

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
PROVENÇAL OR WHITE WINE GARLIC SAUCE

SHRIMP COCKTAIL 13

TODAY'S SOUP 6

SALAD ENTRÉES

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

PECAN CHICKEN SALAD 14
PECAN CRUSTED BREAST OF CHICKEN OVER
ROMAINE~ GRAPES~ CELERY ~GRANNY SMITH APPLES
CREAMY RANCH DRESSING

SESAME TUNA SALAD * 16
SLICED SESAME CRUSTED RARE AHI TUNA OVER
BABY ARUGULA ~CUCUMBERS ~SCALLIONS ~MANDARIN SEGMENTS
SESAME-GINGER VINAIGRETTE

GRILLED SHRIMP 16
OVER MIXED GREENS ~CRANBERRIES ~CANDIED PECANS
CRUMBLED GOAT CHEESE ~RASPBERRY VINAIGRETTE

SANDWICHES

all sandwiches are served with hand-cut fries

BONWIT BURGER *13
CHEDDAR CHEESE ~BACON~ LETTUCE~ TOMATO
ONION ~PICKLES ~KAISER ROLL

CRAB CAKE SLIDERS 14
SERVED ON TOASTED BRIOCHE BUNS WITH
LETTUCE ~ SLICED TOMATO ~ TARTAR SAUCE

GRILLED VEGETABLE SANDWICH 10
GRILLED VEGETABLES ~ ROASTED PEPPERS ~ GOAT CHEESE
PESTO ON A TOASTED GARLIC ROLL

GRILLED CHICKEN WRAP 12
SERVED ON FLAT BREAD ROLLED WITH FRESH MOZZARELLA
BABY ARUGULA~ ROASTED PEPPERS ~BASIL AIOLI

ROASTED TURKEY BLT 10
FRESH CARVED TURKEY WITH APPLEWOOD SMOKED BACON
LETTUCE ~SLICED TOMATOES ~ MAYO ON A BRIOCHE ROLL

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. *Plate Sharing Charge \$8*

PASTA — GLUTEN FREE PASTA AVAILABLE UPON REQUEST

RIGATONI WITH ROASTED VEGETABLES 13
ROASTED EGGPLANT ~ ZUCCHINI ~ YELLOW SQUASH ~
FRESH MOZZARELLA FINISHED WITH A TOMATO BASIL SAUCE

RIGATONI WITH SWEET SAUSAGE 14
BROCCOLI-RABE ~ GARLIC ~ RED PEPPER FLAKES ~
EXTRA VIRGIN OLIVE OIL ~ SHAVED PARMESAN

PENNE VODKA 10
ADD GRILLED CHICKEN 5 OR GRILLED SHRIMP 8

SHRIMP SCAMPI 18
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

PECAN CRUSTED CHICKEN WITH SWEET MASHED POTATO 16
PAN SEARED AND FINISHED WITH A PINEAPPLE CITRUS GLAZE ~ APPLE COMPOTE

CHICKEN ANY STYLE 15
(PICATTA ~ FRANCAISE ~ MARSALA ~ PARMESAN)

VEAL BONWIT 18
SAUTÉED IN A LIGHT COGNAC SAUCE WITH MASHED POTATOES
DICED ASPARAGUS ~ SHIITAKE MUSHROOMS ~ BABY SHRIMP ~ SUNDRIED TOMATOES

YELLOW FIN TUNA * 19
PAN SEARED WITH SESAME SEED CRUST ~ PORT SOY GLAZE ~ WASABI
SEAWEED SALAD ~ PICKLED GINGER ~ CHOICE OF POTATO OR RICE

CHILEAN SEA BASS 28
PAN ROASTED ~ FINISHED IN A CHARDONNAY BUEIRE BLANC
SAUTÉED SPAGHETTI SQUASH & JULIENNE ZUCCHINI ~ MASHED POTATOES

SALMON 20
PAN ROASTED WITH SAUTÉED SPINACH ~ MASHED POTATOES

SEAFOOD STRUDEL 20
LOBSTER ~ SHRIMP ~ CRABMEAT ~ SCALLOPS
WRAPPED IN CRISPY PHYLLO WITH A RICH CREAMY LOBSTER COGNAC SAUCE

FILET MIGNON* 32
ROASTED CIPOLLINI ONION AND SHALLOT-HERB BUTTER

NEW YORK STEAK* 29
MARINATED CERTIFIED BLACK ANGUS SIRLOIN
SERVED WITH CRISPY ONIONS

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.