

# LUNCH

## APPETIZERS

**BBQ Pork Sliders** 10.00  
Three Hand-pulled Pork Shoulder Sandwiches Topped with Coleslaw, BBQ Sauce, and Tabasco Onions

**Hot Spinach & Artichoke Dip** 8.00  
A Savory Blend of Artichoke Hearts, Spinach, Garlic, and Two Cheeses; Served with Fresh Baked Crostini

**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

**Crab Cakes** 10.00  
Lump Crab Meat, Fresh Red Pepper, Scallions; Served with Lemon Aioli

**Garlic Parmesan Fries** 4.00

**SOUP & SALADS** Choice of Balsamic Vinaigrette, Creamy Gorgonzola, Buttermilk Garlic, Raspberry Vinaigrette, and Honey Mustard Dressing

**Fresh Daily Soup** 4.00

**\*House Mista** 4.25  
A Blend of Exotic Organic California Baby Mesclun Greens, Carrots, and Tomatoes; Choice of Dressing

**\*House Caesar** 5.25  
Romaine Lettuce Tossed with Sun Dried Tomatoes, Parmesan Cheese, Croutons, and Homemade Caesar Dressing

**Grilled Chicken Caesar Salad** 10.00

**\*Portabella Caesar Salad** 10.00

**Grilled Salmon Caesar Salad** 12.00

**Asian Grilled Chicken Salad** 10.00  
Baby Spinach Tossed in Asian Vinaigrette with Fried Wontons, Almonds, Pickled Ginger, Red Peppers, and Marinated Grilled Chicken

**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 Mesclun 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 Mesclun Greens; Tossed in Raspberry Vinaigrette

## ENTRÉES Side Salads and 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

**\*Eggplant Manicotti** 12.00  
Fried Eggplant Filled and Rolled with Ricotta Mozzarella Garlic and Parmesan, Then Baked and Layed Over Marinara

**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 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

**BBQ Chicken** 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

**Buffalo Chicken** 10.00  
Marinated Chicken with Mozzarella Cheese, Celery, Crumbled Gorgonzola Cheese, Hot Wing Sauce, and Ranch Dressing

**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 and Soups: 2.50

**Blackened Fish Sandwich** 10.00  
Fish Filet Dusted in Cajun Spices and Blackened; Served on a Hoagie with Shredded Lettuce, Tomato, and Remoulade

**Oyster Po'boy** 7.50  
Oysters Dredged in Seasoned Flour and Fried Golden; Served with Lettuce and Remoulade

**Boscoss 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  
Appelwood 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  
Center-Cut 10oz Ribeye Char-Grilled with Tabasco Onions, Rustic Sourdough, and Green Onion Remoulade

**Pastrami Rubeen Sandwich** 9.00  
Shaved Pastrami, Sauerkraut, Baby Swiss, and Thousand Island Dressing on Grilled Marbled Rye

**Boscoss Muffeletta** 10.00  
Boscoss Rendition of the Classic Sandwich with Genoa Salami, Pepperoni, Mortadella, Provolone, and Marinated Olive Salad



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# DINNER



## APPETIZERS

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| <b>BBQ Pork Sliders</b><br>Three Hand-pulled Pork Shoulder Sandwiches Topped with Coleslaw, BBQ Sauce, and Tabasco Onions                         | <b>10.00</b> |
| <b>*Fried Artichoke Hearts</b><br>Served with Buttermilk Garlic Dipping Sauce   | <b>8.00</b>  |
| <b>*Hot Spinach &amp; Artichoke Dip</b><br>A Savory Blend of Artichoke Hearts, Spinach, Garlic, and Two Cheeses; Served with Fresh Baked Crostini | <b>7.25</b>  |
| <b>Calamari</b><br>Hand Breaded and Fried to Perfection; Served with Chile Infused Marinara   | <b>7.50</b>  |
| <b>Ahi Tuna Tacos</b><br>Chopped Sushi Tuna, Shredded Lettuce, Pico De Gallo, and Smoky Sour Cream in Crisp Wontons                               | <b>8.00</b>  |
| <b>Crab Cakes</b><br>Lump Crab Meat, Fresh Red Pepper, Scallions; Served with Lemon Aioli   | <b>10.00</b> |
| <b>*Stuffed Portabella</b><br>Char-Grilled, Stuffed with Sun-Dried Tomato Pesto, Gorgonzola, and Pine Nuts; Served with Aged Balsamic Vinegar     | <b>7.50</b>  |
| <b>Smoked Duck Spring Rolls</b><br>Crisp Spring Rolls Filled with Duck, Scallions, Carrots, and Cabbage; Served with Spicy Szechwan Chile Sauce   | <b>7.50</b>  |
| <b>Wood Oven Shrimp</b><br>Jumbo Shrimp in a Spicy Sauce Made with Fresh Herbs, Garlic, Butter, and Creole Seasonings; Served with French Bread   | <b>8.50</b>  |

## SOUP & SALADS

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| <b>Fresh Daily Soup</b>  | <b>5.25</b>  |
| <b>*Bosc's House Mista</b><br>A Blend of Exotic Organic California Baby Mesclun Greens, Carrots, and Tomatoes; Choice of Dressing  | <b>5.25</b>  |
| <b>Bosc's House Caesar</b><br>Romaine Lettuce Tossed with Sun Dried Tomatoes, Parmesan Cheese, Croutons, and Homemade Caesar Dressing  | <b>6.25</b>  |
| <b>Grilled Chicken Caesar Salad</b>  | <b>11.00</b> |
| <b>*Portabella Caesar Salad</b>  | <b>11.00</b> |
| <b>Grilled Salmon Caesar Salad</b>   | <b>13.00</b> |
| <b>Asian Chicken Salad</b><br>Baby Spinach Tossed in Asian Vinaigrette with Fried Wontons, Almonds, Pickled Ginger, Red Peppers, and Marinated Grilled Chicken                                       | <b>11.00</b> |
| <b>Fried Chicken Salad</b><br>Mesclun Greens, Fried Chicken Tenders, Tomatoes, Bacon, and Chopped Egg; Served with Honey Mustard Dressing  | <b>11.00</b> |
| <b>Seared Tuna Salad</b><br>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>14.00</b> |
| <b>*Gorgonzola Pear Salad</b><br>Gorgonzola Cheese, Sliced Pear, Sun Dried Cranberries, and Spice Crusted Walnuts; Served over Mixed Baby Greens; Tossed in Raspberry Vinaigrette                    | <b>10.50</b> |

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

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

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

## SANDWICHES

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

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| <b>Blackened Grouper Sandwich</b><br>Grouper Filet Dusted in Cajun Spices and Blackened; Served on a Hoagie with Shredded Lettuce, Tomato, and Remoulade                   | <b>11.00</b> |
| <b>Bosc's Burger</b><br>Fresh Ground Angus Sirloin Cooked to Order; Served with Tomato, Onion, Pickle, and Lettuce. Your Choice of Swiss, Cheddar, or American Cheese      | <b>11.00</b> |
| <b>Smoked Chicken Club</b><br>Applewood Bacon, Provolone Cheese, Mesclun, Mustard, Tomato, and Mayonnaise  | <b>10.00</b> |
| <b>*Vegetable Burger</b><br>Meat-Free Patty with Onion, Tomato, Pickle, Lettuce, and Dijon Mustard. Your Choice of Swiss, Cheddar, or American Cheese                      | <b>10.00</b> |
| <b>*Grilled Portabella Club Sandwich</b><br>Portabella Mushroom Marinated and Char-Grilled; Topped with Fontina Cheese, Lettuce, Roasted Red Peppers, and Basil Mayonnaise | <b>10.00</b> |
| <b>Angus Steak Sandwich</b><br>Center-Cut 10oz Ribeye Char-Grilled with Tabasco Onions, Rustic Sourdough, and Green Onion Remoulade  | <b>14.00</b> |

\*Prepared with Cheese, but no Meat Products

We accept all major credit cards. Sorry no personal checks. 17% gratuity may be added on parties of ten people or when more than five separate checks are requested for a table. Separate checks are available for parties of ten persons or less.

## PASTA Side Salads and Soups: 2.50

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

## ENTRÉES Side Salads and Soups: 2.50

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| <b>Tonight's Seasonal Catch</b><br>Personally Selected by Chef Bosc's; Served with Seasonal Vegetables   | <b>19.00</b> |
| <b>Shrimp &amp; Grits</b><br>Creamy Asiago Cheese Grits Topped with Jumbo Shrimp and Tasso Gravy   | <b>16.00</b> |
| <b>Wood Oven Planked Salmon</b><br>North Atlantic Salmon Marinated in a Soy-Pineapple Glaze and Roasted on a Cedar Plank; Served with Roasted Asparagus and Roasted Garlic Mashed Potatoes                                       | <b>21.00</b> |
| <b>Free Range Angus Filet</b><br>8 oz Angus Filet Mignon Grilled to Perfection with Béarnaise Sauce and Topped with a Large Gulf Shrimp; Served with Roasted Potatoes and Asparagus  | <b>28.00</b> |
| <b>Center Cut Ribeye Steak</b><br>Seasoned Angus Ribeye Steak, Topped with Herb Garlic Butter; Served with Roasted Garlic Mashed Potatoes and Vegetable Medley   | <b>26.00</b> |
| <b>Smoked Pork Chop</b><br>One Thick 8oz Hickory Smoked Chop with Guajillo Chile and Coffee Bean BBQ Sauce; Served with Mashed Sweet Potatoes and Crispy Onions  | <b>16.00</b> |
| <b>Pan Seared Chicken</b><br>Two Chicken Breasts Pan seared with Lemon Pesto Marinade; Served with Sweet Potato Fries and Roasted Brussels Sprouts   | <b>17.00</b> |
| <b>*Black Bean &amp; Goat Cheese Tamale</b><br>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 | <b>14.00</b> |

## DESSERTS

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| <b>Creme Brulée Grand Marnier</b><br>Creamy Custard with a Hint of Orange and Vanilla Beans   | <b>6.00</b> |
| <b>Apple Crisp</b><br>Served Piping Hot with Ice Cream, Nuts, and Caramel Sauce   | <b>6.75</b> |
| <b>Bread Pudding Of The Day</b>   | <b>6.25</b> |
| <b>Chocolate Torte Cake</b><br>Rich Fudgy Cake with Bittersweet Chocolate Sauce; Topped with Fresh Raspberries. This is the Dessert for Chocolate Lovers! | <b>6.50</b> |
| <b>Tiramisu</b><br>Classic Italian Dessert with Ladyfingers Soaked with Espresso then Layered with Mascarpone and Grated Chocolate                        | <b>6.50</b> |