## **MENU**

## SALADS

Choice of Wild Berry, Balsamic, Black Garlic Vinaigrette, Ranch or Bleu Cheese

BV House Salad • Bed of Spring Mix,
Romaine, Red Cabbage, Shredded Carrots
& Cherry Tomatoes, made with House
Made Croutons6
Add Chicken +3
Add Grilled Steak or Shrimp +5

BV Caesar Salad • Crispy Romaine,	
Parmesan and House Made Croutons	10
Add Grilled Chicken +3 or Grilled Shr	imp +5

.ori's Arugula Salad • Fresh Arugula, Ex	xtra
Virgin Olive Oil, Lemon & Parmesan, Cr	ispy
Garlic, made w/ House Made Croutons	10
Add Grilled Chicken +3 or Grilled Shrimp	+5

Pear Gorgonzola Salad • Fresh Arugula,
Pears, Gorgonzola Cheese, Candied Pecans
with a Balsamic Vinaigrette12
Add Prosciutto+3
Roasted Beet Salad • Assorted Tossed
Greens, Roasted Beets, Goat Cheese,

BV Avo Shrimp Salad • Bed of Lettuce
topped with Avocado, Red Cabbage, Carrots,
Bay Shrimp and served with Thousand
Island Dressing1

Fresh Dill with a Honey Gastriane

BV Steak	Salad • Grilled Sliced Steak, Red
Onion,	Gorgonzola Cheese, Crispy Garlic and
Tomato	es, served with Black Garlic
Vinaigr	ette on a bed of Spring Mix15

Soup of the Day	Cup 4
Soup of the Day	Bowl 6
A _1_ X	7 C

Ask Your Server



## **APPETIZERS**

BV Handmade Potato Chips, served with
Garlic Parmesan and Sun-Dried Tomato
Basil Dips6

Hot Truffle Pub Cheddar Cheese Dip Served w/ Pretzels and Baguette Slices ... 10

BV Halloumi Cheese topped with an Orange Lemon Drizzle over Greens ......11

Bella Vita Calamari served with Lemon Caper Aioli ......12

Ask your server for our special dessert selections.

Gluten Free Options Available

Please let your server know if you have any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

DRINKS

Green Salad, Side Salad or

Infused Waters, Iced Tea, Lemonade, Soft Drinks 2.50 (1 refill)

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