

Appetizers

Grilled Ahi Tuna*

Pepper crusted & grilled rare, served over sesame seaweed salad with wasabi and teriyaki
9~

Peel and Eat Steamed Shrimp

Seasoned with Old Bay
served with melted butter
Half pound 9~
Full pound 16~

Tempura Battered Asparagus Spears

Fresh asparagus battered, fried and served with a wasabi cream sauce
8~

Loaded Potato Crisps

Potato rounds topped with BBQ sauce, cheddar cheese, bacon & scallions, served with ranch
7~

Smoked Salmon Dip

A creamy chilled dip with fresh salmon, dill and capers, served with toasted French bread
8~

Bacon Wrapped Shrimp

Six large shrimp, bacon wrapped and broiled topped with a light BBQ
9~

Chicken Wings

Garlic Butter, Sweet & Tangy, Mild, Hot, or Chipotle
Half dozen 5~
One dozen 9~

Mozzarella Sticks

Fried a golden brown served with our marinara
7~

Spinach and Artichoke Dip

A creamy blend of spinach, artichokes and cheeses, served with tortilla chips
8~

Calamari

Lightly breaded and fried served with our marinara
7~

Soups

Made from scratch using the freshest ingredients

Tavern Onion Soup Topped with sliced French bread baguette and melted provolone
4~

Tavern Chowder A blend of crab, sweet corn, bacon & potatoes in our own rich & creamy chowder stock
5~

Chef's Soup Du Jour Featured daily soup selection

Sides

Hand-Cut Fries	2.50~	Hand-Cut Sweet Potato Fries	3.50~
Baked Potato	2~	Beer Battered Onion Rings	3~
Quartered Potato Fries	2~	Creamy Cole Slaw	2~
Rice Medley	2~	Red Skin Mashed Potatoes	3~
House Salad	4~	Steamed Asparagus Spears	4~

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Sandwiches

Jean Bonnet French Dip

Thinly sliced, slow roasted prime rib layered on a French bread roll topped with caramelized onions and melted provolone cheese, served with au jus for dipping.
10~

Turkey Burger

8oz fresh ground turkey mixed with bleu cheese & spinach topped with red onion, cucumbers and tomato and served with a roasted red pepper and olive tapenade
8~

Battered Fillet of Cod Sandwich

Mild cod fillet battered to order, served on a French bread roll with tartar sauce
8.50~

Oven Baked Smoked Turkey Club Croissant

Generous stack of thinly sliced turkey, topped with bacon & Swiss cheese
7.50~

Corned Beef Reuben or Turkey Rachel

Thinly sliced corned beef or deli turkey, kraut, Swiss cheese & 1000 island dressing on grilled rye
9~

Broiled Tavern Crab Cake Sandwich

A house specialty loaded with crabmeat and broiled to perfection
12~

Ham and Swiss Pretzel Melt

Generous stack of thinly sliced ham topped with melted Swiss cheese, served with honey mustard
7.50~

Grilled Marinated Portobello Sandwich

Large mushroom cap marinated in olive oil and herbs, topped with grilled onions and provolone
6.50~

Filet Mignon Sandwich*

Grilled to a medium doneness and smothered with sautéed mushrooms and provolone cheese
10~

Chicken Breast Sandwich

Grilled or lightly breaded & fried	7~
Topped with BBQ sauce, bacon, and cheddar	8~
Topped with buffalo sauce and bleu cheese crumbles	8~

Grilled to Order Burgers *

Ground Beef -8 oz. Or Locally Raised Ground Bison -6 oz.

Topped with American, Swiss, Provolone or Cheddar cheese	Beef 7~	Bison 8~
Topped with sautéed mushrooms and melted Swiss cheese	Beef 8~	Bison 9~
Topped with BBQ sauce, bacon, and cheddar cheese	Beef 8~	Bison 9~

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Entrees

Delmonico Steak*

USDA Prime 16 ounce center cut rib-eye with delicate marbling
32~

Center Cut Filet Mignon*

8 oz thick cut from the prized tenderloin
28~

Dry Aged Strip Loin Steak*

Dry aged for 21 days, hand trimmed in-house to 14 ounces, a true steak lover's must!
32~

Slow Roasted Prime Rib of Beef*

USDA Prime Grade Beef, prepared in-house and served with au jus & horseradish
12 ounces 24~ 18 ounces 30~

Top any of our delicious beef entrees with your choice of the following:

Caramelized Onion with Parmesan cheese	3~
Marinated Grilled Portobello Mushroom Cap	3~
Creamy Bleu Cheese & Black Peppercorn Sauce	3~
Lobster Newburg Sauce	5~

Grilled Portobello over Mediterranean Couscous

Marinated Portobello mushroom, grilled and served over
Vegetarian couscous with spinach, tomato and onion
18~

Filet Medallions topped with Lobster Sauce*

Tenderloin medallions topped with a rich creamy lobster sauce served over spinach fettuccini
26~

Wiener Schnitzel

Tender breaded veal cutlet sautéed in a fresh lemon sauce, topped with parsley and
parmesan cheese & served over buttered kluski noodles
18~

Veal Neptune

Tender strips of veal sautéed with shrimp, crab meat, mushrooms, and green onions
simmered in a white wine cream sauce, served over linguini
24~

Chicken Parmigiana

Lightly breaded and topped with marinara and melted cheeses served over linguini
17~

Chicken Cordon Bleu

Lightly breaded, stuffed with Swiss cheese & ham and topped with a Dijon cream sauce
20~

Tavern Crab Cakes

A house specialty, loaded with crabmeat and broiled to perfection
24~

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Orange Roughy Fillet stuffed with Crabmeat and Shrimp
Broiled, topped with a citrus butter, and served over long grain rice
22~

Lobster Ravioli topped with Seafood Newburg
Delicate lobster & cheese ravioli, topped with shrimp, scallops and crab meat in a sherry cream sauce
24~

Parmesan and Pesto Crusted Chilean Sea Bass
Fresh sea bass broiled and served over Mediterranean couscous
26~

Shrimp and Crab Scampi
Shrimp & Crab meat sautéed with diced tomatoes and green onions
in a garlic and wine scampi sauce, served over linguini
18~

Fried Diver Sea Scallops
Fresh sea scallops lightly battered & fried served with tangerine ginger sauce
22~

Teriyaki Glazed Atlantic Salmon
Fillet of fresh Atlantic salmon with a soy sauce, ginger, garlic and brown sugar glaze
20~

*All entrees include a house salad, rolls & butter and chef's vegetable selection
Choose asparagus spears for your vegetable 2~*

Salads

Mandarin Chicken Salad
Grilled chicken on a bed of mixed lettuce topped with mandarin oranges, sundried cranberries & pecans
9~

Bonnet's Grilled Salads
Choice of grilled chicken or tenderloin tips, served on a bed of mixed lettuce topped with tomatoes,
onions, sweet peppers, sliced eggs, mushrooms, mixed cheeses and french fries
Grilled Chicken Breast 9~
Grilled Filet Mignon Tips* 11~

Blueberry Shrimp Salad
Sautéed shrimp, fresh blueberries, candied pecans and bleu cheese crumbles
over a bed of mixed greens topped with a light citrus vinaigrette dressing
11~

Asian Salmon Salad
Teriyaki salmon fillet served over a bed of mixed greens
topped with sweet peas, red onions, mushroom slices and sesame seeds
11~

Dressing Choices

House - French based dressing with poppy seeds, diced beets, and hard-boiled eggs,
Ranch, French, Creamy Bleu Cheese, Thousand Island, Honey Mustard,
Balsamic Vinaigrette or Non-Fat Raspberry Vinaigrette
Add a side of Bleu Cheese Crumbles 1.50~

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