

BOSC + BRIE

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boscandbrie.com

Dinner Entrées

BEEF

Beef Roast

Slow-cooked until medium rare, served with au jus and horseradish cream

Short Rib

Braised until fork tender, served with mushroom onion demi-glace, chile verde, or sauce Espagnole

Prime Rib*

Slow-roasted to medium-rare, served with au jus and horseradish cream

Roasted Beef Tenderloin*

Cooked to medium-rare and topped with a wild mushroom sauce

Grilled Strip Steak*

Cooked to medium-rare with Chef's pan sauce

Grilled Fillet Mignon*

Tenderloin steak cooked to medium-rare with Chef's pan sauce

**Add \$4.00*

PORK

Cherry BBQ Pork Tenderloin

Grilled and served with a tart cherry barbecue sauce

Roasted Pork Tenderloin

Rubbed with barbecue spice and served with bourbon peach butter

Frenched Pork Chop

Thick-cut, seared, and served with white wine reduction, or a warm pork-belly vinaigrette

CHICKEN

Country Hen

Grilled half-hen, brushed with apple cider glaze

Chicken Supreme

Seared skin-on chicken breast with wing joint attached, served with a mushroom champagne sauce, orange rosemary butter, or lemon oregano cream

Chicken Marsala

Seared supreme with a marsala cream sauce

Blackberry Balsamic Chicken

Goat cheese stuffed supreme with blackberry balsamic reduction

PASTA

Beef Lasagna

Classically prepared with beef, ricotta, and house marinara

Cheese Ravioli

Served with fresh basil, shaved parmesan, and vodka sauce

Portabello Ravioli

Served with caramelized shiitake mushrooms, spinach, and garlic

Gnocchi Bolognese

Dumplings with chorizo and Italian sausage Bolognese

Grilled Chicken Rigate

Penne pasta with grilled chicken breast, shaved parmesan, broccoli rabe, and parmesan cream

Shrimp Cavatappi

Spiral pasta with shrimp, fresh basil, tomato, and garlic butter

FISH

Salmon Fillets

*Seared fillet served with ginger cilantro butter, or pancetta, fennel,
and lemon cream*

Seafood Creation

Chef created seafood dishes available at market price

Dinner Accompaniments

Glazed Baby Carrots

Shaved Brussel Sprouts

Haricot Vert Almandine

Roasted Asparagus Spears

Medley of Seasonal Vegetables

Rice and Wild Grain Blend

Boiled New Potatoes with Parsley

Three Cheese Potato Gratin

Mashed Potatoes with Roasted Garlic Mashed

Sweet Potatoes

Roasted Hash of Sweet Potato and Root Vegetables

Mashed Yukon Potatoes with Truffle

Mashed Redskin Potatoes with Horseradish

Dinner Salads

House Salad

Mixed greens, grape tomatoes, cucumber slices, garlic croutons, ranch and Italian dressings

Caesar Salad

Chopped romaine, shaved parmesan cheese, garlic croutons, and Caesar dressing

Mediterranean Salad

Mixed greens, red onion, Kalamata olives, banana peppers, tomatoes, feta cheese, and Greek dressing

Fall Salad

Mesclun greens with red onion, walnuts, sliced apple, blue cheese, dried cranberries, and raspberry vinaigrette

Strawberry Salad

Baby spinach, candied pecans, red onion, feta cheese, strawberries, and balsamic vinaigrette

Pear Salad

Mesclun greens with sliced pear, walnuts, shaved parmesan, and white balsamic vinaigrette