

# LUNCH

## APPETIZERS

<b>BBQ Pork Sliders</b>	<b>10.00</b>
Three Hand-pulled Pork Shoulder Sandwiches Topped with Coleslaw, BBQ Sauce, and Tabasco Onions	
<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>Crab Cakes</b>	<b>10.00</b>
Lump Crab Meat, Fresh Red Pepper, Scallions; Served with Lemon Aioli	
<b>Calamari</b>	<b>7.50</b>
Hand Breaded and Fried to Perfection; Served with Chile Infused Marinara	
<b>Smoked Duck Spring Rolls</b>	<b>7.50</b>
Crisp Spring Rolls Filled with Smoked Duck, Grilled Scallions, Julienne Carrots, and Cabbage; Served with Spicy Szechwan Chile Sauce	

## SOUP & SALADS

<b>Fresh Daily Soup</b>	<b>4.00</b>
<b>*House Mista</b>	<b>4.25</b>
A Blend of Exotic Organic California Baby Mesclun Greens, Carrots, and Tomatoes; Choice of Dressing	
<b>*House Caesar</b>	<b>5.25</b>
Romaine Lettuce Tossed with Sun Dried Tomatoes, Parmesan Cheese, Croutons, and Homemade Caesar Dressing	
<b>Grilled Chicken Caesar Salad</b>	<b>10.00</b>
<b>*Portabella Caesar Salad</b>	<b>10.00</b>
<b>Grilled Salmon Caesar Salad</b>	<b>12.00</b>
<b>Asian Grilled Chicken Salad</b>	<b>10.00</b>
Baby Spinach Tossed in Asian Vinaigrette with Fried Wontons, Almonds, Pickled Ginger, Red Peppers, and Marinated Grilled Chicken	
<b>Fried Chicken Salad</b>	<b>10.00</b>
Mesclun Greens, Fried Chicken Tenders, Tomatoes, Bacon, and Chopped Egg; Served with Honey Mustard Dressing	
<b>Seared Tuna Salad</b>	<b>13.00</b>
Sushi Grade Tuna (Seared Rare) over Soy Mustard Dressing with Mesclun Greens Tossed in Sesame Ginger Vinaigrette; Served with Red Peppers, Pickled Ginger, and Wasabi	
<b>*Gorgonzola Pear Salad</b>	<b>9.50</b>
Gorgonzola Cheese, Sliced Pear, Sun Dried Cranberries, and Spice Crusted Walnuts; Served over Mesclun Greens; Tossed in Raspberry Vinaigrette	
Choice of Balsamic Vinaigrette, Creamy Gorgonzola, Buttermilk Garlic, Raspberry Vinaigrette, and Honey Mustard Dressings	

## \$7 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

Bosc's Famous Flaming Stone Beer Battered Icelandic Cod With Vinegar Coleslaw, French Fries, and Tartar Sauce

### Wednesday

#### Grilled Cheese & Soup

Chef Bosc's Grilled Cheese Creation of the Day With Our Homemade Soup Selection

### 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 and Soups: 2.50

<b>Wood Oven Planked Salmon</b>	<b>15.00</b>
North Atlantic Salmon Marinated in a Soy-Pineapple Glaze and Roasted on a Cedar Plank; Served with Roasted Asparagus	
<b>Shrimp Scampi</b>	<b>14.00</b>
Gulf Shrimp Sautéed with Garlic, Butter, White Wine, and Lemon Parsley; Served Over Capellini Pasta	
<b>Gorgonzola Chicken</b>	<b>12.00</b>
Herbed Chicken Tossed with Sun Dried Tomatoes in a Gorgonzola Cream Sauce on Penne Rigate	
<b>*Eggplant Manicotti</b>	<b>12.00</b>
Fried Eggplant Filled and Rolled with Ricotta Mozzarella Garlic and Parmesan, Then Baked and Layed Over Marinara	
<b>Chicken and Sausage Rigatoni</b>	<b>12.00</b>
Italian Sausage with Red and Green Peppers, Chicken Tossed in a Red Wine Marinara Sauce Over Rigatoni Pasta	
<b>*Black Bean &amp; Goat Cheese Tamale</b>	<b>11.00</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	

## WOOD-FIRED OVEN PIZZAS

### Side Salads and Soups: 2.50

<b>BBQ Chicken</b>	<b>10.00</b>
BBQ Chicken and Shaved Red Onions with Smoked and Whole Milk Mozzarella	
<b>*California</b>	<b>9.75</b>
Chèvre Cheese, Mozzarella, Sun Dried Tomatoes, Fresh Basil, and Pine Nuts on an Olive Oil Crust	
<b>Palermo</b>	<b>10.00</b>
Classic Mix of Sweet Italian Sausage, Pepperoni, Fresh Portabella Mushrooms, Pizza Sauce, and Whole Milk Mozzarella	
<b>Pollo Diablo</b>	<b>10.00</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>Buffalo Chicken</b>	<b>10.00</b>
Marinated Chicken with Mozzarella Cheese, Celery, Crumbled Gorgonzola Cheese, Hot Wing Sauce, and Ranch Dressing	
<b>Margherita</b>	<b>9.75</b>
Whole Milk Mozzarella, Fresh Tomatoes, Fresh Basil, and Extra Virgin Olive Oil	
<b>Meatball Stromboli</b>	<b>11.00</b>
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 and Soups: 2.50

<b>Blackened Fish Sandwich</b>	<b>10.00</b>
Fish Filet Dusted in Cajun Spices and Blackened; Served on a Hoagie with Shredded Lettuce, Tomato, and Remoulade	
<b>Bosc's Burger</b>	<b>10.00</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>9.00</b>
Applewood Bacon, Provolone Cheese, Mesclun, Mustard, Tomato, and Mayonnaise	
<b>Grilled Chicken Breast</b>	<b>9.00</b>
Soy and Pineapple Marinated Chicken Breast Grilled and Topped with Fontina Cheese, Tomatoes, Lettuce, and Basil Mayonnaise	
<b>*Vegetable Burger</b>	<b>9.00</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>9.00</b>
Portabella Mushroom Marinated and Char-Grilled; Topped with Provolone Cheese, Lettuce, Roasted Red Peppers, and Basil Mayonnaise	
<b>Angus Steak Sandwich</b>	<b>13.00</b>
Center-Cut 10oz Ribeye Char-Grilled with Tabasco Onions, Rustic Sourdough, and Green Onion Remoulade	
<b>Oyster Po'boy</b>	<b>9.00</b>
Oysters Dredged in Seasoned Flour and Fried Golden Brown; Served on a Sourdough Baguette with Shredded Lettuce and Remoulade	
<b>Pastrami Rubeben Sandwich</b>	<b>9.00</b>
Shaved Pastrami, Sauerkraut, Baby Swiss, and Thousand Island Dressing on Grilled Marbled Rye	
<b>Bosc's Muffuletta</b>	<b>10.00</b>
Bosc's Rendition of the Classic Sandwich with Genoa Salami, Pepperoni, Mortadella, Provolone, and Marinated Olive Salad	