 14" large 18
1.50 each topping on 12" pizza
2.00 for each 14" pizza

Toppings: anchovies, bacon, black or green olives, ham, green peppers, ground beef jalapeños, onions, pepperoni, chicken, pineapple, sausage, tomatoes, mushrooms, or

# Thai Chicken\*\*

grilled chicken, Thai peanut sauce, Napa cabbage, red onion, green onion, sesame seeds and cheese

Sesame free without sesame seeds

12" small 20 | 14" large 24

## ENTREE SALADS

#### BUFFALO CHICKEN grilled or fried buffalo chicken served over mixed greens with red peppers, red onions, pepper jack, pecans and tortilla strips

CAPRESE, AVOCADO & SHRIMP SALAD

with your choice of dressing

avocado, fresh mozzarella, heirloom cherry tomatoes and basil pesto over a bed of mixed greens with marinated shrimp - topped with balsamic glaze and microgreens

TRIPLE BERRY SALAD\* 14

romaine and spring mix lettuce tossed in a balsamic vinaigrette with mixed berries, red onions, candied walnuts, and goat cheese

Add grilled chicken \$6 Add 2 scallops \$12 Add shrimp skewers (2) \$8

#### GRILLED CHICKEN CAESAR 19

hearts of romaine tossed in our house made Caesar dressing with croutons, parmesan cheese and polenta wedges

#### LIFE BALANCE

#### CHIPS & EGGAMOLE 16

JRS Farms fresh hard boiled eggs mixed into our homemade guacamole served with black bean chips

213 calories, 12g fat, 22g carb

CHICKEN GIARDINIERA 16 grilled chicken topped with mild giardiniera, roasted cauliflower and broccolini; served over cauliflower smash. 350 calories, 17.5g fat, 12g carb

#### CHIPOTLE MUSHROOM Tenderloin\* 28

sliced beef tenderloin with mushrooms and a hint of chipotle, served over a bed of sautéed kale; served with one side 381 calories, 27g fat, 11g carb



🚺 Life Balance menu item

Gluten Friendly Menu Selection B&H does not have a gluten free kitchen

#### THE BEYOND **BURGER®**

18

topped with Bibb lettuce, tomatoes, sliced avocado and onion; with one side vegan with pretzel bun!

405 calories, 23g fat, 31g carb

#### BLACKENED MAHI MAHI 22

served with two sides

253 calories, 12g fat, 8g carb

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES. WE CAN CONFIRM WHICH MENU ITEMS ARE ALLERGEN FRIENDLY BASED ON OUR RECIPES, BUT CANNOT GUARANTEE THAT THERE MAY NOT BE CROSS-CONTAMINATION, AS WE ARE A SCRATCH KITCHEN. OUR FRYERS USE A 50/50 BLEND OF VEGETABLE AND Soybean oil, and margarine is used for some of our cooking (also contains soybean oil).

### STEAKS & GRILL

Steaks topped with SuperCharge microgreens and served with 2 sides. All premium sides additional 2 Add a side salad or soup for 5

LAND & SEA\* 56 OPTION 1: 80z Filet & 2 Scallops

OPTION 2: 8oz Filet & 5oz Grilled Salmon

\*

FILET MIGNON\*48 8oz brushed with olive oil, seasoned with salt & pepper

\*Consuming raw or under cooked MEATS, SEAFOOD, SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

# B&H STYLE BABY 👔 BACK BBQ RIBS

slow roasted and finished on the grill with our homemade BBQ sauce full rack 32 / half rack 25

GRILLED ANGUS RIBEYE\* 48 140z grilled to perfection

ALL STEAKS FINISHED WITH OUR CHEF'S BUTTER

## FROM THE WATER

#### Pan-Fried Walleye 28 lightly floured and pan-fried fresh Canadian walleye drizzled with a lemon butter sauce. Served with your choice of two sides

GRILLED SCALLOPS\* 42 drizzled with a roasted shallot beurre blanc sauce, served with mushroom risotto and your choice of one side

#### LEMON GARLIC SEAFOOD PASTA 27

shrimp, bay scallop, mussels and lobster in a lemon garlic cream sauce with hierloom tomato, basil and spaghettini pasta

#### CEDAR PLANK SALMON<sup>\*</sup> 27

fresh Atlantic salmon, lightly seasoned with salt and pepper, finished with a lemon butter sauce and served on a cedar plank with your choice of two sides

CATCH OF THE WEEK please see our specials menu or inquire with your server market price

#### HOUSE FAVORITES

#### T.A.'s HOT COMBY

award winning sandwich - Best of Madison! Ham, salami and pepperoni topped with green pepper, onion, our secret sauce and melted mozzarella on a toasted hoagie with your choice of one side

Wagyu Burger\* 25 an elegant, refined spin on the classic burger. Served with caramelized onions, Swiss cheese, wild mushroom blend and a garlic aioli. Served with your choice of one side

#### JAMBALAYA 22

tender chicken, sautéed shrimp and andouille sausage, tossed with rice, peppers and onions in a spicy creole sauce topped with green onions

#### Korean Bowl\* 22

seared beef tenderloin in a ginger soy dressing, fried egg, Kale, carrots and cucumber over Jasmine rice; served with kimchi

\*Sesame free without sesame seeds

#### FISH TACOS

marinated grilled mahi mahi, pico, jicama, Napa cabbage, chili lime vinaigrette on 50% corn, 50% flour tortillas (3) served with one side

make it vegetarian: substitute Beyond Beef!

#### STUFFED CHICKEN BREAST 24

lightly breaded chicken breast stuffed with cream cheese, bacon, spinach and mushrooms, pan-fried until golden brown and drizzled with a sage sauce. Served with your choice of two sides

#### ENTREE SPECIAL

please see our specials menu or inquire with your server

# RICE BOWLS

Thai Chicken Bowl\*

cucumber, carrots, kale, cabbage, cashews, green onions, sesame seeds and grilled Thai peanut chicken over Jasmine rice.

Sesame free without sesame seeds

#### CHIPOTLE CHICKEN PASTA

penne pasta tossed in a chipotle garlic cream sauce with blackened chicken, onions, mushrooms, red and green peppers, parmesan cheese and green onions

### SPANKY'S MEATLOAF 18

with veal glaze topped with onion straws and your choice of two sides. Try garlic mashed potatoes and the daily vegetable!

#### VEGGIE CENTRICITY 21

roasted cauliflower, signature Brussels sprouts and fried polenta over a bed of smashed cauliflower drizzled with a parmesan cream sauce and balsamic reduction

## Ahi Tuna Bowl\*

seared ahi tuna, marinated onions, shaved carrots, cucumber, and fresh mango over Jasmine rice. Served with wakame In a honey ginger dressing \*\*Sesame free make any bowl vegetarian: substitute Beyond Beef! without sesame seeds

#### SIDES

DAILY VEGETABLE

WILD RICE 🙀 GARLIC MASHED POTATOES 🕱

Fresh Fruit

FRENCH FRY DIPPERS

Try a dipping sauce! \$1 each BBQ, ranch or chipotle aioli

## PREMIUM SIDES

Mac & Cheese Brussels sprouts Broccolini 🖹

PREMIUM SIDES ADDITIONAL \$2 UPCHARGE TO ALL DISHES

TWICE BAKED POTATO

SMASHED CAULIFLOWER with green onions MUSHROOM RISOTTO

\*Contains or may contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please inform your server of any allergies. We can confirm which menu items are tree-nut free, but cannot guarantee that all ingredients came from a tree nut-free facility.