

Appetizers

Sesame Seared Ahi

Sesame seared Yellowtail Ahi served with rice noodles, mandarin teriyaki, pickled ginger and wasabi.
\$9

Jumbo Shrimp Cocktail

Poached Jumbo Shrimp with a citrus horseradish cocktail sauce. \$12

Seared Jumbo Scallops

Coriander seasoned Scallops seared on an iron skillet with roasted garlic, sweet basil pesto. \$12

Eggplant Tower

Crispy eggplant layered with fresh mozzarella, basil and roasted tomato sauce. \$9

Carolina Barbecue Shrimp

Bacon wrapped jumbo shrimp, tobacco onions and tangy Carolina barbeque sauce. \$12

Soups

A bowl of our homemade soup served with assorted crackers.

Soup DuJour Classic French Onion

With a garlic crouton, Swiss and parmesan gratin.

Salads

Caesar Salad

Crisp romaine lettuce tossed with a light Caesar dressing, homemade croutons, parmesan cheese and fresh anchovies.

Iceberg Wedge

Served with Maytag bleu cheese, bacon, tomatoes & scallions.

SBCC House Salad

Fresh greens, shaved carrots, sliced cucumbers, walnuts, sun-dried cherries and feta cheese.

Dressings:

French, Bleu Cheese, Ranch, Raspberry Vinaigrette
Balsamic Vinaigrette, Oil & Vinegar, Italian, Fat Free Ranch

Entrées

Dry-Aged New York Strip

Peppercorn dusted 12 oz aged NY Strip Steak with shitake mushroom bourbon glaze, served with Truffle mashed potatoes. \$26

Grilled Center Cut Filet Mignon

Filet mignon of beef served with an herbed garlic crown, and either a Portobello burgundy demi, or sauce Béarnaise. Served with Truffle mashed potatoes. 5 oz. \$22 8 oz. \$28

Ancho Chile Seared Salmon

Ancho Chile rubbed Wild caught salmon seared on an iron skillet with tomatillo and red pepper coulis topped with roasted corn salsa and rice pilaf \$26

SBCC Fish and Chips

Sautéed Lake Michigan Perch filets and homemade potato chips, served with fresh Southern style coleslaw and tartar sauce. \$24

Classic Yankee Pot Roast

Slow cooked pot roast with stewed vegetables, served with truffle mashed potatoes and crispy shoestring onions. \$22

Herb Roasted Chicken

Half chicken roasted with onions and garlic, served with butternut squash puree. \$22

Chilean Sea Bass

Sautéed fresh caught sea bass with an artichoke, shallot and sundried tomato white wine butter sauce \$30