

Appetizers

Grilled Ahi Tuna*

Pepper crusted & grilled rare, served over
sesame seaweed salad with wasabi and teriyaki
11~

Loaded Potato Crisps

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

Bacon Wrapped Scallops

Fresh large scallops, bacon wrapped and
broiled topped with a light BBQ
12~

Chicken Wings

Garlic Butter, Sweet & Tangy, Mild or Hot
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~

Battered Green Beans

Whole green beans battered & fried
served with a creamy horseradish sauce
8~

Soups

Tavern Onion Soup

Topped with sliced French bread baguette
and melted provolone
4~

Crab & Corn Chowder

Crab, sweet corn, bacon & potatoes
in our own rich & creamy chowder stock
5~

Salads

Mandarin Chicken Salad

Grilled chicken on a bed of mixed greens
topped with mandarin oranges, sundried
cranberries & pecans
9~

Asian Salmon Salad

Teriyaki salmon fillet over a bed of mixed
greens topped with sweet peas, red onions,
mushrooms and sesame seeds
12~

Bonnet's Grilled Salads

Choice of grilled chicken or beef, served over mixed greens topped with
tomatoes, onions, sweet peppers, egg, mushrooms, cheese & fries
Grilled Chicken Breast 9~
Grilled Filet Mignon Tips* 11~

Dressing Choices

Our House- French based dressing with poppy seeds, diced beets, and hard-boiled egg,
Ranch, French, Creamy Bleu Cheese, Thousand Island, Honey Mustard,
Balsamic Vinaigrette & Non-Fat Raspberry Vinaigrette

Add a side of Bleu Cheese Crumbles 1~

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.

Sandwiches and Burgers

Jean Bonnet French Dip

Thinly sliced, slow roasted prime rib on a French bread roll with caramelized onions and melted provolone cheese, served with au jus
11~

Broiled Tavern Crab Cake Sandwich

A house specialty loaded with jumbo lump and claw meat, broiled to perfection
12~

Corned Beef Reuben or Turkey Rachel

Thinly sliced corned beef or deli turkey, kraut, Swiss cheese & 1000 island on grilled rye
11~

Chicken Breast Sandwich

Grilled or lightly breaded & fried 7~
BBQ sauce, bacon & cheddar 8~
Buffalo sauce & bleu cheese crumbles 8~

Battered Fillet of Cod Sandwich

Mild cod fillet battered to order, served on a French bread roll with tartar sauce
9~

Turkey Club Croissant

Generous stack of thinly sliced smoked turkey, topped with bacon & Swiss cheese served warm on a flaky croissant roll
8~

Turkey Burger

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

Surf~N~Turf Burger*

Ground beef burger paired with a broiled crab cake, served on a fresh baked bun
12~

8 ounce Beef Burger*

Topped with your choice of cheese 7~
Mushroom & Swiss 8~
BBQ sauce, bacon & cheddar 8~

Locally Raised Bison Burger*

Topped with your choice of cheese 9~
Mushroom & Swiss 10~
BBQ sauce, bacon & cheddar 10~

Filet Mignon Sandwich*

Grilled to a medium doneness and smothered with sautéed mushrooms and provolone cheese
11~

Grilled Marinated Portobello Sandwich

Large Portobello mushroom marinated in olive oil and herbs, topped with provolone and caramelized onions served on a fresh baked bun
7~

Sides

Hand-Cut Fries	2 ~	Baked Potato	2~
Sweet Potato Fries	3.50~	Beer Battered Onion Rings	3.50~
Creamy Cole Slaw	2~	Red Skin Mashed Potatoes	3~
Rice Medley	2~	House Salad	4~
Chef's Vegetable	2~	Cinnamon Applesauce	1.50~

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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 to create a more tender steak with bold flavor, trimmed in-house to 14 ounces
32~

Slow Roasted Prime Rib of Beef*

USDA Prime Grade Beef, prepared in-house and served with au jus & horseradish
12-Ounce Cut 26~ 18-Ounce Cut 32~

Apricot Chicken

Boneless, skinless breast of chicken in a brandy cream sauce with apricots & pecans
20~

Chicken Parmigiana

Lightly breaded and topped with marinara and melted cheeses served over linguini
18~

Herb Roasted Pork Loin

Boneless pork loin with savory cranberry cornbread filling and topped with sage gravy
18~

Tavern Crab Cakes

A house specialty, loaded with jumbo lump & claw crabmeat, broiled to perfection
24~

Orange Roughy Fillet stuffed with Crabmeat and Shrimp

Broiled, topped with a citrus butter, and served over rice medley
24~

Lobster Ravioli topped with Seafood Newburg

Lobster & cheese ravioli, topped with shrimp, scallops and crab in a sherry cream sauce
25~

Pan Seared Diver Sea Scallops

Fresh sea scallops in a basil pesto sauce with fresh asparagus,
tomato & green onion served over orzo pasta
24~

Cajun Blackened Atlantic Salmon

Fillet of fresh Atlantic salmon topped with a crisp local apple slaw
20~

Oven Roasted Butternut Squash

Butternut squash with cranberry cornbread stuffing and a maple brown sugar glaze
16~

All entrees include a house salad, rolls & butter and chef's vegetable selection

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