

★ ON THE GRILL ★

OUR USDA-CERTIFIED, DRY-AGED AND CENTER-CUT SIGNATURE STEAKS ARE PAIRED PERFECTLY WITH THE SOMMELIER BEST SELECTIONS

GRILLED

MARKET SHORT RIB 25
 ANGUS NEW YORK STRIP 10 OZ 32
 MAINE LOBSTER TAIL 35
 ANGUS TENDERLOIN FILET MIGNON 7 OZ 40
 HARRIS ANGUS DELMONICO RIB EYE 12 OZ 51
 HARRIS ANGUS PORTERHOUSE FOR TWO 24 OZ 130

SIDES

ASPARAGUS 8
 ONION RINGS 8
 FRENCH FRIES 8
 CREAMED SPINACH 8
 BRUSSELS SPROUTS 8
 SWEET POTATO FRIES 8
 BHB BAKED POTATO 10
 Double stuffed bacon, sour cream, cheddar
 and green onions

SAUCES

BHB STEAK 2
 BORDELAISE 3
 BÉARNAISE 2
 BHB MUSTARD 2
 AU POIVRE 3
 CHIMICHURRI 2

BURGER BAR SIGNATURES

OUR BURGERS ARE SERVED WITH UNLIMITED HAND CUT FRIES, ON A HOMEMADE BRIOCHE BUN AND COME WITH A SELECTION OF HOUSE MADE SPECIAL SAUCES / GLUTEN FREE OR LETTUCE WRAP BUNS ARE AVAILABLE ON REQUEST

CHEF'S DOUBLE CHEESE BURGER 36

Foie Gras, Gouda, Swiss or American cheese,
 truffle aioli, lettuce and tomato

SPICED PEPPER BEEF BURGER 23

Wagyu beef, maple smoked bacon, pepper jack cheese,
 lettuce, onion, tomato, au poivre sauce

BHB BEEF BURGER 23

Wagyu beef, American or white cheddar, bacon,
 over easy egg, lettuce, tomato, house smoked ketchup

VEGETABLE BURGER 20

Vegan patty, peppers, basil, lettuce and tomato

BLACK FIN TUNA BURGER 28

Sesame brioche, arugula, lemon aioli,
 shitake mushrooms

LAMB BURGER 23

Cucumber mint aioli, feta cheese, Moroccan
 spiced chick peas, pickled onions and tomato

GREENS

TRADITIONAL CAESAR 16

Classic heart of romaine Caesar salad, crisp garlic,
 croutons, shaved parmesan, traditional Caesar dressing

CHIKORY CHOPPED SALAD 16

Romaine, baby heirloom tomatoes, onions, feta cheese
 Kalamata olives cucumber, oregano vinaigrette

ICEBERG SALAD 16

Iceberg lettuce, cherry tomatoes,
 red pickled onions, crispy bacon, Ranch dressing

BURRATA SALAD 16

Burrata, baby heirloom tomatoes, arugula,
 pickled red onions, aged balsamic and olive oil

WINGS

HALF DOZEN 12

DOZEN 18

SPICY BBQ

KOREAN BBQ

HOUSE DRY RUB

BUFFALO HOT SAUCE

HOT DOG

KOSHER BEEF 14

TOPPINGS

Diced Onions

Kosher Dill Pickles

Caramelized Onions

Sauerkraut

Spicy Brown Mustard

Pickle Relish

House Smoked Ketchup

DESSERTS

BANANA SPLIT 12

Vanilla, chocolate and strawberry ice-cream

MILKSHAKE 12

Strawberries, whipped cream, pop rocks

MY CHOCOLATE BIRTHDAY CAKE 14

Chocolate devil's food cake

ICE CREAM 12

Vanilla, chocolate or strawberry

★ **DRINKS** ★**BEER****FLORIDA CRAFT BEER**

Cigar City Florida Cracker White Ale, Tampa \$8
Due South Caramel Cream Ale, Boynton Beach \$8
Funky Buddha Floridian Hefeweizen, Miami \$8
Funky Buddha Hop Gun IPA, Miami \$8
Wynwood La Rubia Blond, Miami \$8
Wynwood Pops Porter, Miami \$8

IMPORTS

Corona, Mexico \$8
Chimay Blue, Belgium \$14
Heineken, Netherlands \$8
Red Stripe, Jamaica \$8
Sam Smith Nut Brown Ale, UK \$10
Stella Artois, Belgium \$8

WINE**BUBBLES, WHITE & ROSE**

	GLS BTL
Bianca Vigna Prosecco, IT	\$14 / \$50
Veuve Clicquot "Yellow Label", Reims, FR	\$26 / \$155
Ramey Chardonnay, Russian River Valley, CA	\$23 / \$80
Groth Vineyard, Sauvignon Blanc, Napa, CA	\$17 / \$65
Gordonne La Chappelle, Rose, Cotes De Provence, FR	\$18 / \$76

RED

	GLS BTL
De Loach Pinot Noir, CA	\$16 / \$64
Pine Ridge Cabernet Sauvignon, Napa, CA	\$25 / \$100
Neyers "Vista Luna" Zinfandel, Napa, CA	\$18 / \$72
Fess Parker Pinot Noir, Santa Rita, CA	\$25 / \$100
Terrazas de los Andes Reserva, Malbec, AR	\$15 / \$60

★ **SOMMELIER RECOMMENDATIONS** ★

Cabernet Blend Papillon
By Orin Swift, Napa, CA

\$55 / \$190

Cabernet Blend Chester Kidder
Columbia Valley, WA

\$29 / \$105

NON-ALCOHOLIC

Boylan Root Beer \$7 | Boylan Cream Soda \$7 | Boylan Black Cherry \$7
Coke \$6 | Diet Coke \$6 | Sprite \$6 | Iced Tea \$6 | Lemonade \$7
Arnold Palmer \$7 | Fever-Tree Ginger Ale \$6 | Fiji \$6 / \$8 | San Pellegrino \$6 / \$8

