



## **STARTERS**

### **SHRIMP COCKTAIL**

JUMBO SHRIMP WITH CAPER COCKTAIL 15

### **4oz CRAB COCKTAIL**

COLOSSAL CRAB WITH LEMON CAPER AOILI 24

### **LOBSTER BISQUE**

MAINE LOBSTER BATHED IN A CREAMY BROTH 16

### **MEDI PLATTER**

HUMMUS, TAPENADE, FETA CHEESE, HOUSE MADE LAVASH CRISPS 13

### **CRISPY CALAMARI**

EDAMAME, BLEU CHEESE, SPICY BROWN BUTTER 14

### **PAN SEARED SCALLOPS**

BRUSSEL SPROUTS, PANCETTA, SWEET CORN CREAM 14

### **BACON & EGGS**

BRAISED PORK BELLY, TOPPED WITH A SOFT POACHED EGG AND ROMESCO 14

### **OYSTER STEW**

POTATOES, CELERY, TARRAGON, SHALLOTS, IN A LIGHT BROTH 14

### **BONZ SIGNATURE CHOPPED SALAD**

APPLEWOOD SMOKED BACON, CHERRY TOMATO, MOODY BLUE 11

### **CLASSIC CAESAR SALAD**

HEARTS OF ROMAINE & AGED PARMESAN CROUTONS 8  
(add cocktail shrimp or fried oysters to salads for an up-charge)

## **GENEROUS SIDES**

ALL ITEMS 6

BACON WRAPPED ASPARAGUS  
SWEET CORN SUCCOTASH  
ROASTED MUSHROOMS  
SMOKED GOUDA MAC & CHEESE  
ROASTED RED POTATOES  
MASHED POTATOES  
MAPLE GLAZED BRUSSEL SPROUTS  
GLAZED CARROTS



**PLATES**

**PARMESAN ENCRUSTED SEA BASS**

SWEET CORN SUCCOTASH AND GRILLED ASPARAGUS 32

**BRAISED BEEF SHORTRIB**

BLACK GARLIC RISOTTO AND GLAZED CARROTS 26

**PAN SEARED SCOTTISH SALMON**

BRAISED ARTICHOKE AND A FENNEL COUSCOUS SALAD 27

**ROASTED RACK OF LAMB**

GOAT CHEESE POLENTA, MOREL MUSHROOMS, MINT YOGURT 34

**CHICKEN & DUMPLINGS**

SWEET POTATO GNOCCHI, TURNIPS, PANCETTA 25

**SHRIMP & GRITS**

CABOT CHEDDAR GRITS, CHORIZO, AND FENNEL BROTH 28

**PASTA A LA VODKA**

PAPERDELLE PASTA, CRAB, SHRIMP, SCALLOPS 29

**BLACKENED BISTRO STEAK**

TRUFFLED FRITES, ARUGLA SALAD, MOODY BLUE CHEESE 25

**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