

BOONE'S BAR & GRILL

SALADS

Half | Whole

6 12	Wedge	Iceberg Blue Cheese Bacon Tomatoes Crispy Shallots
5 10	Caesar	Romaine Hearts Parmesan Croutons
5 10	Mixed Greens	Dried Cranberries Pear Hazelnuts Feta Cheese Champagne Vinaigrette
6 12	Roasted Beets	Goat Cheese Spinach Raspberries Sherry Vinaigrette

STARTERS

Half | Whole

8 16	Veal Sweetbreads	Charred Asparagus Asian Pear Salad Cranberry Sauce
8 16	Blackened Seared #1 Ahi Tuna	Seaweed Salad Pickled Ginger Honey Wasabi Sauce
7 14	Grilled Artichoke	Rock Shrimp Tomato White Wine Cream Sauce
6 12	Housemade Squash Ravioli	Sweet Onion Broth Parmesan Cheese

We support local, sustainable and organic practices whenever possible.

ENTRÉES

Half | Whole

17 | 34 Seared Scallops Parsnip Purée | Pickled Pearl Onions | Red Pepper Sauce

17 | 34 Sautéed Scottish Salmon Shaved Fennel | Citrus | Mustard Grain Sauce

17 | 34 Pan Roasted Local Sea Bass Eggplant Caponata | Kale | Pea Shoots | Red Peppercorns

16 | 32 Grilled White Fish Asparagus | Dungeness Crab Meat | Lemon Caper Butter Sauce

* All fish can be grilled upon request.

34 Sautéed Veal Tenders Sweet Peas | Bacon and Almond Crumble | Madeira Wine Sauce

32 Grilled Cap Steak Creamy White Polenta | Root Vegetables | Pistachio Salsa Verde

24 Duo of Chicken Breast en Sous Vide | Housemade Chicken Apple Sausage | Mushroom | Jalapeno-apple Gastrique

22 Housemade Cavatelli Pasta Bolognese Sauce

CREATE YOUR OWN ENTRÉE with your choice of two sides & sauce

40 12 oz. New York Steak | CAB Natural

42 8 oz. Filet Mignon | CAB Natural

32 Slow Braised Prime Short Ribs

SIDES (Pick 2) Roasted Brussel Sprouts | Grilled Asparagus | Wild Mushrooms | Mashed Potatoes | Pea Risotto | Truffle Fries*

*an additional 5 dollars

SAUCES Béarnaise | Red Wine Reduction | Horseradish Cream

Executive Chef: Tommy DiMella