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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 20 | Chicken 16



FRIED ONION RINGS

Panko crusted onion rings served with bbq, mayo and sweet & spicy sauce 12

SOFT PRETZELS, CHIPS & DIP

Tangy Dijon Guinness dipping sauce and Gorgonzola cream sauce served with warm pretzels and house made potato chips 11

JUMBO CHICKEN WINGS

One pound of crispy wings tossed in your choice of Creamy or Original Buffalo Sauce 12.5 Trash them for \$1 more!

CRISPY CHICKEN TENDERS

(6) Boneless chicken strips served with your choice of creamy buffalo, BBQ, or Ranch 12

CHIPS & SALSA

Fresh cut white corn tortilla chips & house made salsa 6.5

CHIPS & QUESO

Fresh cut white corn tortilla chips & queso blanco cheese sauce 8.5

TOASTED RAVIOLI

"Back by popular demand" sausage and cheese ravioli with marinara sauce 10



🏋 MEMPHIS NACHOS

Fresh cut white corn tortilla chips, with layers of pulled pork, baked beans, pepper jack, tomato, green onions, jalapeño, sour cream and BBQ Half 9.5 | Full 16.5

CANNELONI BITES

12 breaded canneloni bites in our house marinara sauce with melted mozzarella 12



X STUFFED PORTABELLAS

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

CAJUN CHICKEN QUESADILLA

Blackened chicken, roasted red and green peppers, caramelized onions, cheddar and pepperjack cheese and chipotle aioli. Topped with sour cream and green onions 9

CREAMY BUFFALO CHICKEN **DIP & CHIPS**

Our creamy dip spiked with hot sauce, served with fresh cut white corn tortilla chips. "Simple and delicious" 11

FLASH FRIED ASPARAGUS

Tempura battered asparagus fried crispy and served with sesame soy sauce and wasabi aioli 14



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

Sour and Salad



BEEF & BLACK BEAN CHILI

Cup 6 | Bowl 8

SOUP OF THE DAY

Cup 6 | Bowl 8

HOUSE SALAD

Mixed greens, cheddar cheese, diced tomato, croutons 10/5 Add chicken 4 | Add salmon 6

TRADITIONAL CAESAR SALAD

Romaine, croutons, Parmesan cheese and Caesar dressing 10 / 5

Add chicken 4 | Add salmon 6

CHOPPED GRILLED STEAK SALAD

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

Dressings

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

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 14.5

* HILL SALAD

Mixed greens, diced tomato, Parmesan, artichoke hearts, croutons, olives, salami, grilled chicken in red wine vinaigrette 15



Weap it Up

Served with your choice of fries, homemade chips or coleslaw.

CREAMY BUFFALO CHICKEN WRAP

Fried chicken, spring mix, cheddar cheese, diced tomatoes, ranch dressing and Bemo's buffalo sauce in a 12 inch flour tortilla 15

GRILLED CHICKEN CAESAR WRAP

Grilled chicken, romaine lettuce, parmesan cheese and caesar dressing in a 12 inch flour tortilla 15

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 BRUSSELS 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 15

PULLED PORK TACOS

Two pulled pork tacos, cabbage, chipotle aioli, sliced jalapeños, and BBQ sauce on warm flour tortillas 13

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 14



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 BBQ sauce 15



ring on a griddled bun 13

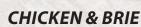
slaw & an oversized fried onion

PULLED PORK SANDWICH

Topped with BBQ sauce, crunchy



A third pound of thinly sliced prime rib topped with caramelized onions, pepper jack cheese and chipotle mayo on a toasted hoagie 15 Add peppers, mushrooms, and bacon for \$2.5 more



Grilled chicken breast, melted Brie, caramelized onions, our house made Guinness mustard sauce, on a griddled bun 14

BOURSIN & GARLIC STEAK SANDWICH

Slow roasted garlic sirloin sliced on a hoagie roll with sliced mushrooms, caramelized onions, garlic and herb Boursin cheese and horseradish ranch 16



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 13

"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 13

MUSHROOM SWISS BURGER

With sautéed mushrooms and Swiss cheese 13

COLTON'S SUNRISE BURGER

Smashed tots, bacon, pesto aioli, American cheese, and topped with an over-hard egg 15

nature Entree



ESPRESSO RUBBED BEEF **FILET MEDALLIONS**

Filet medallions with Gorgonzola cream, pesto mashed potatoes and asparagus 28

CHICKEN MARSALA

Sautéed chicken breast in marsala wine & mushroom sauce served with mashed potatoes & vegetables 20

BEEF STROGANOFF

Mushroom demi sauce with tender beef sirloin tossed with penne pasta then topped with sour cream and green onions 20

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

Tempura 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 20



X SEARED SALMON

8 oz salmon filet, fettuccine cooked in olive oil & garlic, wilted spinach, topped with pecan basil pesto & balsamic reduction 23

BEEF OR CHICKEN KABOBS

Grilled & finished with herb butter, mashed potatoes and vegetables

Beef 2 Kabobs 24 | 1 Kabob 14 Chicken 2 Kabobs 20 | 1 Kabob 12



BRAISED POT ROAST

Slow roasted Angus beef, braised vegetables & mashed potatoes 20

8 OZ MUSHROOM GOUDA SIRLOIN

Sirloin topped with gouda cheese and mushroom sauce. Served with mashed potatoes and green beans. 24

12 OZ. RIBEYE

Served with mashed potatoes and fresh green beans topped with herb butter 28

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Welcome to 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.

EAT | DRINK | ENJOY

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

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