

# BÖNZ

RESTAURANT & LOUNGE

## 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

### BÖNZ 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

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## PLATES

### PAN SEARED SCALLOPS

QUINOA SALAD, SHAVED BABY CARROT, ROMESCO 32

### CHICKEN BREAST MARSALA

FINGERLING POTATOES, EXOTIC MUSHROOMS 24

### BÖNZ 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  
Cool Red Center

Med Rare  
Warm Red Center

Medium  
Hot Red Center

Mid Well  
Hot Pink Center

Well  
Cooked Through