

ENTREES

Filet Mignon.

\$43

8oz with Bourbon au Poivre, served with potato and veggie du jour

Seared Scallops

\$39

Served with risotto and blistered tomatoes

Beef Tips

\$33

Served with wild mushrooms, potatoes, blistered tomatoes in classic bordelaise sauce

Cavatappi.

\$26

Pancetta, pork belly, mushrooms, butternut squash, cranberry spinach in creamy Alfredo

Salmon

\$29

Grilled and served with risotto and garlic parmesan broccoli

Create your own Risotto \$15

Pesto, three cheese, mushroom, seasonal veggie, or tomato
Add: Chicken \$8, Mahi \$10, Salmon \$12, Shrimp \$9, Crab Cake \$11,
Vegan Chicken \$10

THE BOARDS

The Mini Board

\$13

1 cheese, 2 meats, olives and sourdough crostini

The Honey Board

\$28

Assortment of fruits, cheeses, meats, jams, served with olives, sourdough crostini & topped with local honey comb

Antipasto

\$25

Assorted Italian meats and cheeses, served with olives, brushetta, roasted red peppers, sourdough crostini

Fromage

\$23

4 assorted cheeses, fig jam, grapes, and sourdough crostini

Kids

Cheeseburger

\$13

Served on brioche with side of fries

Chicken Tenders

\$13

4 tenders served with honey mustard and side of fries

Grilled Cheese

\$11

Served with side of fries

Soft Pretzel

\$13.50

with cheese and honey mustard

Mac and Cheese

\$14

Cavatappi pasta with melted cheese sauce

Quesadilla

\$10

cheese or with chicken (+\$3), served with fries

Cheesy Pizza.

\$11

personal size pizza

Chicken Taco.

\$12

(2) tortilla with lettuce, tomato, cheese
Add avocado (\$2)

DESSERTS

Cheesecake \$10

New York style topped with blueberries, powdered sugar, and whipped cream

Chocolate Peanut Butter Cake \$10

Rich chocolate cake layered with peanut butter, topped with powdered sugar and whipped cream

Executive Chef Tommy Bristow

Instagram: @beesknees.capemay

@BarefootBarRestaurant @BellaVidaGardenCafe

