



APPETIZERS 8

Fried Artichoke Hearts*	\$10.50
served with buttermilk garlic dipping sauce	
Hummus Duo	\$10.00
Traditional Chick Pea Hummus and Zesty Black Bean Hummus Served with Lavash Bread	
Hot Spinach & Artichoke Dip*	\$12.00
A Savory Blend of Artichoke Hearts, Spinach, Garlic, and Two Cheeses; Served with Fresh Baked Crostini	
Calamari	\$11.00
Hand Breaded and Fried to Perfection; Served with Chile Infused Marinara	
Ahi Tuna Tacos	\$10.50
Chopped Sushi Tuna, Shredded Lettuce, Pico De Gallo, and Smoky Sour Cream in Crisp Wontons	
Seasonal Sliders	\$12.00
Personally selected by Chef Boscosc. Ask your Server for Today's Selection	
Fried Green Tomatoes	\$11.00
Hand Floured and Fried Just to the Right Crispness, Layered with Goat Cheese, Roasted Red Peppers, Basil and Tabasco Remoulade	
Wood Oven Shrimp	\$12.50
Jumbo Shrimp in a Spicy Sauce Made with Fresh Herbs, Garlic, Butter, and Creole Seasonings; Served with French Bread	

SOUP & SALADS 8

Fresh Daily Soup	\$6.00
House Mista*	\$6.25
A Blend of Organic Baby Mesclun Greens, Fresh Mozzarella, Cherry Tomatoes, and Red Onion	
House Caesar*	AVAILABLE OPTIONS
Romaine Lettuce Tossed with Sun Dried Tomatoes, Parmesan Cheese, Croutons, and Homemade Caesar Dressing	\$6.25
	Add Anchovy Filets: \$1.00
	Add Grilled Chicken: \$7.00
	Add Portabella Mushrooms: \$6.00
	Add Grilled Salmon: \$9.00
Emerald Steak Salad	\$16.00
House Chef Blend Lettuce and Emerald Kale, Mango, Avocado, Grape Tomatoes, Prime Beef tossed in Asain Vinaigrette	

Southwest Grilled Chicken Salad	\$14.50
Romaine Lettuce Drizzled with Jalapeno Ranch Dressing, Ancho Spiced Grilled Chicken, Avocado, Tomatoes, Red Peppers, Black Beans and Cotija Cheese	
Fried Chicken Salad	\$14.50
Mesclun Greens, Fried Chicken Tenders, Tomatoes, Bacon, and Chopped Egg; Served with Honey Mustard Dressing	
Seared Tuna Salad	\$16.00
Sushi Grade Tuna (Seared Rare) over Soy Mustard Dressing with Mixed Baby Greens Tossed in Sesame Ginger Vinaigrette; Served with Red Peppers, Pickled Ginger, and Wasabi	
Gorgonzola Pear Salad*	\$14.00
Gorgonzola Cheese, Sliced Pear, Sun Dried Cranberries, and Spice Crusted Walnuts; Served over Mixed Baby Greens; Tossed in Raspberry Vinaigrette	

PASTA 6

Shrimp Carbonara	\$15.00
Gulf Shrimp Over Tagliatelle Pasta with Applewood Smoked Bacon, Peas, and Tomatoes in a Parmesan Cream Sauce	
Chicken and Sausage Rigatoni	\$15.00
Italian Sausage and Chicken with Red and Green Peppers, Tossed in a Red Wine Marinara Sauce Over Rigatoni Pasta	
Chicken Laurel	\$14.00
Grilled Chicken Tossed with Sun Dried Tomatoes, Spinach in a Goat Cheese Cream Sauce on Penne Rigate	
Baked Lasagna Bolognese	\$15.00
Tender Pasta Layered with Bolognese Sauce, Porcini Mushrooms, Fresh Herbs, and Two Cheeses with Side Salad	
Eggplant Manicotti	\$15.00
Fried Eggplant Filled and Rolled with Ricotta Mozzarella Garlic and Parmesan, Then Baked and Served Upon Capellini Pasta	
Voodoo Pasta	\$16.00
Blackened Chicken, Gulf Shrimp, and Mixed Peppers Served Over Fettuccini with a Spicy Cajun Cream Sauce	

ENTRÉES 9

Grilled Mahi Mahi Tacos	\$15.00
Three Grilled Mahi Mahi Tacos with Mango Avocado Salsa Jicama and Red Cabbage Slaw with Side of Cilantro Lime Black Beans	
Shrimp & Grits	\$18.00
Creamy Asiago Cheese Grits Topped with Jumbo Gulf Shrimp and Tasso Gravy	
Wood Oven Planked Salmon	\$23.00
North Atlantic Salmon Marinated in a Soy-Pineapple Glaze and Roasted on a Cedar Plank; Served with Roasted Asparagus and Roasted Garlic Mashed Potatoes	
Grilled Grouper	\$23.00
Fresh Gulf Grouper Seasoned, Pan Sautéed with Fingerling Potatoes and Vegetable Succotash with Lemon Thyme Sauce	

Center Cut Ribeye Steak	\$26.00
Seasoned Angus Creekstone Farms Ribeye Steak, Topped with Herb Garlic Butter; Served with Garlic Mashed Potatoes and Vegetable Medley	
Smoked Pork Chop	\$20.00
One Thick 8oz Hickory Smoked Chop with Guajillo Chile and Coffee Bean BBQ Sauce; Served with Mashed Sweet Potatoes and Crispy Onions	
Pan Seared Chicken	\$18.00
Two Chicken Breasts Pan seared with Lemon Pesto Marinade; Served with Sweet Potato Fries and Roasted Brussels Sprouts	
Black Bean & Goat Cheese Tamale*	\$16.00
Black Beans, Roasted Vegetables, and Mozzarella, Encrusted in Masa Dough, Baked in a Plantain Leaf; Served with Pico De Gallo, Sour Cream, and Goat Cheese. Served with Seasoned Elote	
Buttermilk Fried Quail	\$20.00
Two Buttermilk Fried Boneless Quail with Garlic Mashed Potatoes and Seasoned Vegetables	

WOOD-FIRED OVEN PIZZAS 8

Germantown Purist	\$12.50
BBQ Chicken and Shaved Red Onions with Smoked and Whole Milk Mozzarella	
California*	\$12.00
Chèvre Cheese, Mozzarella, Sun Dried Tomatoes, Fresh Basil, and Pine Nuts on an Olive Oil Crust	
Palermo	\$13.00
Sweet Italian Sausage, Pepperoni, Portabella Mushrooms, Pizza Sauce, and Whole Milk Mozzarella	
Pollo Diablo	\$13.00
Mesquite Smoked Chicken Breast, Roasted Red Peppers, Poblanos, Monterey Jack, Whole Milk Mozzarella, and Fresh Cilantro; Topped with Spicy Diablo Sauce	
Mediterranean	\$12.50
Pesto, Spinach, Artichokes, Tomatoes, Kalamata Olives, and Feta, with Pizza Sauce and Whole Milk Mozzarella	
Lobster Pizza	\$15.00
Lobster, Roasted Corn and Red Peppers, Benton Smoked Bacon, Fontina Cheese and Whole Milk Mozzarella and Lobster Sour Cream Drizzle	
Buffalo Chicken	\$12.50
Marinated Chicken with Mozzarella Cheese, Celery, Crumbled Gorgonzola Cheese, Buffalo Sauce, and Jalapeno Ranch Dressing	
Chorizo Camaron Pizza	\$14.00
Mexican Chorizo Sausage and Gulf Shrimp, Poblano Peppers, Tomatoes, Monterey Jack and Mozzarella with Jalapeno Ranch Drizzle	

SANDWICHES 5

Blackened Fish Sandwich	\$13.00
Fish Filet Dusted in Cajun Spices and Blackened; Served on a Hoagie with Shredded Lettuce, Tomato, and Remoulade	

Bosc's Burger	\$13.00
Fresh Ground Creekstone Farms Angus Brisket and Chuck Blend Served with Tomato, Onion, Pickle, and Lettuce. Served on a Homemade Brioche Bun with your Choice of Cheese	
Grilled Chicken Sandwich	\$13.00
Soy and Pineapple Marinated Chicken Breast, and Topped with Fontina Cheese, Tomatoes, Lettuce, and Basil Mayonnaise	
Vegetable Burger*	\$12.50
Housemade Black bean and Pearl Barley Patty Served with Spinach, Roasted Red Pepper, Onion, Fontina Cheese on Brioche Bun and Avocado Mayo	
Angus Steak Sandwich	\$15.00
Hand-Cut 10oz Creekstone Farms Ribeye Char-Grilled with Tabasco Onions, Sourdough, and Green Onion Remoulade	