

LUNCH

APPETIZERS

*Hot Spinach & Artichoke Dip	8.00
A Savory Blend of Artichoke Hearts, Spinach, Garlic, and Two Cheeses; Served with Fresh Baked Crostini	
*Hummus	7.50
Zesty Black Bean Hummus Served with Fresh Flatbread	
*Fried Artichoke Hearts	8.00
Served with Buttermilk Garlic Dipping Sauce	
Crab Cakes	10.00
Lump Crab Meat, Fresh Red Pepper, Scallions; Served with Lemon Aioli	
Calamari	7.50
Hand Breaded and Fried to Perfection; Served with Chile Infused Marinara	
Smoked Duck Spring Rolls	7.50
Crisp Spring Rolls Filled with Smoked Duck, Grilled Scallions, Julienne Carrots, and Cabbage; Served with Spicy Szechwan Chile Sauce	
*Stuffed Portabella	7.50
Char-Grilled, Stuffed with Sun-Dried Tomato Pesto, Gorgonzola, and Pine Nuts; Served with Aged Balsamic Vinegar	

SOUP & SALADS

Fresh Daily Soup	4.00
*House Mista	5.25
A Blend of Organic Baby Mesclun Greens, Fresh Mozzarella, Cherry Tomatoes, and Red Onion	
BoscOs House Caesar	5.25
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	
Chopped Chicken Salad	10.00
BoscOs House Blend of Mixed Lettuce and Cabbage Tossed in Asian Vinaigrette with Fried Wontons, Almonds, Pickled Ginger, and Grilled Chicken	
*Greek Salad	10.00
Romaine Lettuce Tossed with Balsamic Vinaigrette, Feta Cheese, Kalamata Olives, Cucumbers, Tomatoes, Shaved Red Onion, and Marinated Artichoke Hearts	
Fried Chicken Salad	10.00
Mesclun Greens, Fried Chicken Tenders, Tomatoes, Bacon, and Chopped Egg; Served with Honey Mustard Dressing	
Seared Tuna Salad	13.00
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	
*Gorgonzola Pear Salad	9.50
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

\$8 EXPRESS LUNCH

Monday

Southwest Grilled Chicken Salad

Romaine Lettuce Drizzled with Jalapeno Ranch Dressing, Ancho Spiced Grilled Chicken, Avocado, Tomatoes, Red Peppers, Black Beans, and Cotija Cheese

Tuesday

Fish and Chips

BoscOs Famous Flaming Stone Beer Battered Icelandic Cod With Vinegar Slaw, French Fries, and Tartar Sauce

Wednesday

Tuna Melt

Fresh Tuna on Wheat Berry Bread With a Slice of Tomato, Shredded Lettuce and Cheddar Melted to Perfection and Served with Soup

Thursday

French Dip

Thinly Sliced Roast Beef with Pepper and Onions, Havarti Cheese On a Baguette with Au Jus and a Side of French Fries

Friday

Shrimp Po-Boy

Fried Gulf Shrimp Served with Remoulade, Shredded Lettuce and Tomatoes on Sourdough With a Side of Fries and Vinegar Slaw

ENTRÉES Side Salads or Soups: 2.50

Wood Oven Planked Salmon	15.00
North Atlantic Salmon Marinated and Roasted on a Cedar Plank; Served with Roasted Asparagus	
Shrimp Scampi	14.00
Gulf Shrimp Sautéed with Garlic Butter, White Wine, and Lemon Parsley; Served Over Capellini Pasta	
Gorgonzola Chicken	12.00
Herbed Chicken Tossed with Sun Dried Tomatoes in a Gorgonzola Cream Sauce on Penne Rigate	
Baked Lasagna Bolognese	11.00
Tender Pasta Layered with Sauce Bolognese, Porcini Mushrooms, Fresh Herbs, and Two Cheeses	
Eggplant Manicotti	12.00
Fried Eggplant Filled and Rolled with Ricotta, Mozzarella, Garlic, and Parmesan, Then Baked and Served Over Capellini Pasta	
Chicken and Sausage Rigatoni	12.00
Italian Sausage with Red and Green Peppers, Chicken Tossed in a Red Wine Marinara Sauce Over Rigatoni Pasta	
*Black Bean & Goat Cheese Tamale	11.00
Black Beans, Roasted Vegetables, and Goat Cheese Encrusted In Masa Dough, Baked in a Plantain Leaf; Served with Pico De Gallo and Sour Cream	

WOOD-FIRED OVEN PIZZAS Side Salads or Soups: 2.50

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

SANDWICHES

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

Blackened Fish Sandwich	10.00
Fish Fillet Dusted in Cajun Spices and Blackened; Served on a Hoagie with Shredded Lettuce, Tomato, and Remoulade	
BoscOs Burger	10.00
Fresh Ground Angus Sirloin Cooked to Order; Served with Tomato, Onion, Pickle, and Lettuce. Your Choice of Swiss, Cheddar, or American Cheese	
Smoked Chicken Club	9.00
Applewood Bacon, Provolone Cheese, Mesclun, Mustard, Tomato, and Mayonnaise	
Grilled Chicken Breast	9.00
Soy and Pineapple Marinated Chicken Breast Grilled and Topped with Fontina Cheese, Tomatoes, Lettuce, and Basil Mayonnaise	
*Vegetable Burger	9.00
Meat-Free Patty with Onion, Tomato, Pickle, Lettuce, and Dijon Mustard. Your Choice of Swiss, Cheddar, or American Cheese	
*Grilled Portabella Club Sandwich	9.00
Portabella Mushroom Marinated and Char-Grilled; Topped with Fontina Cheese, Lettuce, Roasted Red Peppers, and Basil Mayonnaise	
Angus Steak Sandwich	13.00
Hand-Cut 8oz Ribeye Char-Grilled with Tabasco Onions, Sourdough, and Green Onion Remoulade	
Oyster Po'boy	9.00
Oysters Dredged in Seasoned Flour and Fried Golden Brown; Served on a Sourdough Baguette with Shredded Lettuce and Remoulade	
Pastrami Rubeen Sandwich	9.00
Shaved Pastrami, Sauerkraut, Baby Swiss, and Thousand Island Dressing on Grilled Marbled Rye	
BoscOs Muffeletta	10.00
BoscOs Rendition of the Classic Sandwich with Genoa Salami, Pepperoni, Mortadella, Provolone, and Marinated Olive Salad	

*Prepared with Cheese, but no Meat Products