

Drinks

SODAS

Fountain Coke, Sprite, Diet Coke 2.50
IBC Root Beer 2.25
Make It A Float 4.25
GUS "Grown Up" Ginger Ale 2.75
Italian Sodas: Raspberry, Orange, Strawberry 2.75
Sparkling Lemonade 2.75

SHAKES

Chocolate, Strawberry & Vanilla 4.25
Add Malt .50

JUICES Apple, Orange, Pineapple

Cranberry, Grapefruit, White Grape 2.75

WATERS

San Pellegrino Sparkling, 500ml 2.75

TEAS

Iced Papua New Guinea Minji Gina 2.50
Fresh Brewed "Republic Of Tea" Selections 3.25
Sky Between The Branches Green,
All Day Breakfast
Mango Ceylon Decaf, Pomegranate Green

Republic Chai Fragrant Spiced Tea With Milk
Served Steamed Or Chilled 3.25

COFFEE

Wild Horse Creek "Earth & Sky Blend"
Rainforest Alliance Certified Sustainable 2.50
Full City Blend Decaf 2.50
Espresso 3.25
Cappuccino or Latte With Biscotti 3.75
Flavored Cappuccino or Latte 4.50
Iced Cappuccino 3.50
Mocha Latte 4.50
(Skim Milk Used For All)

Cash, Discover, Master Card, Visa, &
American Express Accepted

Opened in July 2008

BC's Kitchen is a

Bill Cardwell Restaurant

You may also visit us at:
www.BillCardwell.Com

Other Bill Cardwell Restaurants:

Cardwell's at the Plaza

94 Frontenac Plaza

Frontenac, Missouri

63131

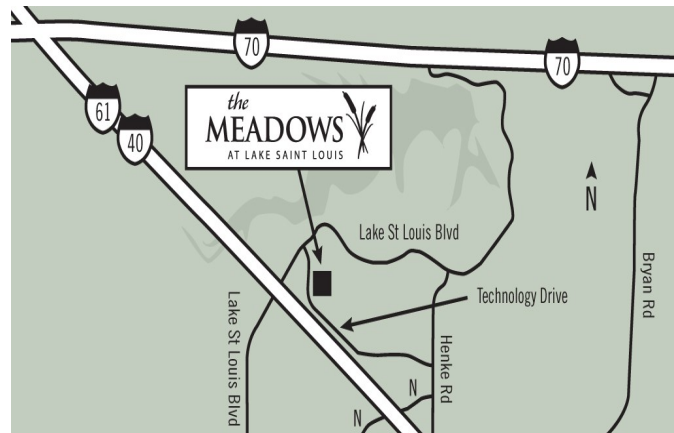
BC's Kitchen

11 Meadows Circle Drive

Suite 400

Lake St. Louis, Missouri

63367



Dinner Carry
Out Menu

Contemporary
American Cuisine
Served Daily
in Lake St. Louis

Hours
Monday–Thursday
5 pm to 9:00 pm
Friday & Saturday
5 pm to 10:00 pm
Sunday
5 pm to 8:00 pm

Phone (636)542-9090
Fax (636) 542-9094
E-Mail:
Comments@Bcskitchen.com

Starters & Snacks

Flash Fried Calamari	10.75
Spicy Chili-Lime Mayonnaise & Cocktail Sauces	
Made to Order Guacamole	8.75
With Crisp Tortillas	
House Made Saratoga Chips & Tobacco Onions	8.75
Spicy Tomato Ketchup & Creamy Bleu Cheese Dip	
Nachos	13.75
With Red Chili Spiced Beef, Black Beans, Chipotle Jack & Cheddar Cheeses, Candied Jalapenos Guacamole, Sour Cream & "Green Mountain" Salsa	
Southern-Fried Chicken Drumsticks	1/2 6.50 Full 12.75
Buffalo & Creamy Blue Cheese Dipping Sauces	
Wood Oven Baked Brie	10.75
With Savory Fruit Chutney, Toasted Walnuts & Warm French Bread	
Trio of Bill's Burger Meister Sliders	10.75
Cheddar & Blue Cheeses, Crisp Bacon Spiced Tomato Relish	
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From Our Wood Oven	
Selection of the Day	14.75
A Daily Hand Selected Creation.	
Sausage & Mushroom	14.75
With Di Gregorio's Sweet Italian Sausage, Roasted Mushrooms Sweet Onion, Fresh Basil Mozzarella & Asiago Cheeses	
Pepperoni	14.75
With Plum Tomato Sauce, Sweet Bell Peppers, Kalamata Olives Mozzarella & Asiago Cheeses	

Soups & Salads

BC's Jumbo Gumbo	Half 5.25 Full 7.75
With Andouille, Chicken, Shrimp, Steamed Rice Green Onion & Corn Bread	
Mixed Greens	Half 3.75 Full 6.75
Choice of Dressings : Buttermilk Ranch, Peppercorn Vinaigrette, No Oil-Dried Tomato & Creamy Amish Blue Cheese Side of Amish Blue Cheese Crumbles 1.75	
Romaine Salad With Creamy Anchovy Dressing	7.50
Asiago Cheese and Garlic Croutons Add Grilled Chicken Breast, Fried Calamari or Shrimp Add 5.25	
Baby Iceberg Lettuce Wedge	7.50
Applewood Smoked Bacon, Grape Tomatoes Amish Blue-Cheese Dressing & Herb Croutons	
BC's Cobb	14.75
Mixed Greens, Honey Basted Grilled Chicken Breast Applewood Smoked Bacon, Avocado, Tomato, Hard Cooked Egg, Amish Blue Cheese & Peppercorn Vinaigrette	
Baby Spinach Salad	14.75
Flash Fried Gulf Shrimp, Sweet Onion, Pineapple, Seasonal Fruit, Strawberries, Grapes, Dried Cranberries, Carrot Feta Cheese & Citrus-Poppyseed Dressing	
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Sandwiches & Burgers	
<i>Choice of Green Salad, Slaw, Fries, Potato Salad, Chips or Fruit</i>	
All Natural Niman Ranch Beef Burger	11.25
Choice of Cheeses 1.00	
Bill's Burger Meister Burger	13.75
Topped With Bleu Cheese & Cheddar Spiced Tomato Relish & Applewood Smoked Bacon	
Grilled Chicken Breast Sandwich	13.75
Smoked Gouda Cheese & House Made BBQ Soft Lettuce & Red Onion Served On A Toasted Companion Roll	
Reuben	13.75
Warm Boar's Head Navel Pastrami, Bavarian Kraut Thousand Island Sauce & Swiss Cheese On Griddled "Companion" Rye Bread	
Vegetarian Sandwich	12.75
Baby Spinach, Roasted Portobella Mushroom, Candied Red Onion, Butternut Squash, Roasted Sweet Peppers, Herb Mayo & Gouda on Griddled "Companion" Multi Grain	

Entrées

Fresh Fish Selection	Market Price
The Fresh Fish Preparation Quoted Daily	
Spicy Vietnamese Stirfry	Chicken 16.75 Scallop & Shrimp 19.75
Assorted Vegetables Steamed Jasmine Rice Cilantro & Lime	
Linguine "Frutti Di Mare"	21.50
Maine Lobster, Gulf Shrimp, Scallops & Mussels, Rustic Tomato Saffron Sauce, Dressed Spinach	
Brick Grilled Half Amish Chicken	18.75
Natural Jus, Butternut Squash Caponata, Black Barley & Seasonal Vegetable	
Smoked St. Louis Style Missouri Heritage Acres Baby Back Ribs-Whole Slab	Half Slab 16.75 Full Slab 26.75
House Made BBQ Sauce, Baked Mac & Cheese & Crisp Vegetable Slaw	
Chicken Breast "Marsala"	18.75
Roasted Crimini Mushroom Dry Marsala & Rich Chicken Jus Spinach Gnocchi With Tomato & Melting of Fontina Cheese	
"Dutch Oven" Boneless Beef Short Ribs	20.75
Bourbon BBQ Sauce Crispy Onions, Bleu Cheese Mashed Potatoes, Seasonal Vegetables	
Grilled Pork Rib Chop	20.75
Applejack ~ Pork Jus, Rustic Fall Fruit Chutney, Sweet Potato Hash, Seasonal Vegetable	
Grilled Flat Iron Steak	18.75
Red Wine-Shallot Butter, French Fried Potatoes & Market Vegetables	
Grilled Petite Filet Mignon	28.75
6oz, Red Wine Jus, Mashed Potatoes & Seasonal Vegetables	
ASK ABOUT DAILY FEATURES SPECIALS & OTHER STEAK	

Menu Subject To Change Seasonally