### Starters

**Oyster Stew**
- Smoked Bacon, Asparagus, Mushroom, Potato, White Truffle Oil

**Crispy Calamari**
- Spicy Butter, Blue Cheese Crumble, Edamame

**Heirloom Tomato Salad**
- Braised Bacon, Sweet Corn, Balsamic Aioli

**4oz Colossal Crab**
- Assorted House Sauces

**Jumbo Shrimp Cocktail**
- Spicy House Sauce

**Duck Confit Flatbread**
- Port Cherries, Ginger Mascarpone

**BEEF AND BARLEY SOUP**
- Root Vegetables, Rich Broth

**Caesar Salad**
- Hearts of Romaine & Aged Parmesan Croutons

**Tableside Caesar Salad for Two**
- Experience the compilation of all our fresh ingredients prepared at your table

**Bonz House Salad**
- Mixed Greens, Red Onion, Crisp Bacon, Cherry Tomato, Buttermilk Blue Cheese Dressing

**Generous Sides**
- Bacon Wrapped Asparagus
- Creamy Sweetcorn Succotash
- Sweet & Spicy Brussels 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 FETTUCCINI 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