

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

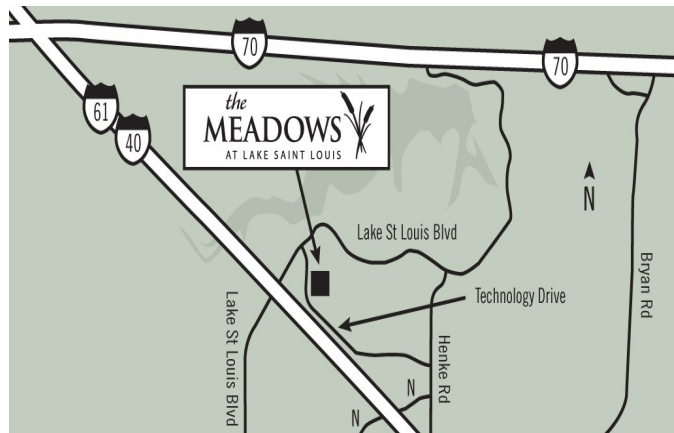
BC's Kitchen

11 Meadows Circle Drive

Suite 400

Lake St. Louis, Missouri

63367



Lunch Carry
Out Menu

Contemporary
American Cuisine
Served Daily
in Lake St. Louis

Lunch Hours
Monday–Thursday
11:15 am to 3 pm
Friday & Saturday
11:15 am to 3 pm
Sunday
11:30 am to 3 pm

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

Starters & Snacks

Flash Fried Calamari 9.75
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 12.00
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

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 7.50
With Andouille, Chicken, Shrimp, Steamed Rice
Green Onion & Corn Bread

Mixed Greens Small 3.75 Large 6.75
Choice of Dressings: Buttermilk Ranch, Peppercorn
Vinaigrette, No Oil-Dried Tomato, & Creamy Amish Blue
Cheese.

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 Small 9.75 Large 12.75
Mixed Greens, Honey Basted Grilled Chicken Breast
Applewood Smoked Bacon, Avocado, Tomato, Hard
Cooked Egg, Amish Blue Cheese & Peppercorn Vinaigrette

Baby Spinach Salad 12.75
Flash Fried Gulf Shrimp, Sweet Onion, Pineapple
Seasonal Fruit, Strawberries, Grapes, Carrot, Feta Cheese
& Citrus-Poppyseed Dressing

Tostado Tower Salad 12.75
Layers Of Crisp Tortillas, Red Chili Spiced Beef, Chipotle
Jack & Cheddar Cheeses, Black Beans & Rice
Crisp Greens, Grape Tomatoes & Avocado Dressing

Entrees

Fresh Fish Selection 14.75
Please Ask About The Fresh Fish Preparation

Today's Special Pasta Creation 12.75
Served with Garlic Bread and Side Salad

"Fish & Chips" Buttermilk Battered Tilapia 12.75
Crisp Vegetable Slaw, Chips, and Tartar Sauce

Vietnamese Chicken Stirfry or Shrimp & Scallops 13.75 15.75
Assorted Vegetables, Steamed Jasmine Rice

Please Ask About Daily Lunch Specials

Menu Subject to Change Seasonally

Sandwiches & Burgers

Choice of Green Salad, Slaw, Fries, Potato Salad
House Made Chips, Or Fresh Fruit

All Natural Niman Ranch Beef Burger with Garnish 9.75
Choice of Cheese 1.00

Bill's Burger Meister 11.75
Topped with Amish Bleu &
Cheddar Cheeses, Spiced Tomato
Relish & Crisp Applewood Smoked
Bacon

Grilled Chicken Breast 11.75
Smoked Gouda & Housemade BBQ
Lettuce, Tomato & Onion
On A Toasted Soft Roll

Traditional Club 11.75
Triple Layers of Roasted Turkey-
Breast, Crisp Bacon, Soft Lettuce
Tomato, Herb Mayonnaise On
Toasted "Companion" Bread

French Dip 12.75
Warm Beef Sirloin, Melting Of
Swiss, Crisp Fried Onions, Sides of
Aus Jus & Horseradish Cream Sauce
on Toasted French Bread Roll

Reuben 12.75
Warm Boar's Head Navel Pastrami
Bavarian Kraut, Thousand Island
Sauce, Swiss Cheese on Griddled
"Companion" Rye Bread

Vegetarian Sandwich 11.75
Baby Spinach, Roasted Portobella
Mushroom, Candied Red Onion,
Butternut Squash, Roasted Sweet
Peppers, Herb Mayo & Gouda on
Griddled "Companion" Multi Grain
Bread

Buffalo Chicken Wrap 11.75
Red Hot Sauce Dressed Fried
Chicken Breast Tenders, Lettuce
Tomato, Amish Blue Cheese, Ranch
Dressing, Warm Spinach Tortilla