



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

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Cool Red Center

Warm Red Center

Hot Red Center

Hot Pink Center

Cooked Through

EXECUTIVE CHEF: JASON ORDWAY