



APPETIZERS

Soup of the Day 7

French Onion Soup 9

Fried Calamari 13
with a Spicy Tomato Sauce

Fresh Mozzarella 9
Plum Tomatoes, Roasted Peppers
and Balsamic Drizzle

Bang Bang Shrimp 13
Crispy Fried with a Spicy
Thai Chili Glaze

Shrimp Cocktail 14
Chilled with Cocktail
Sauce and Lemon

Crab Cakes 13
with Lemon-Herb Aioli

Baked Clams 12
“A Bonwit Classic”

Mussels 13
White Wine Garlic Broth or Marinara

SALAD ENTREES

Bonwit Inn Greek Salad 12

Add Grilled Chicken 5 *Add Grilled Shrimp* 8

Sesame Crusted Tuna Salad * 20
Sliced rare Tuna over Arugula, Scallions, Cucumber,
Mandarin Segments in a Sesame-Ginger Dressing

Pecan Crusted Chicken Salad 17
served over Mixed Greens, Dried Cranberries, Pecans
Granny Smith Apples in a Citrus Vinaigrette

ENTREES

accompanied by our traditional Bonwit inn Greek salad served “family style”.
this is limited to one bowl per table. Additional Salads are \$12 per bowl.

Choice of Baked Potato, Hand Cut Fries, Mashed Potatoes or Rice Pilaf

Pecan Crusted Chicken 26
Pan Seared and finished with a Pineapple Citrus
Glaze, Apple Compote and Mashed Sweet Potato

Chicken Any Style 24
Picatta – Francaise – Marsala - Parmesan

Veal Windsor 28
Sautéed Scaloppini in a Chardonnay Sauce with Fresh Basil
and a touch of Tomato and topped with Jumbo Shrimp

Beef Short Ribs 28
Slow Braised Boneless Ribs finished in a Chianti Wine
Reduction with Mashed Potatoes and Crispy Onions

PASTA

Gluten Free Pasta Available \$2.00 Additional

Penne Vodka 15
Add Grilled Chicken 5
Add Grilled Shrimp 8

Shrimp Scampi 26
Jumbo Shrimp with White Wine, Garlic,
Lemon, Parsley and Butter over Linguine

Rigatoni with Sweet Sausage 18
Sautéed crumbled Sweet Sausage with Broccoli-Rabe, Garlic,
Red Pepper Flakes, Olive Oil and Shaved Parmesan Cheese

SEAFOOD

Bronzini 27.

Pan Roasted Skin-On Boneless Fillet of Bronzini
finished with a Lemon, Olive oil and Fresh Herbs
over a bed of Saffron Spinach Couscous

Chilean Sea Bass 34

Pan Seared and Oven Roasted finished with a Chardonnay
Beurre Blanc with sautéed Spinach and Whipped Sweet Potatoes

Yellow Fin Tuna * 28

Pan Seared with Sesame Seed Crust, Port Soy Glaze
served with Wasabi, Seaweed Salad and Pickled Ginger.

Salmon 27

Pan Roasted and finished with a Creamy Dill Sauce
with Sautéed Spinach and Mashed Potatoes

Jumbo Shrimp & Sea Scallops 29

Served over a Saffron and Spinach Couscous
Finished with Fresh Herb Beurre Blanc

BONWIT INN FAVORITES

Choice of Baked Potato, Hand Cut Fries, Mashed Potatoes or Rice Pilaf

Bonwit Seafood Special 34

Broiled Combination of Young Lobster Tail, Jumbo
Shrimp, Sea Scallops, Baked Clams, Fillet of Sole,
Salmon and Crab Cake finished with a Scampi Sauce

Seafood Strudel 26

Lobster, Shrimp, Crabmeat and Scallops wrapped
in Crispy Phyllo with a Creamy Lobster Cognac Sauce

Lobster Tail 31

Half pound Cold Water Tail with our famous
Seafood Stuffing and Garlic White Wine Sauce

Stuffed Shrimp 26

Jumbo Shrimp with Crabmeat Stuffing
and Garlic White Wine Sauce

STEAKS & CHOPS

Choice of Baked Potato, Hand Cut Fries, Mashed Potatoes or Rice Pilaf

Bonwit Burger * 17

Cheddar Cheese, Bacon, Lettuce, Tomato, Onion,
Pickles on a Kaiser Roll and Hand Cut Fries

New York Steak* 36

Grilled Marinated Certified Black Angus
Sirloin with Crispy Onions

Filet Mignon* 38

Grilled and served with Roasted Cipollini
Onion and Shallot-Herb butter

Lamb Chops* 39

Colorado Lamb Chops grilled to order
with Rosemary -Garlic Jus

SIDES

Creamed Spinach 6

Sautéed Broccoli 6

Sautéed Spinach 6

Hand Cut Fries 6

Sautéed Mushrooms & Onions 6

*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 condition