



LUNCH MENU

APPETIZERS

Chicken Wings – choice of Buffalo hot, teriyaki, or cracked black pepper & sea salt ranch, celery	\$18
Calamari – humboldt squid, tzatziki, lemon, pickled red onion	\$15
Truffle Parmesan Fries - hand cut Yukon gold potatoes, white truffle oil	\$12
Baked Spinach & Cheese Dip - Cream Cheese, Sharp Cheddar, Mozzarella Baked pita chips	\$15
Arancini crispy fried risotto balls, marinara, parmesan, basil	\$14
Seasonal Soup - Tomato Bisque, Basil oil & croutons	\$11

SANDWICHES

BVAC Wagyu Burger potato bun, Aged cheddar, tomato, lettuce, pickles, BVAC sauce	\$25
Club House turkey, bacon, lettuce, tomato, roasted garlic aioli, sour dough	\$19
Blackened Chicken Caesar Wrap romaine lettuce, garlic citrus dressing, parmesan	\$19
Beef Dip slow roasted prime rib, horseradish aioli, Tuscan focaccia, fried onions	\$22
Reuben corned beef, Swiss cheese, marble rye, Dijon, Russian dressing, sauerkraut	\$19
Double Smoked Bacon Grilled Cheese Aged Cheddar cheese, sourdough, fries	\$19

Please choose your choice of side

House Cut Fries, Mixed Green Salad, BVAC Caesar, Tomato soup

SALADS

Fried Chicken Katsu Caesar Salad romaine, garlic citrus dressing, croutons, parmesan tuielle	\$22
Cobb Salad grilled lemon chicken, mixed greens, bacon, hardboiled egg, blue cheese, avocado, grape tomato, buttermilk ranch dressing	\$22
BVAC Caesar Salad crisp romaine, Garlic citrus dressing, sourdough croutons parmesan tuille	\$16
BVAC Mixed Lettuce Leaves mixed greens, pickled red onion, roasted red peppers, roasted corn, parmesan, chipotle vinaigrette	\$20

Please choose any additions to your salads

Add lemon rosemary chicken \$6

Add grilled Atlantic salmon \$7

Add 6oz Flat Iron Steak \$9

ENTRÉES

Braised Short Rib mushroom risotto, harissa carrots, gold beets, jus, truffle oil	\$29
Steak Frites 6oz flat iron, House cut Yukon gold fries, chipotle compound butter	\$29
Tuna Poke Bowl avocado, cucumber, pickled red onion, roasted red peppers, brown rice, teriyaki sauce, wasabi aioli, toasted cashews <i>Replace Tuna with crispy firm Tofu</i>	\$24 \$19
Pasta Bolognese - 6hr red wine braised meat sauce with mascarpone cheese, Parmesan & fresh basil with tagliatelle pasta	\$25
Grilled Atlantic Salmon -Basmati rice pilaf, tomato, spinach, scallion crispy fried kale, warm lemon	\$27

