

SOUPS/SALADS

6 oz. CHICKEN BREAST	\$3.45
8 oz. TUNA STEAK	\$8.95
6 oz. SALMON	\$7.95
6 oz SIRLOIN STEAK	\$7.95
MARINATED PORTOBELLA MUSHROOM	\$3.45
ADD TO ANY SALAD – FROM THE GRILL	

HOUSE \$4.95
MIXED GREENS, DRIED CRANBERRIES, GRAPE TOMATOES, SWEET ONION, AND SHREDDED PARMESAN CHEESE.

CAESAR \$8.95
CRISP ROMAINE LETTUCE, SWEET ONIONS, BLACK OLIVES, SHREDDED PARMESAN, AND ROASTED GARLIC AND HERB CROUTONS.

SIDE CAESAR \$4.95

MEDITERRANEAN \$10.95
CRISP ROMAINE, GRAPE TOMATOES, FETA CHEESE, FRESH BASIL, SWEET ONION, KALAMATA OLIVES, SPICY CAPICOLLA HAM, DRIZZLED WITH BALSAMIC GLAZE AND EXTRA VIRGIN OLIVE OIL.

BEACHCLUB WEDGE \$7.95
ICEBERG WEDGE, CRUMBLLED BLEU CHEESE, TOMATO, AND APPLE-WOOD SMOKED BACON.

WINTER CAPRESE \$9.95
SLICED CARAMELIZED APPLES, SLICED FRESH MOZZARELLA, CRISPY PROSCIUTTO CHIPS, JULIENNE FRESH BASIL FINISHED WITH AGED BALSAMIC FIG GLAZE AND EXTRA VIRGIN OLIVE OIL.

PEAR SPINACH \$10.95
SWEET ONION, MOSCATO POACHED PEARS, CANDIED WALNUTS AND BLEU CHEESE SHORTBREAD CROUTONS.

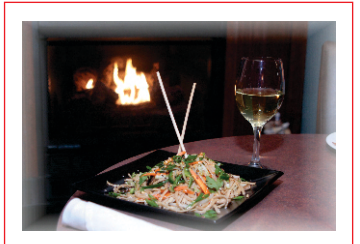
SIDE PEAR SPINACH \$6.45

HOUSE MADE DRESSINGS:
ITALIAN, BLEU CHEESE, RANCH, BALSAMIC VINAIGRETTE, BALSAMIC VINEGAR AND OLIVE OIL

SIGNATURE ITALIAN WEDDING SOUP
OR **SOUP DU JOUR**
.....BOWL \$4.45, CUP \$2.45

ENTREES

MAC AND CHEESE DU'JOURPRICED DAILY
PENNE PASTA SMOTHERED WITH A DELICIOUS BLEND OF TWELVE HOUSE CHEESES AND DAILY INGREDIENTS OF OUR CHEF'S INSPIRATION.



SEAFOOD FUSILI PASTA \$17.95

SHRIMP AND SCALLOPS SAUTÉED WITH GARLIC, SUN-DRIED TOMATOES, AND SHALLOTS IN A **CHOICE OF SAUCES:** CREAMY ALFREDO, MARINARA, OR GARLIC AND OLIVE OIL, FINISHED WITH FRESH BASIL.

PAD THAI \$12.95

SAUTÉED CARROTS, NAPA CABBAGE, SWEET ONIONS, POBLANO PEPPERS, AND MUSHROOMS WITH WHOLE-WHEAT LINGUINI AND THAI CHILI PEANUT SAUCE.
ADD CHICKEN \$3.00
ADD SHRIMP \$5.00

GLUTEN-FREE PASTA AVAILABLE UPON REQUEST

RICOTTA STUFFED EGGPLANT ROULETTES \$13.95

LIGHTLY BREADED EGGPLANT HAND ROLLED WITH A DELICIOUS BLEND OF RICOTTA CHEESE AND HERBS TOPPED WITH SMOKED MOZZARELLA CHEESE AND MARINARA SAUCE.

GRANDMA VACCARIO'S LASAGNA \$13.95

LAYERED WITH BEEF AND PORK, BABY SPINACH, MARINARA SAUCE, ASIAGO AND PROVOLONE CHEESES.

HORSERADISH POTATO CRUSTED SALMON \$19.95

BAKED 8oz ATLANTIC SALMON SERVED WITH SAUTÉED BROCCOLI, ROASTED TOMATO RAGOUT, FINISHED WITH A LEMON-CHARDONNAY BUTTER SAUCE.

SIRLOIN STEAK BURGUNDY STYLE \$19.95

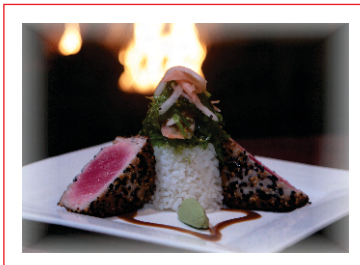
1 Ooz HOUSE PRIME SIRLOIN SMOTHERED WITH A PEPPERCORN MUSHROOM BURGUNDY SAUCE, OVER ROASTED GARLIC MASHED POTATOES AND SAUTÉED BROCCOLI.

CONCORD CHOPS \$18.95

BREADED 8oz BONE-IN BERKSHIRE PORK CHOPS WITH AGED CHEDDAR SCALLOPED POTATOES, SAUTÉED BRUSSEL SPROUTS AND APPLE WOOD SMOKED BACON GARNISHED WITH APPLE CRANBERRY CHUTNEY.

CHICKEN AND DUMPLINGS \$15.95

CLASSIC HOUSE MADE DUMPLINGS AND ROASTED CHICKEN MORSELS SMOTHERED IN A CREAMY CHICKEN GRAVY.



SIDE DISHES:
ALL SIDES – \$3.50

HOUSE CUT FRIES • SWEET POTATO FRIES
GARLIC MASHED POTATOES • SAUTÉED SPINACH
SZECHWAN GREEN BEANS • SCALLOPED POTATOES
BRUSSELS SPROUTS WITH BACON

PASTA WITH CHOICE OF SAUCE \$5.95
FUSSILI OR WHOLE WHEAT LINGUINE
MARINARA, ALFREDO, PESTO, GARLIC WHITE SAUCE



9853 JOHNNYCAKE RIDGE RD.
CONCORD, OH 44077
440-350-0088
WWW.BCGRILL.NET

SPECIALTY PIZZAS

(NO SUBSTITUTIONS ON SPECIALTY PIZZAS)
9 INCH, \$12.60
12 INCH \$18.85

THE ARCADIA CLUB (MEAT LOVERS)

RED SAUCE, ASIAGO, SAUSAGE, MEATBALLS, PEPPERONI, HAM, BACON AND PROVOLONE CHEESE.

THE NOBLE BEACH CLUB (HAWAIIAN BCG STYLE)

CARIBBEAN SALSA, ASIAGO, HAM, PINEAPPLE, BACON AND PROVOLONE CHEESE.

THE BEACHLAND CLUB

RED SAUCE, SPINACH, BACON, ONIONS, ASIAGO, SMOKED MOZZARELLA.

THE BROOKWOOD CLUB (VEGETARIAN)

RED SAUCE, SPINACH, STUFFED EGGPLANT, ROASTED RED PEPPERS, PROVOLONE, ASIAGO CHEESE.

THE WILDWOOD CLUB

PESTO SAUCE, SPINACH, ASIAGO, MUSHROOMS, BACON, PROVOLONE CHEESE.

THE GILCHRIST CLUB (VEGETARIAN)

GARLIC WHITE SAUCE, SPINACH, ASIAGO, KALAMATA OLIVES, FRESH TOMATO, PROVOLONE CHEESE.

THE VASJ VIKING (SEAFOOD)

ALFREDO SAUCE, SHRIMP, CRAB, ASIAGO AND PROVOLONE CHEESE.

THE MARGHERITE (VEGETARIAN)

GARLIC WHITE SAUCE, ROASTED ROMA TOMATOES, FRESH BASIL, FRESH MOZZARELLA.

THE EDGECLIFF CLUB (DELUXE VEGETARIAN)

RED SAUCE, ONION, POBLANO PEPPER, ASIAGO, BLACK OLIVES, MUSHROOMS, MILD PEPPERS, PROVOLONE CHEESE.

THE UTOPIA CLUB (DELUXE MEAT & VEGGIE)

RED SAUCE, PEPPERONI, SAUSAGE, ONION, POBLANO PEPPER, BACON, MUSHROOMS, PROVOLONE, ASIAGO CHEESE.

THE HENN MANSION (BBQ CHICKEN WING STYLE)

BBQ SAUCE, GARLIC CHICKEN, CELERY, CRUMBLLED BLEU CHEESE, ASIAGO AND PROVOLONE CHEESE.

THE LAKE EDGE DRIVE (CHICKEN BROCCOLINI)

ALFREDO SAUCE, GARLIC CHICKEN, HAM, BROCCOLINI, ASIAGO, SWISS AND PROVOLONE CHEESE.

THE GORDO CLUB

RED SAUCE, SPINACH, ONION, ASIAGO, PROVOLONE, FRESH MOZZARELLA, FRESH ROMA TOMATOES, ARTICHOKE HEARTS, MUSHROOMS, FRESH BASIL AND CRACKED BLACK PEPPER.

DESIGN YOUR OWN PIZZA

CHOICE OF SAUCE:
OUR FAMOUS HOUSE MADE RED SAUCE, WHITE SAUCE (EXTRA-VIRGIN OLIVE OIL, GARLIC & SWEET BASIL), ALFREDO, BASIL-PINE NUT PESTO, BBQ, CARIBBEAN SALSA (SPICY-SWEET PINEAPPLE PUREE & SCOTCH BONNET PEPPER).

TOPPINGS:

PEPPERONI, CRUMBLLED SAUSAGE, BACON, ARTICHOKE HEARTS, MILD BANANA PEPPERS, BLACK OLIVES, POBLANO PEPPERS, KALAMATA OLIVES, MUSHROOMS, ONIONS, PINEAPPLE, ROASTED RED PEPPERS, SPINACH, FRESH TOMATOES, HOT SERRANO PEPPERS.

SPECIAL TOPPINGS:

WHITE ANCHOVIES, BROCCOLI, RICOTTA-STUFFED EGGPLANT, MEATBALLS, GARLIC-ROASTED, CHICKEN, SMOKED MOZZARELLA CHEESE, FRESH BASIL, BLEU CHEESE, FRESH MOZZARELLA, FETA CHEESE, CAPICOLA HAM, SUN-DRIED TOMATOES, PORTOBELLO MUSHROOMS.

	9 IN.	12 IN.
PLAIN ONE	\$5.95	\$9.25
TOPPING TWO	\$7.85	\$11.75
TOPPINGS THREE	\$9.75	\$14.25
TOPPINGS EXTRA	\$11.65	\$16.75
TOPPINGS SPECIAL	\$1.90	\$2.50
TOPPINGS	\$2.85	\$3.50

APPETIZERS

CHICKEN AND WAFFLES \$10.95

CHICKEN TENDERS BREADED WITH WAFFLE CRUMBS, FLASH-FRIED SERVED WITH SWEET POTATO FRIES, GREENS AND A SPICY MAPLE AIOLI.

SESAME CRUSTED AHI TUNA \$10.95

PAN SEARED SERVED WITH STICKY RICE DAIKON GINGER SLAW, WASABI, AND HOISIN SAUCE.

HERB CREAM CHEESE STUFFED ARTICHOKE HEARTS \$7.95

PANKO BREADED AND FLASH-FRIED, DUSTED WITH PARMESAN CHEESE AND CRACKED BLACK PEPPER SERVED WITH PESTO AIOLI AND MARINARA.

CALAMARI \$8.95

LIGHTLY COATED, FLASH-FRIED, DUSTED WITH PARMESAN CHEESE AND FRESH BASIL, DRIZZLED WITH LEMON JUICE.

THE CIRCLESORE \$10.25

9" PIZZA CRUST WITH GARLIC MASHED POTATOES, CHEDDAR CHEESE, BACON, AND SCALLIONS SERVED WITH SOUR CREAM.

SOFT SOURDOUGH PRETZEL STIX \$6.95

SERVED WARM WITH MAPLE PORTER MUSTARD SAUCE AND A ROASTED GARLIC CHEESE SAUCE.

GREG'S FAMOUS SMOKED CHICKEN WINGS \$10.95

HOUSE SMOKED JUMBO WHOLE WINGS RUBBED IN BLEND OF SPICES AND SMOTHERED IN OUR HOUSE BOURBON GLAZE.

LOBSTER AND CRAB POTATO SKINS \$10.95

MAINE LOBSTER AND MARYLAND BLUE LUMP CRAB MEAT BAKED IN HERB CHEESE FILLED POTATO SKINS.

CHICKEN POT STICKERS \$7.95

FLASH-FRIED OR STEAMED SERVED WITH ASIAN SLAW AND SWEET AND SPICY CHILI SAUCE.

TUSCAN WILD MUSHROOM BRUSCHETTA \$9.95

A BLEND OF WILD MUSHROOMS, FRESH HERBS, CARAMELIZED ONIONS AND FRESH MOZZARELLA CHEESE BAKED ON FRESH BAKERY BREAD AND DRIZZLED WITH WHITE TRUFFLE OIL.

BOURBON GLAZED SALMON BROCHETTES \$10.95

GRILLED ATLANTIC SALMON GLAZED IN OUR HOUSE BOURBON SAUCE.

SANDWICHES

SERVED ON BEACHCLUB SIGNATURE BAKERY FRESH BREAD AND ROLLS WITH CHOICE OF HOUSE CUT FRIES, SWEET POTATO FRIES, SZECHWAN GREEN BEANS, SAUTÉED SPINACH, OR ROASTED GARLIC MASHED POTATOES

"GRAB THAT BIB" BURGER \$10.95

ONE-HALF-POUND HOUSE PRIME SIRLOIN BURGER, AI STEAK SAUCE, APPLE-WOOD SMOKED BACON, FRIZZLED ONIONS, CHEDDAR CHEESE, SLICED TOMATO, ICEBERG LETTUCE SLAW.

BEACHCLUB BURGER \$9.95

GRILLED 8 OZ. HOUSE PRIME SIRLOIN BURGER, ROMAINE LETTUCE, & TOMATO.

CHEESES: HAVARTI, CHEDDAR, SWISS, PROVOLONE OR BLUE CHEESE \$1.50

CARMELIZED ONIONS AND MUSHROOMS \$1.00

*BLACK BEAN BURGERS OR TURKEY BURGERS
AVAILABLE UPON REQUEST*

MEATLOAF MAN-WICH 9.95

THICK SLICE OF KETCHUP GLAZED HOME-STYLE MEAT LOAF, ROASTED GARLIC MASHED POTATOES, AND CHEDDAR CHEESE SMOTHERED IN RICH HOUSE MADE GRAVY.

SLOW POKE \$9.95

SLOW ROASTED DRY RUBBED PULLED PORK DRESSED IN A SOUTHERN STYLE BBQ SAUCE, TOPPED WITH FRIZZLED ONIONS.

CHICKEN FLORENTINE \$9.95

LIGHTLY BREADED WITH SAUTÉED SPINACH, ROASTED RED PEPPERS, AND HAVARTI CHEESE FINISHED WITH LEMON AIOLI.

CABERNET GLAZE PORTOBELLA \$9.95

ROASTED WITH CARAMELIZED ONIONS, WILD MUSHROOMS, BLEU CHEESE, AND ARUGULA.

CALI CLUB PANINI \$10.95

GRILLED TURKEY BURGER, ARUGULA, CRANBERRY AIOLI, HAVARTI CHEESE, AND APPLE WOOD SMOKED BACON ON GRILLED FRESH BAKERY BREAD.

WORLDS GREATEST FISH SANDWICH \$10.95

BEER BATTERED AND PANKO BREADED ATLANTIC HADDOCK ON GRILLED BAKERY FRESH BREAD WITH AGED CHEDDAR CHEESE, TOMATO, AND OUR HOUSE SLAW.

WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Let your waitress know of any food allergies you may have.

CHILDREN'S MENU

AVAILABLE FOR CHILDREN 10 AND UNDER - \$5.95
CHICKEN FINGERS WITH FRIES OR CUP OF SOUP,
GRILLED CHEESE WITH FRIES OR CUP OF SOUP
CHOICE OF 1 TOPPING PIZZA
PASTA AND SAUCE

DESSERTS

5 LAYER CHOCOLATE CAKE \$7.95
CHOCOLATE PEANUT BUTTER PIE \$6.95
PUMPKIN PIE \$6.95
APPLE CRISP \$5.95
BREAD PUDDING
WITH A SPICED RUM REDUCTION \$6.95
CHOCOLATE CHIP CANNOLI \$5.95
ADD \$1.25 FOR A LA MODE TO ANY DESERT

SPECIALS

DINNER AT DUSK

SERVED TUESDAY THROUGH SUNDAY,
4 PM TO 6 PM

THREE COURSES FOR ONLY \$9.99
PER PERSON

{DINE IN ONLY WITH BEVERAGE PURCHASE.
PLEASE NO SUBSTITUTIONS}

\$ FOODIE FINDS FOR FIVE \$

LUNCH

AVAILABLE TUESDAY THROUGH FRIDAY,
11 AM UNTIL 2PM.

THROWING A PARTY?

(WE CAN HELP!)

CATERING, BANQUETS,
PRIVATE PARTY'S
FROM THIS MENU
OR OUR BANQUET MENU