



Appetizers

Corn Bisque

Crab, Roasted Corn, Smoked Paprika Oil 11

Tempura Tuna

Ahi Tuna, Mixed Greens, Piquillo Pepper Puree 14

Crispy Duck Wings

Caramelized Onions, Fig Glaze, Bleu Cheese 12

Oyster Stew

Potato, Truffle, Smoked Paprika 9

Wild Mushroom Ravioli

Mushroom, Marsala, Crab 12

Bowl of Clams

Beer Braised, Linguica, Fennel 12

Grilled Shrimp

Pineapple, Pancetta, Polenta Cake 14

Vegetable Flatbread

Roasted Tomatoes, Asparagus Tips,
Pine Nuts, Goat Cheese 10

Raw Bar

Middle Neck Clams 1

Oysters Market price

Panama Shrimp 4

Colossal Crab Meat

5/ ounce 60/ pound

Salads

Iceberg Wedge

Iceberg, Shaved Egg, Bacon with Honey Balsamic
and Gorgonzola Dressing 6

Caesar Salad

Romaine Heart, Shaved Parmesan-Reggiano,
Basil Crouton 6

B.L.T.

Bacon, Lobster, Tomato, Hazelnut Vinaigrette 14

Developing the palates of lower Delaware since 2007

Voted First States favorite Steakhouse by the Dover Post

Delaware Today Critics Choice: Best Bone-In Filet

Steaks

12 oz. Bone-In Filet
45

8 oz. Filet Mignon
32

16 oz. T-Bone
34

12 oz. New York Strip Steak
27

22 oz. Cowboy Steak
40

12 oz. Ribeye
25

Steak Sauces:

Demi-Glace, Béarnaise, Gorgonzola Cream,
House-Made, Au Poivre, Blackened,
Three Peppercorn Sauce
Included In Steak Price

Entrees

Romano Encrusted Sea Bass

Tomato, Fennel, Linguica 27

Steak n Eggs

12 oz. Wagyu Strip Steak, Poached Egg, Frites,
Bacon Demi 46

Rack of Lamb

Carrots, Haricot Vert, Roasted Corn,
Tomato Hollandaise 30

Double Cut Pork Chops

Apple Smoked BBQ, Roasted Redskins,
Aspiration 23

Filet Chesapeake

6 oz. Filet, Crab, Asparagus, Béarnaise 33

Pan Roasted Chicken Breast

Carrots, Veloute, Dumplings 21

Big Boy

22 oz. Cowboy, Lobster Tail, Brown Butter 65

Seared Scottish Salmon

Fava Beans, Asparagus, Piquillo Pepper Puree 22

Blackened Scallops

Aspiration, Strawberry Celery Root Puree,
Fruit Salsa 25

A La Carte Sides

(2 person portion size)

**Roasted New Potato, Mashed Potato, Delmonico Potato, Baked Mac N Cheese,
Crispy Onions, Shoestring Vegetables, Grilled Asparagus, Roasted Mushrooms,
Lobster Risotto, Sauteed Onions**

6

Broiled Lobster Tail 20

Crab Cake 10

Executive Chef: Phillip Williams

The logo for BONZ Restaurant & Lounge features the word "BONZ" in a large, bold, green, stylized font. Below it, the words "RESTAURANT & LOUNGE" are written in a smaller, green, sans-serif font.

(it is your responsibility to report any food allergies)

Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness