

## A P P E T I Z E R S

### FRIED GREEN TOMATOES 8

creamy smoked jalapeno sauce, goat cheese, basil oil, tomatoes

### LUMP CRAB CAKE 10

organic arugula and basil oil, remoulade, grilled lemon

### MUSHROOM RAGOUT 7

toasted baguette

### FRESH SAUTEED CLAMS 9

sauteed in olive oil, herbs, and lemon garlic butter

### BLEU CHEESE POLENTA DIP 7

toasted crustinis and chopped walnuts

### KESSLER CALAMARI 11

tomatoes, olives, asiago, coriander, fresh cilantro, moroccan aioli

### SHRIMP COCKTAIL 12

horseradish lemon aioli and arugula salad

### BOHEMIAN PLATE for sharing 16 small plate 9

smoked and cured meats,  
grilled brie, whole grain mustard, pickles, rustic breads, grapes

## S A L A D S

### CORDOVA GRILLED OR CHILLED CAESAR side 6 entrée 9

pecorino romano, pickled ginger and caesar dressing

### ORGANIC MIXED GREENS side 6 entrée 9

feta, toasted almonds, balsamic vinaigrette

### MOZZARELLA AND BEEFSTEAK TOMATO 11

arugula prociutto basil and asiago oil, balsamic reduction

### THE WEDGE 7

smoked creamy jalapeno dressing, cherry tomatoes,  
bleu cheese crumbles, toasted walnuts and bacon lardons

### CHOP HOUSE SALAD 9

mixed greens, bacon, avocado, tomatoes,  
almonds, dates, goat cheese, grilled ciabatta and balsamic vinaigrette

## S O U P S

Cup 5 Bowl 7

### SMOKED TOMATO SOUP

with goat cheese and chives

### SEAFOOD CHOWDER

seafood and vegetable chowder

### COGNAC LOBSTER BISQUE

cilantro lump crab salad  
Cup 6 Bowl 8

# THE BOHEME

## GRILL

We serve the best quality meats and seafood available. All selections are hand cut, seasoned and grilled to perfection.

### BONE IN RIB EYE

20oz. - \$ 36

*\*Sequoia Grove Cabernet Sauvignon*

### NY STRIP

14oz. - \$25

*\*Frog's Leap Zinfandel*

### FILET MIGNON

8oz. - \$ 26

*\*Greg Norman Shiraz*

### RACK OF LAMB

FULL - \$24

*\*Le Lepre, Diana de Alba*

### AHI TUNA

8oz. - \$ 19

*\*Louis Jadot-Pouilly Fuisse*

### SALMON

8oz - \$19

*\*Coldstream Pinot Noir*

*\*with your dinner suggested Wines*

## S I D E S

Single 4 Family Style 7

Baked Idaho

Mashed Yukon Gold Potatoes

French Fries

Creamy Polenta

Bohemian Mac and Cheese

Mushroom Ragout

Grilled Romaine with Smoked Bleu Cheese

Grilled Asparagus

Baked Tomatoes with Herbs

Green Beans

Risotto

## SPECIALTIES

### CRAB RAVIOLI 19

sautéed shrimp, sweet peas, asiago cheese, vodka cream sauce

### GROUPER 25

lemon zest and thyme crusted, pecorino romano polenta, garlic green beans and tomato burblanc

### SEA BASS 31

cilantro truffle oil, smashed yukon potatoes, asparagus, balsamic reduction

### FILET MIGNON 32

smoked bleu cheese, smashed yukon potatoes, grilled asparagus and blueberry sauce

### NEW YORK STRIP 29

yukon smash potatoes, green beans and peppercorn sauce

### SCALLOPS 24

pan seared diver scallops, tomato vodka risotto, pesto baby arugula

### RISOTTO 18

tomato, pecorino cheese herbs, vodka cream sauce and pea coulis

### SALMON 24

cashew crusted, oven roasted, sautéed spinach, yukon smash, mandarin glaze and pepper sauce

## SAMPLER 39

with WINE TASTING 59

### *first* KESSLER CALAMARI

*Frog's Leap Sauvignon Blanc, Napa Valley*

### *second* MONICA MIXED GREENS

*Couvaison Chardonnay, Carneros*

### *third* FILET MIGNON

*Greg Norman Shiraz, South Australia*

### *dessert* BLACKBERRY CRÈME BRULEE

## DESSERTS 7

### MASCARPONE CREAM CHEESE CAKE

blueberry preserve

### BLACK FOREST CAKE

nearly baked chocolate cake, vanilla bean ice cream

### SPECIALTY APPLE PIE

vanilla ice cream sprinkled with cinnamon

### MARTHA JANE'S PRESERVED BLUEBERRIES

vanilla bean ice cream, Gaufrette cookies

### BLACKBERRY CRÈME BRULEE

sugar candy crust

*20% gratuity will be added to parties of 6 people or more.*

*Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs or un-pasteurized milk may increase your risk of food born illness*