



STARTERS

OYSTER STEW

SMOKED BACON, ASPARAGUS, MUSHROOMS, POTATOES, WHITE TRUFFLE OIL
12

CRISPY CALAMARI

SPICY BUTTER, BLUE CHEESE CRUMBLE, EDAMAME 12

HEIRLOOM TOMATO SALAD

BRAISED BACON, SWEET CORN, BALSAMIC AIOLI 10

4oz COLOSSAL CRAB

ASSORTED HOUSE SAUCES 20

JUMBO SHRIMP COCKTAIL

SPICEY HOUSE SAUCE 12

DUCK CONFIT FLATBREAD

PORT CHERRIES, GINGER MARSCAPONE 12

BEEF AND BARLEY SOUP

ROOT VEGETABLES, RICH BROTH 8

CAESAR SALAD

HEARTS OF ROMAINE & AGED PARMESAN CROUTONS 8

BONZ HOUSE SALAD

MIXED GREENS, RED ONION, CRISP BACON, CHERRY TOMATO,
BUTTERMILK BLUE CHEESE DRESSING 8

GENEROUS SIDES 6

BACON WRAPPED ASPARAGUS
CREAMY SWEETCORN SUCCOTASH
SWEET & SPICY BRUSSELL SPROUTS
SMOKED GOUDA MAC & CHEESE
ROASTED RED POTATOES
MASHED POTATO
ROASTED MUSHROOMS AND ONIONS

**CONSUMING RAW OR UNDERCOOKED PRODUCTS COULD BE
HAZARDOUS TO YOUR HEALTH**



PLATES

PAN SEARED SCALLOPS

QUINOA SALAD, SHAVED BABY CARROT, ROMESCO 32

CHICKEN BREAST MARSALA

FINGERLING POTATOES, EXOTIC MUSHROOMS 24

BONZ CRAB CAKES

JUMBO LUMP CRAB, CREAMY SUCCOTASH, GRILLED ASPARAGUS 32

BRAISED BEEF SHORTRIB

PARSNIP PUREE, ROASTED CAULIFLOWER, CARROTS, CIPOLLINI ONION, PICKLED SHALLOTS, CHERRY TOMATOES 26

SHRIMP SCAMPI

LEEKs, BACON, GARLIC, GINGER, SAFFRON FETTUCINNI PASTA 31

BISTRO STEAK

TRUFFLED FRITES, ARUGULA SALAD, MOODY BLUE CHEESE 25

BONE-IN PORK CHOP

SAUTEED ONIONS, APPLES, SAFFRON FINGERLING POTATOES, DIJON DEMI 24

HALIBUT

SPINACH, SHIITAKE MUSHROOM, TOMATO AU JUS 31

RAISING THE STEAKS

8 OZ. FILET MIGNON 32

12 OZ. FILET MIGNON 48

14 OZ. NEW YORK STRIP 30

16 OZ. RIBEYE 36

26 OZ. BONE IN "CENTER CUT" RIBEYE 48

STEAK ACCOMPANIMENTS

KODIAK STYLE 15

OSCAR STYLE 15

BUTTER BATHED LOBSTER TAIL 25

Rare Med Rare Medium Med Well Well
Cool Red Center- Warm Red Center- Hot Red Center- Hot Pink Center- Cooked Through

EXECUTIVE CHEF: JASON ORDWAY
SOUS CHEF: LAZARO SIGUINA