

STARTERS

BAKED CLAMS ...A <i>BONWIT CLASSIC!</i>	8
CHILLED SHRIMP COCKTAIL	13
CLAMS CASINO OR OREGANATO	9
FRENCH ONION SOUP AU GRATIN	6
FRESH MOZZARELLA WITH PROSCIUTTO, VINE RIPE TOMATOES, AND ROASTED PEPPERS IN A BALSAMIC GLAZE	8
FRIED CALAMARI SERVED WITH A SPICY GARLIC-TOMATO SAUCE	9
MARYLAND LUMP CRAB CAKES WITH CELERY ROOT REMOULADE	12
PRINCE EDWARD ISLAND MUSSELS IN A WHITE OR RED SAUCE	8
ROASTED BEETS LAYERED WITH GOAT CHEESE, CANDIED WALNUTS ARUGALA AND CIDER GLAZE	8
SOUP OF THE DAY	5

ENTREES

ACCOMPANYING YOUR ENTRÉE IS OUR FAMOUS BONWIT INN GREEK SALAD SERVED *FAMILY STYLE*. THIS IS LIMITED TO ONE BOWL PER TABLE. ADDITIONAL SALADS ARE \$8 PER BOWL.

PENNE A LA VODKA (ADD GRILLED CHICKEN FOR \$4 EXTRA)	15
RAVIOLI SPECIAL OF THE DAY	P/A
RIGATONI WITH CRUMBLED SWEET SAUSAGE WITH BROCCOLI-RABE, GARLIC, RED PEPPER FLAKES, EXTRA VIRGIN OLIVE OIL AND SHAVED PARMESAN CHEESE	18
RIGATONI WITH ROASTED VEGETABLES SERVED WITH ROASTED EGGPLANT, ZUCCHINI, AND YELLOW SQUASH FINISHED WITH A TOMATO BASIL SAUCE AND DICED FRESH MOZZARELLA	16
PAN ROASTED BREAST OF CHICKEN FINISHED IN A FRESH HERB DEMI-GLACE WITH WHIPPED POTATOES, MUSHROOMS, SCALLION, AND FRESH CORN HASH	22
PECAN CRUSTED CHICKEN PAN SEARED AND FINISHED WITH A PINEAPPLE CITRUS GLAZE, APPLE COMPOTE, AND WHIPPED POTATOES	19
VEAL WINDSOR SAUTÉED SCALOPPINI GARNISHED WITH JUMBO SHRIMP FINISHED IN A CHARDONNAY WINE SAUCE WITH FRESH HERBS AND A TOUCH OF TOMATO	24
VEAL BONWIT SAUTÉED SCALOPPINI OF VEAL, ASPARAGUS, SHIITAKE MUSHROOMS, BABY SHRIMP AND SUN-DRIED TOMATOES IN A LIGHT COGNAC SAUCE	21

PLATE SHARING CHARGE \$8

17% GRATUITY IS ADDED TO PARTIES OF 10 OR MORE

* 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.

FRESH FISH

CHILEAN SEA BASS PAN SEARED AND OVEN ROASTED CHILEAN SEA BASS FINISHED IN A CHARDONNAY BEURRE BLANC WITH SPAGHETTI SQUASH, JULIENNE ZUCCHINI, AND WHIPPED POTATOES	27
FILET OF SOLE SAUTEED WITH LIGHT EGG BATTER FINISHED IN A LEMON GARLIC WINE SAUCE GARNISHED WITH DICED TOMATOES AND SHIITAKI MUSHROOMS	24
SALMON PAN ROASTED AND SERVED WITH SAUTÉED SPINACH AND WHIPPED POTATOES WITH A PONZU-CITRUS GLAZE	23
SESAME CRUSTED TUNA* PAN SEARED WITH SESAME CRUST FINISHED IN A PLUM WINE SAUCE SERVED WITH WASABI AND PICKLED GINGER	27

BONWIT INN CLASSIC SEAFOOD COMBINATIONS

BONWIT SEAFOOD SPECIAL YOUNG LOBSTER TAIL, STUFFED SHRIMP, SEA SCALLOPS, BAKED CLAMS, FILET OF BASS, SALMON AND MARYLAND CRAB CAKE SERVED WITH GARLIC WHITE WINE SAUCE	30
SEAFOOD STRUDEL LOBSTER, SHRIMP, AND SCALLOPS WRAPPED IN CRISPY PHILO DOUGH FINISHED WITH A CREAMY LOBSTER COGNAC SAUCE	24
SEAFOOD FRA DIAVOLO LOBSTER TAIL, SHRIMP, SCALLOPS, CALAMARI, MUSSELS, CLAMS IN A SPICY GARLIC TOMATO SAUCE OVER LINGUINE	28
HALF POUND LOBSTER TAIL WITH OUR FAMOUS SEAFOOD STUFFING	26
SHRIMP SCAMPI PLUMP SHRIMP IN WHITE WINE, GARLIC AND LEMON SAUCE SERVED OVER LINGUINE	24
STUFFED SHRIMP JUMBO SHRIMP TOPPED WITH CRABMEAT STUFFING FINISHED WITH A GARLIC WHITE WINE SAUCE	25

STEAKS & CHOPS

SERVED WITH THE VEGETABLE OF THE DAY
AND A CHOICE OF WHIPPED POTATOES, BAKED POTATO, OR STEAK FRIES

FILET MIGNON* IN A MERLOT WINE JUS	32
RACK OF LAMB * ROASTED HERB AND MINT CRUSTED RACK OF LAMB WITH AU JUS	30
NEW YORK SIRLOIN STEAK* CERTIFIED BLACK ANGUS GRILLED AND SERVED WITH CRISPY ONIONS	29
RIB EYE STEAK* GRILLED TO ORDER	27
SURF AND TURF * FILET MIGNON AND STUFFED HALF POUND LOBSTER TAIL	44

SIDE ORDERS 5
<p>CREAMED SPINACH FRIED ZUCCHINI STRIPS SAUTÉED MUSHROOMS AND ONIONS SAUTÉED SPINACH GARLIC AND OIL SAUTÉED BROCCOLI GARLIC AND OIL</p>