

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 VINE RIPE TOMATOES AND BASIL IN A BALSAMIC GLAZE	7
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	7
SOUP OF THE DAY	5

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.

SANDWICHES

ALL SANDWICHES ARE SERVED WITH STEAK FRIES

BONWIT BURGER * CRISPY BACON, CHEDDAR CHEESE, LETTUCE, ONIONS, TOMATOES AND PICKLES	12
CRAB CAKE SANDWICH SERVED WITH LETTUCE, TOMATO, AND TARTAR SAUCE	13
GRILLED CHICKEN WRAP SMOKED MOZZARELLA, BABY ARUGALA, ROASTED PEPPERS, AND A BASIL AIOLI	10
ROASTED TURKEY CLUB SERVED WITH APPLE-WOOD SMOKED BACON, TOMATO, LETTUCE, AND CRANBERRY MAYONNAISE	9
ROAST BEEF TOPPED WITH HORSERADISH MAYONNAISE, MONTEREY JACK CHEESE AND SAUTÉED ONIONS	9
TUNA BLT PAN SEARED TUNA ON TOASTED CIABATTA WITH THINLY SLICED TOMATOES, RED ONION RELISH AND APPLE-WOOD SMOKED BACON	14
VEGETABLE WRAP ROASTED PEPPERS, YELLOW SQUASH AND ZUCCHINI IN A WRAP WITH ARUGALA AND A TAHINI DRESSING	9

PASTA

PENNE A LA VODKA (ADD GRILLED CHICKEN FOR \$4 EXTRA)	11
RAVIOLI SPECIAL OF THE DAY	P/A
RIGATONI WITH CRUMBLLED SWEET SAUSAGE WITH BROCCOLI-RABE, GARLIC, RED PEPPER FLAKES, EXTRA VIRGIN OLIVE OIL AND SHAVED PARMESAN CHEESE	14
RIGATONI WITH ROASTED VEGETABLES SERVED WITH ROASTED EGGPLANT, ZUCCHINI, AND YELLOW SQUASH FINISHED WITH A TOMATO BASIL SAUCE AND DICED FRESH MOZZARELLA	13

ENTREES

PECAN CRUSTED CHICKEN PAN SEARED AND FINISHED WITH A PINEAPPLE CITRUS GLAZE AND WHIPPED POTATOES	14
PAN ROASTED BREAST OF CHICKEN IN A FRESH HERB DEMI-GLACE WITH WHIPPED POTATOES, MUSHROOMS, SCALLION, AND FRESH CORN HASH	15
CHICKEN ALLA ZINGRA SAUTEED BREAST OF CHICKEN, GARLIC, MUSHROOMS, ROASTED PEPPERS, ARTICHOKE HEARTS IN A WHITE WINE SAUCE WITH A TOUCH OF TOMATO	14
CHICKEN ANY STYLE (CAJUN- MARSALA - FRANCESE - PICCATA)	13
VEAL BONWIT SAUTEED SCALOPPINI OF VEAL, ASPARAGUS, SHIITAKI MUSHROOM, BABY SHRIMP, SUN DRIED TOMATOES IN A LIGHT COGNAC SAUCE	16
VEAL ANY STYLE (MARSALA- FRANCESE - PICCATA)	15
FILET OF SOLE BRAISED WITH LEEKS, ONIONS, GARLIC, SPINACH, PLUM TOMATO, SHIITAKE MUSHROOMS, JULIENNE CARROTS, AND SHRIMP IN A WHITE WINE SAUCE	16
GRILLED SALMON SERVED WITH SAUTÉED SPINACH AND WHIPPED POTATOES FINISHED IN A PONZU-CITRUS GLAZE	16
SEAFOOD FRA DIAVILO LINGUINE WITH SHRIMP, SCALLOPS, CLAMS AND AND MUSSELS IN A SPICY TOMATO SAUCE	17
SHRIMP SCAMPI JUMBO SHRIMP IN WHITE WINE, GARLIC AND LEMON SAUCE SERVED OVER LINGUINE	17
STUFFED SHRIMP WITH CRABMEAT AND FINISHED IN A WHITE WINE GARLIC SAUCE	17
SEAFOOD STRUDEL LOBSTER, SHRIMP, AND SCALLOPS WRAPPED IN CRISPY PHILO DOUGH LACED WITH A CREAMY LOBSTER SAUCE	18

STEAKS AND CHOPS

SERVED WITH WHIPPED POTATOES OR STEAK FRIES

FILET MIGNON* IN A MERLOT WINE JUS	28
RACK OF LAMB * ROASTED HERB AND MINT CRUSTED WITH AU JUS	26
NEW YORK SIRLOIN STEAK* CERTIFIED ANGUS GRILLED AND TOPPED WITH ONION RINGS	25
RIB EYE STEAK * GRILLED TO ORDER	24

* 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.

**WE ALSO HAVE PRIVATE ROOMS AVAILABLE
FROM 20 TO 100 GUESTS.
GREAT FOR ALL OCCASIONS, BUSINESS OR SOCIAL...
ALLOW US TO CREATE A CUSTOM PACKAGE THAT FITS YOUR
PERSONAL NEEDS.**

PLATE SHARING CHARGE \$6

17% GRATUITY IS ADDED TO PARTIES OF 10 OR MORE