

## STARTERS

BAKED CLAMS... A *BONWIT CLASSIC!* 8

BANG-BANG SHRIMP 12  
THAI CHILI GLAZED CRISPY SHRIMP

CLAMS CASINO 9

FRENCH ONION SOUP AU GRATIN 8

FRESH MOZZARELLA 7  
PLUM TOMATOES~ ROASTED PEPPERS~ BALSAMIC GLAZE

FRIED CALAMARI 11  
SPICY GARLIC-TOMATO SAUCE

MARYLAND LUMP CRAB CAKE 13  
WITH TARTAR SAUCE

PRINCE EDWARD ISLE MUSSELS 11  
PROVENÇALE OR WHITE WINE GARLIC SAUCE

SHRIMP COCKTAIL 13

TODAY'S SOUP 7

## SALAD ENTRÉES

BONWIT INN GREEK SALAD 10  
ADD EXTRAS: GRILLED CHICKEN 5; GRILLED SHRIMP 8

PECAN CHICKEN SALAD 17  
PECAN CRUSTED BREAST OF CHICKEN OVER  
ROMAINE~ GRAPES~ CELERY ~GRANNY SMITH APPLES~  
CREAMY RANCH DRESSING~

SESAME TUNA SALAD \* 19  
SLICED SESAME CRUSTED RARE AHI TUNA OVER  
BABY ARUGULA ~CUCUMBERS ~SCALLIONS ~MANDARIN SEGMENTS  
SESAME-GINGER VINAIGRETTE

GRILLED SHRIMP 18  
OVER MIXED GREENS ~CRANBERRIES ~CANDIED PECANS  
~CRUMBLLED GOAT CHEESE ~RASPBERRY VINAIGRETTE

## ENTREES

ACCOMPANIED BY OUR TRADITIONAL BONWIT INN GREEK SALAD SERVED "FAMILY STYLE". THIS IS LIMITED TO ONE BOWL PER TABLE. ADDITIONAL SALADS ARE \$10 PER BOWL. NO SUBSTITUTIONS PLEASE.

*Plate Sharing Charge \$8*

**PASTA** — GLUTEN FREE PASTA AVAILABLE UPON REQUEST

RIGATONI WITH ROASTED VEGETABLES 17  
ROASTED EGGPLANT ~ ZUCCHINI ~ YELLOW SQUASH ~ FRESH MOZZARELLA  
FINISHED WITH A TOMATO BASIL SAUCE

RIGATONI WITH SWEET SAUSAGE 18  
BROCCOLI-RABE~ GARLIC ~RED PEPPER FLAKES~ EXTRA VIRGIN OLIVE OIL ~ SHAVED PARMESAN

PENNE A LA VODKA 15  
ADD GRILLED CHICKEN 5 OR GRILLED SHRIMP 8

SEAFOOD FRA DIAVOLO 30  
YOUNG LOBSTER TAIL ~SHRIMP ~SCALLOPS ~CALAMARI ~MUSSELS ~ MANILLA CLAMS  
IN A SPICY GARLIC-TOMATO SAUCE OVER LINGUINE

SHRIMP SCAMPI 24  
SAUTÉED JUMBO SHRIMP WITH  
WHITE WINE ~GARLIC ~LEMON ~BUTTER~ OVER LINGUINE

## BONWIT FAVORITES

SERVED WITH VEGETABLE OF THE DAY AND  
YOUR CHOICE OF POTATO OR RICE UNLESS OTHERWISE STATED

### BEEF SHORT RIBS 27

SLOW BRAISED BONELESS RIBS FINISHED IN A MERLOT WINE DEMI-GLACE  
~ MASHED POTATOES ~ CRISPY ONIONS

### PECAN CRUSTED CHICKEN WITH SWEET MASHED POTATO 23

PAN SEARED AND FINISHED WITH A PINEAPPLE CITRUS GLAZE ~ APPLE COMPOTE

### CHICKEN ANY STYLE 22

(PICATTA ~ FRANCAISE ~ MARSALA ~ PARMESAN)

### VEAL BONWIT 25

SAUTÉED IN A LIGHT COGNAC SAUCE WITH  
DICED ASPARAGUS ~ SHIITAKE MUSHROOMS ~ BABY SHRIMPS ~ SUNDRIED TOMATOES

## FISH AND SEAFOOD

### CHILEAN SEA BASS 34

PAN SEARED AND OVEN ROASTED WITH WHIPPED POTATOES ~  
JULIENNE ZUCCHINI ~ SPAGHETTI SQUASH ~ CHARDONNAY BUERRE BLANC

### JUMBO SHRIMP & SEA SCALLOPS 27

SERVED OVER TOASTED LEMON ORZO WITH SPINACH

### YELLOW FIN TUNA \* 26

PAN SEARED WITH SESAME SEED CRUST ~ PORT SOY GLAZE ~ WASABI  
SEAWEED SALAD ~ PICKLED GINGER ~ CHOICE OF POTATO OR RICE

### SALMON 25

PAN ROASTED WITH SAUTÉED SPINACH ~ MASHED POTATOES

### BONWIT SEAFOOD SPECIAL 32

YOUNG LOBSTER TAIL ~ JUMBO SHRIMP ~ SEA SCALLOPS ~ BAKED CLAMS ~ FILLET ~  
SALMON ~ MARYLAND LUMP CRAB CAKE ~ SCAMPI SAUCE

### SEAFOOD STRUDEL 24

LOBSTER ~ SHRIMP ~ CRABMEAT ~ SCALLOPS  
WRAPPED IN CRISPY PHYLLO WITH A RICH CREAMY LOBSTER COGNAC SAUCE

### LOBSTER TAIL 27

HALF POUND COLD WATER TAIL WITH OUR FAMOUS SEAFOOD STUFFING ~ GARLIC WHITE WINE SAUCE

### STUFFED SHRIMP 25

JUMBO SHRIMP WITH CRABMEAT STUFFING ~ GARLIC WHITE WINE SAUCE

## STEAKS & CHOPS

### BONWIT BURGER \* 15

WITH CHEDDAR CHEESE, BACON, LETTUCE, TOMATO, ONION,  
PICKLES ON A KAISER ROLL AND HAND CUT FRIES

### FILET MIGNON\* 35

ROASTED CIPOLLINI ONION AND SHALLOT-HERB BUTTER

### NEW YORK STEAK\* 32

MARINATED CERTIFIED BLACK ANGUS SIRLOIN  
WITH CRISPY ONIONS

### LAMB CHOPS\* 36

COLORADO LAMB CHOPS GRILLED TO ORDER WITH  
ROSEMARY -GARLIC JUS

## SIDES 5

CREAMED SPINACH

SAUTÉED BROCCOLI

HAND CUT FRENCH FRIES

SAUTÉED SPINACH

SAUTÉED MUSHROOMS & ONIONS

\* this item can be cooked to your liking. Consuming raw or undercooked meats, fish, shellfish, fresh shell and eggs may increase your risk of food-borne illness especially if you have certain medical conditions.