



Appetizers

Soup of the Day 7

French Onion Soup 9

Fried Calamari 13
with a Spicy Tomato Sauce

Fresh Mozzarella 9
Plum Tomatoes, Roasted Peppers
and Balsamic Drizzle

Bang Bang Shrimp 13
Crispy Fried with a Spicy
Thai Chili Glaze

Shrimp Cocktail 14
Chilled with Cocktail
Sauce and Lemon

Crab Cakes 13
with Lemon-Herb Aioli

Baked Clams 12
"A Bonwit Classic"

Mussels 13
White Wine Garlic Broth or Marinara

Sandwiches

All Sandwiches served with Hand Cut Fries

Bonwit Burger* 15.
Grilled to order with Cheddar Cheese, Bacon, Lettuce,
Tomato, Pickles and Red Onion on a Roll

Roast Turkey BLT 14.
with Bacon, Lettuce, Tomato and Mayonnaise on a Kaiser Roll

Grilled Chicken Sandwich 14.
Grilled Chicken topped with Smoked Bacon,
Caramelized Onions and Goat Cheese on a Portuguese Roll

Grilled Vegetable Sandwich 14.
Grilled Eggplant, Zucchini, Yellow Squash Roasted Peppers topped
With Goat Cheese and a Pesto Aioli on a Toasted Roll

Crab Cake Sliders 14.
Topped with Lettuce, Tomato and Tartar Sauce on toasted Brioche Buns

Salads

Bonwit Inn Greek Salad 12.
Add Grilled Chicken 5.
Add Grilled Shrimp 8.

Sesame Crusted Tuna Salad * 20.
Sliced rare Tuna over Mesclun Greens, Scallions,
Cucumber, Mandarin Segments in a Toasted
Sesame-Ginger Dressing

Pecan Crusted Chicken Salad 17.
Served over Mixed Greens, Dried Cranberries
Candied Pecans, Granny Smith
Apples in a Pineapple-Citrus Vinaigrette

Entrees

accompanied by our traditional Bonwit inn Greek Salad.

Additional Salads are 12. each

Penne Vodka 15.

Add Grilled Chicken 5.

Add Grilled Shrimp 8

Rigatoni with Sweet Sausage 16.

Sautéed crumbled Sweet Sausage with Broccoli Rabe, Garlic, Red Pepper Flakes, Extra Virgin Olive Oil and Shaved Parmesan Cheese

Shrimp Scampi 22.

Sautéed Jumbo Shrimp with White Wine, Garlic, Lemon, Parsley and Butter over Linguine

Pecan Crusted Chicken 21.

Pan Seared and finished with a Pineapple Citrus Glaze, Apple Compote and Mashed Sweet Potato

Chicken Any Style 18.

(Picatta – Francaise - Marsala - Parmesan)

Veal and Shrimp 23.

Sautéed Scaloppini topped with Jumbo Shrimp finished in a White Wine Sauce with Garlic, Basil and a touch of Tomato

Fried Shrimp 22.

Served with Tartar Sauce and Hand Cut Fries

Yellow Fin Tuna * 23

Pan Seared with Sesame Seed Crust, Port Soy Glaze served with Wasabi, Seaweed Salad and Pickled Ginger.

Salmon 23

Paan Roasted and finished with a Creamy Dill Sauce Served over sautéed Spinach and Whipped Potatoes

Seafood Strudel 24

Lobster, Shrimp, Crabmeat and Scallops wrapped in Crispy Phyllo with a rich creamy Lobster Cognac Sauce

Bronzini 22.

Pan Roasted Crispy Skin Fillet finished with Fresh Herbs, Lemon and Olive Oil served over a Saffron Spinach Couscous

New York Steak* 36.

Grilled to Order topped with Batter Fried Onions

* This item can be cooked to your liking. Consuming raw or undercooked meats, fish, shellfish, fresh shell eggs may increase your risk of food Borne illness, especially if you have certain medical conditions