

HAPPY MOTHER'S DAY

APPETIZERS

BAKED CLAMS... "A BONWIT CLASSIC" 8.

FRIED CALAMARI 9.

SERVED WITH A SPICY GARLIC TOMATO SAUCE

SHRIMP COCKTAIL 13.

CHILLED JUMBO SHRIMP SERVED WITH COCKTAIL SAUCE

MARYLAND LUMP CRAB CAKE 12.

WITH CELERY ROOT REMOULADE

MOZZARELLA NAPOLEON 9.

HOME MADE FRESH MOZZARELLA, VINE RIPE TOMATOES
PROSCIUTTO AND ROASTED PEPPERS WITH A BALSAMIC GLAZE

SOUP DU JOUR 6.

ENTREES

ALL ENTREES ARE ACCOMPANIED

WITH OUR FAMOUS BONWIT INN GREEK SALAD SERVED FAMILY STYLE,

BONWIT SEAFOOD SPECIAL 34.

COMBINATION OF LOBSTER TAIL, STUFFED SHRIMP, SCALLOPS,
SALMON, FILET OF BASS, MARYLAND LUMP CRAB CAKE, AND
BAKED CLAMS FINISHED IN A GARLIC WHITE WINE SAUCE

CHATEAUBRIAND * 34.

ROASTED AND SLICED FILET MIGNON SERVED WITH A MERLOT WINE SAUCE

CHILEAN SEABASS 30.

OVEN ROASTED FILLET OF CHILEAN SEA BASS WITH A POTATO AND
HORSERADISH CRUST FINISHED WITH A CHARDONAY BEURRE-BLANC

FILET OF SALMON 25.

PAN-ROASTED NORTH ATLANTIC SALMON FINISHED IN A BARBEQUE
GLAZE AND GARNISHED WITH A PINEAPPLE-MELON SALSA

LOBSTER TAIL 29.

HALF POUND LOBSTER TAIL WITH CRABMEAT STUFFING

ONION CRUSTED CHICKEN 23.

SERVED WITH PAN JUS AND WHIPPED POTATOES

RIGATONI WITH ROASTED VEGETABLES 18.

ROASTED EGGPLANT, ZUCHINNI, AND YELLOW SQUASH IN A FRESH
TOMATO BASIL SAUCE WITH DICED FRESH MOZZARELLA

SURF AND TURF * 46.

CHATEAUBRIAND AND STUFFED HALF POUND LOBSTER TAIL

VEAL AND SHRIMP 27.

SAUTEED SCALLOPINNE OF VEAL FINISHED IN A CHARDONNAY
WINE SAUCE WITH FRESH HERBS AND A TOUCH OF
TOMATO GARNISHED WITH JUMBO SHRIMP

CHILDREN'S MENU

CHICKEN FINGERS AND FRENCH FRIES 11.

PENNE PASTA WITH TOMATO SAUCE OR BUTTER 9.

* 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.

TABLES OF TEN OR MORE A 17% GRATUITY IS ADDED