

# DINNER

## APPETIZERS

<b>*Fried Artichoke Hearts</b>	<b>8.00</b>
Served with Buttermilk Garlic Dipping Sauce	
<b>*Hummus</b>	<b>7.50</b>
Zesty Black Bean Hummus Served with Fresh Flatbread	
<b>*Hot Spinach &amp; Artichoke Dip</b>	<b>8.00</b>
A Savory Blend of Artichoke Hearts, Spinach, Garlic, and Two Cheeses; Served with Fresh Baked Crostini	
<b>Calamari</b>	<b>7.50</b>
Hand Breaded and Fried to Perfection; Served with Chile Infused Marinara	
<b>Ahi Tuna Tacos</b>	<b>8.00</b>
Chopped Sushi Tuna, Shredded Lettuce, Pico De Gallo, and Smoky Sour Cream in Crisp Wontons	
<b>Crab Cakes</b>	<b>10.00</b>
Lump Crab Meat, Fresh Red Pepper, Scallions; Served with Lemon Aioli	
<b>*Stuffed Portabella</b>	<b>8.50</b>
Char-Grilled, Stuffed with Sun-Dried Tomato Pesto, Gorgonzola, and Pine Nuts; Served with Aged Balsamic Vinegar	
<b>Sliders</b>	<b>10.00</b>
Three Hand-Made, Ground Angus Sirloin Patties Topped with Gorgonzola Cheese, Applewood Bacon, and Green Peppercorn Sauce	
<b>Smoked Duck Spring Rolls</b>	<b>7.50</b>
Crisp Spring Rolls Filled with Duck, Scallions, Carrots, and Cabbage; Served with Spicy Szechwan Chile Sauce	
<b>Wood Oven Shrimp</b>	<b>8.50</b>
Jumbo Shrimp in a Spicy Sauce Made with Fresh Herbs, Garlic, Butter, and Creole Seasonings; Served with French Bread	

## SOUP & SALADS

<b>Fresh Daily Soup</b>	<b>6.00</b>
<b>*House Mista</b>	<b>6.25</b>
A Blend of Organic Baby Mesclun Greens, Fresh Mozzarella, Cherry Tomatoes, and Red Onion	
<b>BoscOs House Caesar</b>	<b>6.25</b>
Romaine Lettuce Tossed with Sun Dried Tomatoes, Parmesan Cheese, Croutons, and Homemade Caesar Dressing; Add Anchovy Filets 1.00, Add Grilled Chicken 4.75, Add Portabella Mushrooms 4.75, Add Grilled Salmon 6.75	
<b>Chopped Chicken Salad</b>	<b>12.00</b>
BoscOs House Blend of Mixed Lettuce and Cabbage Tossed in Asian Vinaigrette with Fried Wontons, Almonds, Pickled Ginger, and Grilled Chicken	
<b>*Greek Salad</b>	<b>11.00</b>
Romaine Lettuce Tossed with Balsamic Vinaigrette, Feta Cheese, Kalamata Olives, Cucumbers, Tomatoes, Shaved Red Onion, and Marinated Artichoke Hearts	
<b>Fried Chicken Salad</b>	<b>12.00</b>
Mesclun Greens, Fried Chicken Tenders, Tomatoes, Bacon, and Chopped Egg; Served with Honey Mustard Dressing	
<b>Seared Tuna Salad</b>	<b>14.00</b>
Sushi Grade Tuna (Seared Rare) over Soy Mustard Dressing with Mixed Baby Greens Tossed in Sesame Ginger Vinaigrette; Served with Red Peppers, Pickled Ginger, and Wasabi	
<b>*Gorgonzola Pear Salad</b>	<b>11.00</b>
Gorgonzola Cheese, Sliced Pear, Sun Dried Cranberries, and Spice Crusted Walnuts; Served over Mixed Baby Greens; Tossed in Raspberry Vinaigrette	

Choice of Balsamic Vinaigrette, Creamy Gorgonzola, Buttermilk Garlic, Raspberry Vinaigrette, and Honey Mustard Dressings

\*Prepared with Cheese, but no Meat Products

We accept all major credit cards. Sorry no personal checks. 20% gratuity may be added on parties of eight.

## ENTRÉES Side Salads or Soups: 2.50

<b>Tonight's Seasonal Catch</b>	<b>20.00</b>
Personally Selected by Chef BoscOs; Served with Seasonal Vegetables	
<b>Shrimp &amp; Grits</b>	<b>17.00</b>
Creamy Asiago Cheese Grits Topped with Jumbo Shrimp and Tasso Gravy	
<b>Wood Oven Planked Salmon</b>	<b>21.00</b>
North Atlantic Salmon Marinated and Roasted on a Cedar Plank; Served with Roasted Asparagus	
<b>Nori Crusted Tuna</b>	<b>24.00</b>
Sushi Grade Ahi Tuna Wrapped in Nori (Seaweed Paper), Lightly Tempura Battered, and Flash Fried. Served RARE with Wasabi-Ginger Sauce, Jasmine Rice, and Julienne Vegetable	
<b>Center Cut Ribeye Steak</b>	<b>26.00</b>
Seasoned Angus Ribeye Steak, Topped with Herb Garlic Butter; Served with Garlic Mashed Potatoes and Vegetable Medley	
<b>Free Range Angus Filet</b>	<b>28.00</b>
Grilled 8oz. Filet Mignon; Served with Roasted Fingerling Potatoes, Asparagus, Béarnaise Sauce and Topped with a Rosemary Skewered Shrimp	
<b>Smoked Pork Chop</b>	<b>16.00</b>
One Thick 8oz Hickory Smoked Chop with Guajillo Chile and Coffee Bean BBQ Sauce; Served with Mashed Sweet Potatoes and Crispy Onions	
<b>Pan Seared Chicken</b>	<b>17.00</b>
Two Chicken Breasts Pan seared with Lemon Pesto Marinade; Served with Sweet Potato Fries and Roasted Brussels Sprouts	
<b>*Black Bean &amp; Goat Cheese Tamale</b>	<b>15.00</b>
Black Beans, Roasted Vegetables, and Mozzarella Encrusted in Masa Dough, Baked in a Plantain Leaf; Served with Pico De Gallo, Sour Cream, and Goat Cheese. Includes a Side Salad.	

## WOOD-FIRED OVEN PIZZAS Side Salads or Soups: 2.50

<b>Tennessean</b>	<b>11.00</b>
BBQ Chicken and Shaved Red Onions with Smoked and Whole Milk Mozzarella	
<b>*California</b>	<b>10.00</b>
Chèvre Cheese, Mozzarella, Sun Dried Tomatoes, Fresh Basil, and Pine Nuts on an Olive Oil Crust	
<b>Palermo</b>	<b>11.00</b>
Classic Mix of Sweet Italian Sausage, Pepperoni, Fresh Portabella Mushrooms, Pizza Sauce, and Whole Milk Mozzarella	
<b>Pollo Diablo</b>	<b>11.00</b>
Mesquite Smoked Chicken Breast, Roasted Red Peppers, Poblanos, Monterey Jack, Whole Milk Mozzarella, and Fresh Cilantro; Topped with Spicy Diablo Sauce	
<b>*Mediterranean</b>	<b>10.00</b>
Pesto, Spinach, Artichokes, Tomatoes, Pizza Sauce, Kalamata Olives, with Feta and Whole Milk Mozzarella	
<b>Chesapeake Pizza</b>	<b>12.00</b>
Pesto, Shrimp, Scallops, Clams, Vermont White Cheddar, and Whole Milk Mozzarella	
<b>Buffalo Chicken</b>	<b>11.00</b>
Marinated Chicken with Mozzarella Cheese, Celery, Crumbled Gorgonzola Cheese, Hot Wing Sauce, and Ranch Dressing	
<b>Margherita</b>	<b>9.75</b>
Mozzarella, Fresh Roma Tomatoes, Fresh Basil, and Extra Virgin Olive Oiled Crust	
<b>Meatball Stromboli</b>	<b>11.00</b>
Homemade all Beef Meatballs with Whole Milk Mozzarella, Provolone, Fresh Basil and Marinara Sauce	

## PASTA Side Salads or Soups: 2.50

<b>Shrimp Scampi</b>	<b>15.00</b>
Gulf Shrimp Sautéed with Garlic Butter, White Wine, and Lemon Parsley; Served Over Capellini Pasta	
<b>Gorgonzola Chicken</b>	<b>14.00</b>
Herbed Chicken Tossed with Sun Dried Tomatoes in a Gorgonzola Cream Sauce on Penne Rigate	
<b>Baked Lasagna Bolognese</b>	<b>12.00</b>
Tender Pasta Layered with Sauce Bolognese, Porcini Mushrooms, Fresh Herbs, and Two Cheeses	
<b>Eggplant Manicotti</b>	<b>15.00</b>
Fried Eggplant Filled and Rolled with Ricotta, Mozzarella, Garlic, and Parmesan, Then Baked and Served Upon Capellini Pasta	
<b>Chicken and Sausage Rigatoni</b>	<b>14.50</b>
Italian Sausage with Red and Green Peppers, Chicken Tossed in a Red Wine Marinara Sauce Over Rigatoni Pasta	

## SANDWICHES Choice of Fresh Fruit, Pasta Salad, Fries, or Add Garlic Parmesan Fries (1.00). Side Salads or Soups: 2.50

<b>Blackened Fish Sandwich</b>	<b>11.00</b>
Fish Fillet Dusted in Cajun Spices and Blackened; Served on a Hoagie with Shredded Lettuce, Tomato, and Remoulade	
<b>BoscOs Burger</b>	<b>11.00</b>
Fresh Ground Angus Sirloin Cooked to Order; Served with Tomato, Onion, Pickle, and Lettuce. Your Choice of Swiss, Cheddar, or American Cheese	
<b>Smoked Chicken Club</b>	<b>10.00</b>
Applewood Bacon, Provolone Cheese, Mesclun, Mustard, Tomato, and Mayonnaise	
<b>*Vegetable Burger</b>	<b>10.00</b>
Meat-Free Patty with Onion, Tomato, Pickle, Lettuce, and Dijon Mustard. Your Choice of Swiss, Cheddar, or American Cheese	
<b>*Grilled Portabella Club Sandwich</b>	<b>10.00</b>
Portabella Mushroom Marinated and Char-Grilled; Topped with Fontina Cheese, Lettuce, Roasted Red Peppers, and Basil Mayonnaise	
<b>Angus Steak Sandwich</b>	<b>14.00</b>
Hand-Cut 8oz Ribeye Char-Grilled with Tabasco Onions, Sourdough, and Green Onion Remoulade	