

# LUNCH

## APPETIZERS

**Hot Spinach & Artichoke Dip** 7.25  
A Savory Blend of Artichoke Hearts, Spinach, Garlic, and Two Cheeses; Served with Fresh Baked Crostini

**Calamari** 7.00  
Hand Breaded and Fried to Perfection; Served with Chile Infused Marinara

**Smoked Duck Spring Rolls** 7.00  
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 Roasted Red Pepper Aioli

**Garlic Parmesan Fries** 4.00

**Sliders** 10.00  
Three Hand-Made, Ground Angus Sirloin Patties Topped with Gorgonzola Cheese, Applewood Bacon, and Green Peppercorn Sauce

**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** 4.25  
Romaine Lettuce Tossed with Sun Dried Tomatoes, Parmesan Cheese, Croutons, and Homemade Caesar Dressing

**Grilled Chicken Caesar Salad** 9.00

**\*Portabella Caesar Salad** 9.00

**Grilled Salmon Caesar Salad** 11.00

**Asian Grilled Chicken Salad** 8.50  
Baby Spinach Tossed in Asian Vinaigrette with Fried Wontons, Almonds, Pickled Ginger, Red Peppers, and Marinated Grilled Chicken

**Fried Chicken Salad** 9.00  
Mesclun Greens, Fried Chicken Tenders, Tomatoes, Bacon, and Chopped Egg; Served with Honey Mustard Dressing

**Seared Tuna Salad** 12.00  
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** 8.50  
Gorgonzola Cheese, Sliced Pear, Sun Dried Cranberries, and Spice Crusted Walnuts; Served over Mesclun Greens; Tossed in Raspberry Vinaigrette

## ENTRÉES

**Side Salads and Soups: 2.25**

**Wood Oven Planked Salmon** 13.00  
North Atlantic Salmon Marinated and Roasted on a Cedar Plank; Served with Roasted Asparagus

**Black Bean & Goat Cheese Tamale** 9.00  
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

**Shrimp Carbonara** 13.00  
Gulf Shrimp over Farfalle Pasta with Applewood Smoked Bacon, Peas, and Tomatoes in a Parmesan Cream Sauce

**Gorgonzola Chicken** 12.00  
Herbed Chicken Tossed with Sun Dried Tomatoes in a Gorgonzola Cream Sauce on Penne Rigate

**\*Eggplant Manicotti** 11.00  
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

## WOOD-FIRED OVEN PIZZAS

**Side Salads and Soups: 2.25**

**BBQ Chicken** 8.25  
BBQ Chicken and Shaved Red Onions with Smoked and Whole Milk Mozzarella

**California** 8.50  
Chèvre Cheese, Mozzarella, Sun Dried Tomatoes, Fresh Basil, and Pine Nuts on an Olive Oil Crust

**Palermo** 9.25  
Classic Mix of Sweet Italian Sausage, Pepperoni, Fresh Portabella Mushrooms, Pizza Sauce, and Whole Milk Mozzarella

**Pollo Diablo** 8.25  
Mesquite Smoked Chicken Breast, Roasted Red Peppers, Poblanos, Monterey Jack, Whole Milk Mozzarella, and Fresh Cilantro; Topped with Spicy Diablo Sauce

**\*Mediterranean** 9.00  
Pesto, Spinach, Artichokes, Tomatoes, Pizza Sauce, Kalamata Olives, with Feta and Whole Milk Mozzarella

**Buffalo Chicken** 9.00  
Marinated Chicken with Mozzarella Cheese, Celery, Crumbled Gorgonzola Cheese, Hot Wing Sauce, and Ranch Dressing

**Meatball Stromboli** 10.00  
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: 2.25**

**Blackened Fish Sandwich** 8.00  
Fish Filet Dusted in Cajun Spices and Blackened; Served on a Hoagie with Shredded Lettuce, Tomato, and Remoulade

**Boscors Burger** 7.50  
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** 7.50  
Applewood Bacon, Provolone Cheese, Mesclun, Mustard, Tomato, and Mayonnaise

**Grilled Chicken Breast** 7.00  
Soy and Pineapple Marinated Chicken Breast Grilled and Topped with Fontina Cheese, Tomatoes, Lettuce, and Basil Mayonnaise

**\*Vegetable Burger** 7.00  
Meat-Free Patty with Onion, Tomato, Pickle, Lettuce, and Dijon Mustard. Your Choice of Swiss, Cheddar, or American Cheese

**\*Grilled Portabella Club Sandwich** 7.50  
Portabella Mushroom Marinated and Char-Grilled; Topped with Fontina Cheese, Lettuce, Roasted Red Peppers, and Basil Mayonnaise

**Angus Steak Sandwich** 12.00  
Center-Cut 10oz Ribeye Char-Grilled with Tabasco Onions, Rustic Sourdough, and Green Onion Remoulade

**Pastrami Rubeen Sandwich** 7.50  
Shaved Pastrami, Sauerkraut, Baby Swiss, and Thousand Island Dressing on Grilled Marbled Rye

**Boscors Muffuletta** 7.50  
Boscors Rendition of the Classic Sandwich with Genoa Salami, Pepperoni, Mortadella, Provolone, and Marinated Olive Salad

**Shrimp Poboy** 7.50  
Shrimp Dredged in Seasoned Flour and Fried Golden; Served with Lettuce and Remoulade



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**We accept all major credit cards.**  
**Sorry no personal checks.**

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# DINNER

## APPETIZERS

### \*Hot Spinach & Artichoke Dip

A Savory Blend of Artichoke Hearts, Spinach, Garlic, and Two Cheeses; Served with Fresh Baked Crostini

### \*Fried Artichoke Hearts

Served with Buttermilk Garlic Dipping Sauce

### Smoked Duck Spring Rolls

Crisp Spring Rolls Filled with Smoked Duck, Grilled Scallions, Julienne Carrots, and Cabbage; Served with Spicy Szechwan Chile Sauce

### Crab Cakes

Lump Crab Meat, Fresh Red Pepper, Scallions; Served with Roasted Red Pepper Aioli

### Ahi Tuna Tacos

Chopped Sushi Tuna, Shredded Lettuce, Pico De Gallo, and Smoky Sour Cream in Crisp Wontons

### Calamari

Hand Breaded and Fried to Perfection; Served with Chile Infused Marinara

### Wood Oven Shrimp

Wood Oven Roasted Jumbo Shrimp in a Spicy Sauce Made with Fresh Herbs, Garlic, Butter, and Creole Seasonings; Served with French Bread

### \*Stuffed Portabella

Char-Grilled, Stuffed with Sun-Dried Tomato Pesto, Gorgonzola, and Pine Nuts; Served with Aged Balsamic Vinegar

### Sliders

Three Hand-Made, Ground Angus Sirloin Patties Topped with Gorgonzola Cheese, Applewood Bacon, and Green Peppercorn Sauce

## SOUP & SALADS

### Fresh Daily Soup

#### \*House Mista

A Blend of Exotic Organic California Baby Mesclun Greens, Carrots, and Tomatoes; Choice of Dressing

#### \*House Caesar

Romaine Lettuce Tossed with Sun Dried Tomatoes, Parmesan Cheese, Croutons, and Homemade Caesar Dressing

### Grilled Chicken Caesar Salad

#### \*Portabella Caesar Salad

### Grilled Salmon Caesar Salad

### Asian Grilled Chicken Salad

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

### Fried Chicken Salad

Mesclun Greens, Fried Chicken Tenders, Tomatoes, Bacon, and Chopped Egg; Served with Honey Mustard Dressing

### Seared Tuna Salad

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

#### \*Gorgonzola Pear Salad

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

7.25

7.00

7.00

10.00

8.00

7.00

7.50

6.75

10.00

## WOOD-FIRED OVEN PIZZAS

### BBQ Chicken

BBQ Chicken and Shaved Red Onions with Smoked and Whole Milk Mozzarella

#### \*California

Chèvre Cheese, Mozzarella, Sun Dried Tomatoes, Fresh Basil, and Pine Nuts on an Olive Oil Crust

#### Palermo

Classic Mix of Sweet Italian Sausage, Pepperoni, Fresh Portabella Mushrooms, Pizza Sauce, and Whole Milk Mozzarella

#### Pollo Diablo

Mesquite Smoked Chicken Breast, Roasted Red Peppers, Poblanos, Monterey Jack, Whole Milk Mozzarella, and Fresh Cilantro; Topped with Spicy Diablo Sauce

#### \*Mediterranean

Pesto, Spinach, Artichokes, Tomatoes, Pizza Sauce, Kalamata Olives, with Feta and Whole Milk Mozzarella

#### Margherita

Tomatoes, Fresh Basil, and Whole Milk Mozzarella on Olive Oil Crust

#### Buffalo Chicken

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

#### Meatball Stromboli

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: 2.25**

#### Blackened Fish Sandwich

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

#### Boscors Burger

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

Applewood Bacon, Provolone Cheese, Mesclun, Mustard, Tomato, and Mayonnaise

#### \*Vegetable Burger

Meat-Free Patty with Onion, Tomato, Pickle, Lettuce, and Dijon Mustard. Your Choice of Swiss, Cheddar, or American Cheese

#### \*Grilled Portabella Club Sandwich

Portabella Mushroom Marinated and Char-Grilled; Topped with Fontina Cheese, Lettuce, Roasted Red Peppers, and Basil Mayonnaise

#### Angus Steak Sandwich

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

\*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.

9.25

9.00

9.75

9.00

9.00

8.25

9.00

10.00

8.00

8.75

9.00

8.00

8.50

13.00

## PASTA

**Side Salads and Soups: 2.25**

### Shrimp Carbonara

Gulf Shrimp Over Farfalle Pasta with Applewood Smoked Bacon, Peas, and Tomatoes in a Parmesan Cream Sauce

### Gorgonzola Chicken

Herbed Chicken Tossed with Sun Dried Tomatoes in a Gorgonzola Cream Sauce on Penne Rigate

#### \*Eggplant Manicotti

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

### Chicken and Sausage Rigatoni

Italian Sausage with Red and Green Peppers, Chicken Tossed in a Red Wine Marinara Sauce Over Rigatoni Pasta

## ENTRÉES

**Side Salads and Soups: 2.25**

### Pan Seared Chicken

Two Chicken Breasts Pan seared with Lemon Pesto Marinade; Served with Sweet Potato Fries and Roasted Brussels Sprouts

### Boscors Angus Filet

Angus Filet Mignon Grilled to Perfection with Bearnaise Sauce and Topped with a Large Gulf Shrimp Served with Roasted Potatoes and Asparagus

### Wood Oven Planked Salmon

North Atlantic Salmon Marinated in a Soy-Pineapple Glaze and Roasted on a Cedar Plank; Served with Roasted Asparagus and Roasted Garlic Mashed Potatoes

### Tonight's Seasonal Catch

Personally Selected by Chef Boscors; Served with Seasonal Vegetables

### Center Cut Ribeye Steak

Seasoned Angus Ribeye Steak, Topped with Herb Garlic Butter; Served with Roasted Garlic Mashed Potatoes and Vegetable Medley

### Smoked Pork Chop

One Thick 8oz Hickory Smoked Chop with Guajillo Chile and Coffee Bean BBQ Sauce; Served with Mashed Sweet Potatoes and Crispy Onions

### \*Black Bean & Goat Cheese Tamale

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

## DESSERTS

### Creme Brulée Grand Marnier

Creamy Custard with a Hint of Orange and Vanilla Beans

### Apple Crisp

Served Piping Hot with Ice Cream, Nuts, and Caramel Sauce

### Bread Pudding Of The Day

### Chocolate Torte Cake

Rich Fudgy Cake with Bittersweet Chocolate Sauce; Topped with Fresh Raspberries. This is the Dessert for Chocolate Lovers!

### Tiramisu

Classic Italian Dessert with Ladyfingers Soaked with Espresso then Layered with Mascarpone and Grated Chocolate

14.00

13.00

12.00

13.00

17.00

28.00

19.00

19.00

26.00

16.00

13.00

6.00

6.00

6.25

6.50

6.50