

MENU I



**STARTERS TO SHARE**

Bang Bang Shrimp

**SALAD COURSE**

CLASSIC CAESAR SALAD | House-made Garlic Croutons

**ENTRÉES**

GRILLED ATLANTIC SALMON | with Lemon butter

MEDITERRANEAN CHICKEN | Lime Tomato Garlic Sauce + Feta Cheese

ANGLER’S SIRLOIN STEAK | Perfect Medium

Vegetarian Option

**DESSERT**

Seasonal Inspired Dessert

*Included tea + fountain sodas*

**$35 per person**

*\*Plus tax and gratuity*

*Includes tea + fountain sodas*

MENU II



**STARTERS TO SHARE**

Bang Bang Shrimp

AND

Wagyu Beef + Ginger Potstickers

**SALAD COURSE**

BONEFISH HOUSE SALAD | Citrus Herb Vinaigrette

**ENTRÉES**

SEASONAL INDULGENT FISH | with Lemon Butter

DYNAMITE SHRIMP |Dynamite Aioli+ Feta Cheese Crumbles

GRILLED PAN ASIAN CHICKEN |Sweet Soy Ginger Sauce + Mango Salsa + Rice

GRILLED FILET MIGNON | Cooked to Perfect Medium

VEGETARIAN OPTION

**DESSERT**

Seasonal Inspired Dessert

**$40 per person**

*\*Plus tax and gratuity*

*Includes tea + fountain soda*

MENU III



**STARTERS TO SHARE**

Bang Bang Shrimp

AND

Calamari or Wagyu Beef +Ginger Potstickers

**SALAD COURSES**

BONEFISH HOUSE SALAD | Citrus Herb Vinaigrette

CLASSIC CAESAR SALAD | House-made Garlic Croutons

**ENTRÉES**

LILY’S CHICKEN | Goat Cheese, Spinach, Artichokes + Basil Lemon Butter

WILD ARCTIC IMPERIAL COD | Shrimp, Scallop, Crab Meat + Lemon Butter

SCALLOP + SHRIMP SKEWER | with Lime Tomato Garlic Sauce

GRILLED FILET MIGNON | Cooked to Perfect Medium

VEGETARIAN OPTION

**DESSERT**

SEASONAL CRÈME BRULEE | Fresh Berries + Whipped Cream

**$45 per person**

*\*Plus tax and gratuity*

*Includes tea + fountain soda*

MENU IV



**STARTERS TO SHARE**

|

Bang Bang Shrimp + Petit Maryland Crab Cakes

**SALAD COURSES**

BONEFISH HOUSE SALAD | Citrus Herb Vinaigrette

CLASSIC CAESAR SALAD | House-made Garlic Croutons

**ENTRÉES** |

GRILLED CHILEAN SEA BASS | with Lemon Butter Sauce

RHEA’S CHICKEN | Goat Cheese, Spinach, Artichoke, Sun -dried Tomatoes + Basil Lemon Butter

SEASONAL INDULGENT FISH | with Lemon Butter

GRILLED FILET MIGNON | Cooked to Perfect Medium

VEGETARIAN OPTION

**DESSERT**

SEASONAL CRÈME BRULEE | Fresh Berries + Whipped Cream

**$55.00 per person**

*\*Plus tax and gratuity*

*Includes tea + fountain sodas*

MENU V



**STARTERS TO SHARE**

|

Bang Bang Shrimp, Ahi Tuna Sashimi, Wagyu Beef + Ginger Potstickers

**SALAD COURSES**

BONEFISH HOUSE SALAD | Citrus Herb Vinaigrette

CLASSIC CAESAR SALAD | House-made Garlic Croutons

**ENTRÉES** |

CHILEAN SEA BASS IMPERIAL | with Lemon Butter Sauce

FILET SURF + TURF | Cooked to Perfect Medium with Grilled Shrimp

CHICKEN NEUWIRTH | Goat Cheese, Spinach, Artichoke, Sun- dried Tomatoes + Basil Lemon Butter

SEASONAL INDULGENT FISH | with Lemon Butter

VEGETARIAN OPTION

**DESSERT**

SEASONAL CRÈME BRULEE | Fresh Berries + Whipped Cream

**$65.00 per person**

*\*Plus tax and gratuity*

*Includes tea + fountain sodas*

### 

### 

MENU VI



**STARTERS TO SHARE**

|

Bang Bang Shrimp, Ahi Tuna Sashimi, Wagyu Beef + Ginger Potstickers

**SALAD COURSES**

BONEFISH HOUSE SALAD | Citrus Herb Vinaigrette

CLASSIC CAESAR SALAD | House-made Garlic Croutons

**ENTRÉES** |

CHILEAN SEA BASS IMPERIAL | with Lemon Butter Sauce

FILET SURF + TURF | Cooked to Perfect Medium with Grilled Shrimp

CHICKEN NEUWIRTH | Goat Cheese, Spinach, Artichoke, Sun- dried Tomatoes + Basil Lemon Butter

SEASONAL INDULGENT FISH | with Lemon Butter

VEGETARIAN OPTION

**DESSERT**

SEASONAL CRÈME BRULEE | Fresh Berries + Whipped Cream

**$85.00 per person**

*\*Plus tax and gratuity*

*INCLUDES (2) glasses of signature wine, craft beer or house spirits*

*Includes unlimited coffee, tea + fountain sodas*

### Beverage Selections

## $30-32 Per Bottle

## Ecco Domani Pinot Grigio, Italy

## William Hill Chardonnay, Central Coast, CA

## Jacob’s Creek Moscato, Australia

## Avalon Cabernet Sauvignon, CA

## Concannon Pinot Noir, CA

## Columbia Crest Merlot, Washington

## $35-38 Per Bottle

## King Estate Pinot Gris, Oregon

## Kendall Jackson Chardonnay, CA

## Charles & Charles Red Blend, Columbia Valley, WA

## Louis Martini Cabernet Sauvignon, Sonoma Coast

## $49-59 Per Bottle

## Kim Crawford, Sauvignon Blanc

## Chalk Hill Chardonnay, Sonoma Coast

## Conundrum Red Blend, CA

## Hess “Allomi” Cabernet Sauvignon, Napa Valley

## Reserve Selections $65 per bottle

## Perrier Jouet “Grand Brut” Champagne, France

## Cloudy Bay Sauvignon Blanc, New Zealand

## Cakebread Cellars Chardonnay, Napa Valley

## Estancia Meritage, Paso Robles

## Stag’s Leap Petite Syrah, Napa Valley

## Swanson Vineyards Merlot, Napa Valley

## Hall Cabernet Sauvignon, Napa Valley

## (All Wine Served in Private Rooms are by Bottle Only)

## Beer Selections

## Craft, Specialty, Import & Domestics:

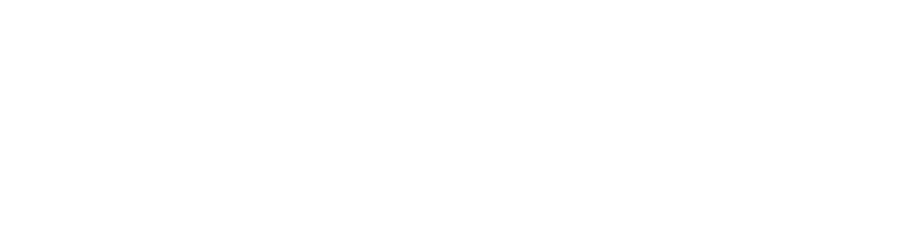
## Blue Moon, Sam Adams Boston Lager, Sierra Nevada Torpedo IPA, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Budweiser, Heineken, Corona Extra, Newcastle, Stella Artois, Sierra Nevada Pale Ale

## $5.00 per bottle

## Open Bar

## Martini’s range from $8.00 - $10.00 per martins

## Liquor selection range from $8.00 - $12.00 per cocktail

**To book, please contact- Robert Hughes 706-955-6552 Roberthughes@bonefishgrill.com**