



## APPETIZERS

- Today's Soup** 7.
- French Onion Soup Au Gratin** 9.
- Fried Calamari** 13.  
Served with a Spicy Tomato-Garlic Sauce
- Prince Edward Ilse Mussels** 13.  
White Wine Garlic Broth or Marinara
- Fresh Mozzarella** 8.  
Plum Tomatoes, Roasted Pepper and Balsamic Drizzle

- Crab Cakes** 13.  
Maryland Lump Crab Cakes with Tartar sauce
- Baked Clams** 9.  
"A Bonwit Classic"
- Shrimp Cocktail** 13.  
Chilled with Cocktail Sauce and Lemon
- Clams Casino** 10.
- Bang Bang Shrimp** 12.  
Crispy Fried with Spicy Thai Chili Glaze

## SALADS

- Bonwit Inn Greek Salad** 10.  
add Grilled Chicken 5.  
add Grilled Shrimp 8.
- Sesame Crusted Tuna Salad \*** 16.  
Sliced rare Tuna over Arugula, Scallions, Cucumber, Mandarin Segments in a Sesame-Ginger Dressing

- Pecan Chicken Salad** 14.  
Served over Mixed Greens, Dried Cranberries, Pecans, Granny Smith Apples in a Citrus Vinaigrette
- Grilled Shrimp Salad** 16.  
Served over Field Greens, Walnuts, Pickled Red Onion, Goat Cheese in a Raspberry Vinaigrette

## SANDWICHES

*Served with Hand Cut Fries*

- Bonwit Burger\*** 15.  
Grilled to order with Cheddar Cheese, Bacon, Lettuce, Tomato, Pickles and Red Onion on a Kaiser roll
- Roast Turkey BLT** 12.  
with Bacon, Lettuce, Tomato and Mayonnaise on Roll
- Grilled Vegetable Sandwich** 12.  
Grilled Zucchini, Yellow Squash, Eggplant, Roasted Peppers, Goat Cheese and Arugula with a Basil Aioli served on a Portuguese Roll

- Crab Cake Sliders** 14.  
On Brioche Buns with Tomato, Lettuce and Tartar Sauce
- Grilled Chicken Sandwich** 13.  
Grilled Chicken topped with Smoked Bacon, Caramelized Onions and Goat Cheese with a Roasted Pepper Aioli on a Portuguese Roll
- Buffalo Chicken Wrap** 12.  
Crispy Spicy Chicken Tenders with Tomatoes, Lettuce and Blue Cheese rolled in a Flat Bread

## 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

- Rigatoni with Vegetables\*\*** 13.  
Diced Roasted Eggplant, Zucchini, Yellow Squash and Mozzarella finished with a Tomato Basil Sauce
- Penne Vodka \*\*** 10.  
add Grilled Chicken 5.  
add Grilled Shrimp 8.
- Pecan Crusted Chicken** 17.  
Pan Seared and Finished with a Pineapple Citrus Glaze, Apple Compote and Mashed Sweet Potato
- Chicken Any Style** 16.  
Picatta – Francaise - Marsala - Parmesan
- Fried Shrimp** 22.  
Fried Shrimp served with Tartar Sauce and Fries
- Yellow Fin Tuna \*** 20.  
Sesame Seed Crusted finished with a Port Soy Glaze with Wasabi, Seaweed Salad, Pickled Ginger

- Shrimp Scampi\*\*** 18.  
Sautéed Jumbo Shrimp with White Wine, Garlic, Lemon and Butter over Linguine
- Rigatoni with Sweet Sausage \*\*** 14.  
Broccoli-Rabe, Garlic, Red Pepper Flakes, Extra Virgin Olive Oil and Shaved Parmesan Cheese
- Veal Any Style** 19.  
Picatta – Francaise – Marsala – Parmesan
- Salmon** 22.  
Pan Roasted with Sautéed Spinach and Mashed Potatoes
- Seafood Strudel** 20.  
Lobster, Shrimp, Crabmeat and Scallops wrapped in Crispy Phyllo with a Lobster Cognac Sauce
- New York Steak\*** 34.  
Grilled and Served with Crispy Fried Onions

\*\* **Gluten Free Pasta** available at \$2. Extra Spring 2019

\* 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 Bourne illness, especially if you have certain medical conditions