



Bemo's

EAT | DRINK | ENJOY

www.bemosgrill.com

First Things First



NEW ORLEANS SHRIMP & GRITS

Five jumbo shrimp in creole butter over smoked cheddar grits served with grilled baguette 15

SIZZLING KABOBS

Marinated beef kabobs or chicken breast skewered, grilled and finished with herb butter
Beef 19 | Chicken 15

★ **FRIED ONION RINGS**

Panko crusted onion rings served with bbq, mayo and sweet & spicy sauce 11

SOFT PRETZELS, CHIPS & DIP

Tangy Dijon Guinness dipping sauce and Gorgonzola cream sauce served with warm pretzels and house made potato chips 10.5

CREAMY BUFFALO DIP & CHIPS

Our creamy dip spiked with hot sauce, served with Tri-colored chips
"Simple and delicious" 8.5
Add chicken 10.5

CRISPY CHICKEN TENDERS

(6) Boneless chicken strips served with your choice of creamy buffalo, BBQ, or Ranch 10.5

CHIPS & SALSA

Tri-colored chips & house made salsa 6.5

CHIPS & QUESO

Tri-colored chips & queso blanco cheese sauce 8.5

★ **MEMPHIS NACHOS**

Tri-colored chips, with layers of pulled pork, baked beans, pepper jack, tomato, green onions, jalapeño, sour cream and BBQ
Half 9.5 | Full 16.5

JUMBO CHICKEN WINGS

One pound of crispy wings tossed in your choice of Creamy or Original Buffalo Sauce 12
Trash them for \$1 more!

★ **STUFFED PORTABELLAS**

Spinach and artichoke stuffed mushrooms, lightly breaded, fried and served with balsamic reduction and Parmesan 13

BANG-BANG! CALAMARI

Lightly dusted rings, fire spiced & served with our homemade sweet and spicy sauce and cilantro lime aioli. 13

TOASTED RAVIOLI

"Back by popular demand" sausage and cheese ravioli with marinara sauce 9.5

FLASH FRIED ASPARAGUS

Tempura battered asparagus fried crispy and served with sesame soy sauce and wasabi aioli 13



Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish & eggs may increase the risk of foodborne related illness

Soup and Salad



BEEF & BLACK BEAN CHILI

Cup 5.5 | Bowl 7.5

SOUP OF THE DAY

Cup 5.5 | Bowl 7.5

HOUSE SALAD

Mixed greens, cheddar cheese, diced tomato, croutons 9 / 4.5
Add chicken 4 | Add salmon 6

TRADITIONAL CAESAR SALAD

Romaine, croutons, Parmesan cheese and Caesar dressing 10 / 5
Add chicken 4 | Add salmon 6

GRILLED STEAK WEDGE

Iceberg wedge, tomatoes, sliced grilled steak, bacon, blue cheese crumbles, red onion, pecans and tangy bleu cheese dressing 14.5

SPINACH SALAD

Baby spinach, dried cherries, carrots, glazed pecans, bleu cheese crumbles, and poppy seed vinaigrette 10
Add chicken 4 | Add salmon 6

BEMO'S CHOPPED

Chopped greens, tomato, onion, smoked turkey, bacon, hard-boiled egg, with cheddar cheese and black olives. Tossed in our house made herb ranch 15

BBQ CHICKEN RANCH

Flash fried chicken tossed in BBQ sauce over mixed greens, caramelized onion, cheddar cheese, bacon and tomatoes in herb ranch 14



HILL SALAD

Mixed greens, diced tomato, Parmesan, artichoke hearts, croutons, olives, salami, grilled chicken in red wine vinaigrette 14



Dressings

Herb Ranch | Red Wine Vinaigrette | Caesar | Honey Mustard
Tangy Bleu Cheese | Poppy Seed Vinaigrette

Sides

FRENCH FRIES

SIDE 3.5 • BASKET 7

POTATO CHIPS

SIDE 3.5 • BASKET 7

COLE SLAW

3.5

BAKED BEANS

3.5

GREEN BEANS

4

ROASTED BRUSSEL SPROUTS

5

GRILLED ASPARAGUS

5

Between Two Slices

All sandwiches & burgers are served with your choice of fries, homemade chips or coleslaw

★ **BLACKENED FISH TACOS**

Two blackened fish tacos with cabbage, cilantro lime aioli and salsa verde on warm flour tortillas 14

PULLED PORK TACOS

Two pulled pork tacos, cabbage, chipotle aioli, sliced jalapeños, and salsa verde on warm flour tortillas 12.5

CRISPY SHRIMP TACOS

Crispy shrimp tossed in sweet chili sauce, served in warm flour tortillas with spicy cabbage and topped with mango salsa 15

TOASTED CUBAN

Shaved ham, pulled pork, Swiss cheese, mustard and pickles on a hoagie pressed Cuban style 13



PULLED PORK SANDWICH

Topped with BBQ sauce, crunchy slaw & an oversized fried onion ring on a griddled bun 12.5



★ **PULLED PORK CHIMICHANGA**

Pulled pork, beans, white cheddar cheese and chopped crispy onion ring inside, topped with queso blanco, tomatoes, green onions, sour cream and our own sweet & spicy BBQ sauce 15

SOUTHWEST STACKED PRIME RIB

A third pound of thinly sliced prime rib topped with caramelized onions, pepper jack cheese and chipotle mayo on a toasted hoagie 14.5
Add peppers, mushrooms, and bacon for \$2.5 more

CHICKEN & BRIE

Grilled chicken breast, melted Brie, caramelized onions, our house made Guinness mustard sauce, on a griddled bun 13



Housemade Burgers

Lettuce, tomato, onions and pickle upon request.
Add toppings for an additional cost.

"BAJA" BURGER

Roasted peppers, pepper jack cheese, fresh jalapeños and chipotle aioli served on griddled bun 12.5

"THE LAST RESORT" BURGER

Topped with sliced tomato, crispy bacon, pepper jack and Gouda cheese, and chipotle aioli on a griddled bun 14

BACON CHEDDAR BURGER

Topped with bacon and cheddar 12.5

MUSHROOM SWISS BURGER

With sautéed mushrooms and Swiss cheese 12.5

COLTON'S SUNRISE BURGER

Smashed tots, bacon, pesto aioli, American cheese, and topped with an over-hard egg 14.5

Signature Entrées

All Signature Entrées are served with bread (upon request)



ESPRESSO RUBBED BEEF FILET MEDALLIONS

Filet medallions with Gorgonzola cream,
pesto mashed potatoes and asparagus 27

CHICKEN MARSALA

Sautéed chicken breast in marsala wine & mushroom
sauce served with mashed potatoes & vegetables 19.5

CHICKEN PARMESAN

Sautéed chicken breast topped with mozzarella
cheese, marinara sauce and linguini pasta 18.5

NEW ORLEANS SHRIMP & GRITS

8 Jumbo shrimp in creole butter over smoked cheddar grits and grilled baguettes 20

CHICKEN & MUSHROOM PASTA

Linguine pasta gently tossed with truffle oil,
mushrooms, chicken breast and spinach in
roasted garlic cream 21 / 12

★ **CAJUN SHRIMP PASTA**

Shrimp, Andouille sausage, bacon,
fire roasted peppers, onion, and penne pasta
in blackened cream sauce 22 / 13

FISH & CHIPS

Beer battered cod fillet with
caper aioli and fries. 2 Piece 12 | 3 Piece 16



SIMPLY SALMON

8 oz Salmon, grilled and topped with mango salsa,
served with multi-grain orzo, quinoa, vegetable
blend and green beans 19

★ **SEARED SALMON**

8 oz salmon filet, fettuccine cooked in olive oil
& garlic, wilted spinach, topped with pecan
basil pesto & balsamic reduction 22



BEEF OR CHICKEN KABOBS

Grilled & finished with herb butter,
mashed potatoes and vegetables

Beef 2 Kabobs 23 | 1 Kabob 13.5

Chicken 2 Kabobs 19 | 1 Kabob 10.5

8 OZ MUSHROOM GOUDA SIRLOIN

Sirloin topped with gouda cheese and
mushroom sauce. Served with mashed
potatoes and green beans. 22

★ **BRAISED POT ROAST**

Slow roasted Angus beef, braised vegetables
& mashed potatoes 19

12 OZ. RIBEYE

Served with mashed potatoes and fresh
green beans topped with herb butter 26

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eggs may increase the risk of foodborne related illness

Welcome to Bemo's!

Bemo's



My partner, Matt McDonough and I are happy you are here! Bemo's is a locally owned and family run restaurant. My name is Dave Bemis and you can find me here most every day, along with my son, Colton, who is our gifted chef. Together with our staff, we provide a variety of tasty options and friendly service to make your dining experience amazing. We offer live local entertainment Thursday through Saturday evenings, that can be enjoyed in our bar area.

*We continuously work towards creating an innovative menu, special offerings and a warm atmosphere that will keep you coming back for more! Whether you are in the Dining Room, Patio, Bar or Banquet Room, our goal is to provide a place where friends and families can come together to make fun memories. We will always strive to ensure that **EVERYONE LEAVES HAPPY!** Thanks for visiting.*

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	DINING ROOM HOURS	BAR HOURS
<i>Sunday</i>	11 – 8	11-9
<i>Monday – Thursday</i>	11 – 9	11-10
<i>Friday – Saturday</i>	11-10	11-12

BOOK YOUR NEXT CATERING EVENT WITH US!

636.939.9922