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 BRIOCHÉ 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

BURRATA SALAD 16
- Burrata, baby heirloom tomatoes, arugula, pickled red onions, aged balsamic and olive oil

ICEBERG SALAD 16
- Iceberg lettuce, cherry tomatoes, red pickled onions, crispy bacon, Ranch dressing

WINGS
- HALF DOZEN 12
- DOZEN 18

SPICY BBQ
KOREAN BBQ
HOUSE DRY RUB
BUFFALO HOT SAUCE

HOT DOG
- KOSHER BEEF 14

TOPPINGS
- Diced Onions
- Caramelized Onions
- Kosher Dill Pickles
- Spicy Brown Mustard
- Sauerkraut
- Pickle Relish
- House Smoked Ketchup

DESSERTS
- Key Lime Pie 12
  Key lime graham crust

NY CHEESE CAKE 12
- Brooklyn Style

BANANA SPLIT 12
- Vanilla, chocolate and strawberry icecream

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