

APPETIZERS & SMALL PLATES

Deviled Eggs & Millionaire's Bacon 12
BT Specialty!

Popcorn Rock Shrimp 16
with sweet chili aioli and ponzu

Short Rib Tacos 14
pickled slaw, chipotle crème fraiche, cilantro

Chilled Oysters market
Chef Lee's daily selection
with cucumber mignonette and cocktail sauce



Iberico de Bellota Ham & Arugula Salad 18
shaved manchego, marcona almonds**,
red flame grapes, balsamic vinaigrette

Salmon Dip "Rillets" 14
poached salmon, shallots, lemon aioli, crostini

Florida Stone Crabs market
harvested off the coast of Marco Island
served with traditional mustard sauce

SEAFOOD

Dover Sole Meunière 50
pan seared and topped with capers

Scottish Salmon 34
lightly seasoned and simply grilled

Maryland Style Crab Cakes 36
jumbo lump with whole grain mustard sauce

Bronzed Georges Bank Scallops 32
with bean ragout, mache, olive relish

Chilean Sea Bass 42
pan sautéed, finished with fresh lemon juice

Florida Grouper 38
lightly seasoned and simply grilled
add jumbo lump crabmeat, lemon butter sauce 4

Pompano 34
sautéed meuniere style and topped with capers

ENTRÉES

Filet Mignon* 36
aged filet of beef tenderloin, center cut
served with creamy whipped potatoes and sautéed spinach

New York Strip* 40
served bone-in
served with creamy whipped potatoes and sautéed spinach

"Signature" Roasted Prime Rib 34
slow oven roasted, served au jus
grated or creamy horseradish upon request

* Au Poivre Sauce 2
crushed black peppercorns, shallots, cognac and cream

Prime Meat Loaf - "BT Specialty" 26
prime sirloin, served with creamy whipped potatoes

Chicken Milanese 26
parmesan crusted chicken, pan sautéed and topped with
a lemon beurre blanc, chopped tomatoes and capers

Baby Back Ribs 32
slow roasted overnight, finished on the grill
served with cole slaw and french fries

Bistro Chicken 26
pan sautéed and served thinly sliced atop a classic
beurre blanc with french fries and vinaigrette baby greens

SANDWICHES & ENTRÉE SALADS

Fish Tacos 18
blackened fish of the day
sharp white cheddar, avocado, cilantro

Cheeseburger 17
ground fresh daily, simply grilled
sharp yellow cheddar

Palm Beach 24
lump crabmeat, poached shrimp remoulade,
avocado, tomato, chopped egg

Cobb 22
grilled chicken breast, tomato, avocado,
chopped egg, blue cheese, bacon

STARTER SALADS 10

Wedge
thick cut bacon, diced red onion
choice of blue cheese or Russian dressing

Hearts of Romaine Caesar
grated parmesan, focaccia croutons

Field Greens Salad
cucumbers, crimini mushrooms,
red onion, focaccia croutons

VEGETABLES & SIDES 6

Kale & Quinoa Salad

Deviled Eggs

French Fries

Cole Slaw

Creamy Whipped Potatoes

Sautéed Spinach

** Contains Nuts

Our steaks are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.