

LUNCH

APPETIZERS

*Fried Artichoke Hearts Served with Buttermilk Garlic Dipping Sauce	8.00
*Hummus Duo Traditional Chick Pea Hummus and Zesty Black Bean Hummus Served with Lavash	7.50
*Hot Spinach & Artichoke Dip A Savory Blend of Artichoke Hearts, Spinach, Garlic, and Two Cheeses; Served with Fresh Baked Crostini	8.00
Calamari Hand Breaded and Fried to Perfection; Served with Chile Infused Marinara	7.50
*Stuffed Portabella Char-Grilled, Stuffed with Sun-Dried Tomato Pesto, Gorgonzola, and Pine Nuts; Served with Aged Balsamic Vinegar	7.50
Wood Oven Shrimp Jumbo Shrimp in a Spicy Sauce Made with Fresh Herbs, Garlic, Butter, and Creole Seasonings; Served with French Bread	8.50
Garlic Parmesan Fries	4.00

SOUP & SALADS Dressings: Balsamic Vinaigrette, Creamy Gorgonzola, Buttermilk Garlic, Raspberry Vinaigrette, and Honey Mustard

Fresh Daily Soup	4.00
*House Mista A Blend of Organic Baby Mesclun Greens, Fresh Mozzarella, Cherry Tomatoes, and Red Onion	5.25
*House Caesar Romaine Lettuce Tossed with Sun Dried Tomatoes, Parmesan Cheese, Croutons, and Homemade Caesar Dressing	5.25
Grilled Chicken Caesar Salad	10.00
*Portabella Caesar Salad	10.00
Grilled Salmon Caesar Salad	12.00
Asian Chicken Salad Baby Spinach Tossed in Asian Vinaigrette with Fried Wontons, Almonds, Pickled Ginger, Red Peppers, and Marinated Grilled Chicken	10.00
*Greek Salad Romaine Lettuce Tossed with Balsamic Vinaigrette, Feta Cheese, Kalamata Olives, Cucumbers, Tomatoes, Shaved Red Onion, and Marinated Artichoke Hearts	10.00
Fried Chicken Salad Mesclun Greens, Fried Chicken Tenders, Tomatoes, Bacon, and Chopped Egg; Served with Honey Mustard Dressing	10.00
Seared Tuna Salad 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	13.00
*Gorgonzola Pear Salad Gorgonzola Cheese, Sliced Pear, Sun Dried Cranberries, and Spice Crusted Walnuts; Served over Mixed Baby Greens; Tossed in Raspberry Vinaigrette	9.50

ENTRÉES Side Salads or Soups: 2.50

Wood Oven Planked Salmon North Atlantic Salmon Marinated in a Soy-Pineapple Glaze and Roasted on a Cedar Plank; Served with Roasted Asparagus	15.00
Shrimp Carbonara Gulf Shrimp over Farfalle Pasta with Applewood Smoked Bacon, Peas, and Tomatoes in a Parmesan Cream Sauce	14.00
Eggplant Manicotti Fried Eggplant Filled and Rolled with Ricotta Mozzarella Garlic and Parmesan, Then Baked and Served Over Capellini Pasta	12.00
Gorgonzola Chicken Herbed Chicken Tossed with Sun Dried Tomatoes in a Gorgonzola Cream Sauce on Penne Rigate	12.00

ENTRÉES (continued) Side Salads or Soups: 2.50

Baked Lasagna Bolognese Tender Pasta Layered with Sauce Bolognese, Porcini Mushrooms, Fresh Herbs, and Two Cheeses	11.00
*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	11.00
Chicken and Sausage Rigatoni Italian Sausage with Red and Green Peppers, Chicken Tossed in a Red Wine Marinara Sauce Over Rigatoni Pasta	12.00

WOOD-FIRED OVEN PIZZAS Side Salads or Soups: 2.50

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

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

Blackened Grouper Sandwich Grouper Filet Dusted in Cajun Spices and Blackened; Served on a Hoagie with Shredded Lettuce, Tomato, and Remoulade	10.00
Oyster Po'boy Oysters Dredged in Seasoned Flour and Fried Golden Brown; Served on a Sourdough Baguette with Tomatoes, Shredded Lettuce, and Remoulade	8.25
BoscOs Burger Fresh Ground Angus Sirloin; Served with Tomato, Onion, Pickle, and Lettuce. Your Choice of Swiss, Cheddar, or American Cheese	10.00
Smoked Chicken Club Applewood Bacon, Provolone Cheese, Mesclun, Mustard, Tomato, and Mayonnaise	9.00
Grilled Chicken Breast Soy and Pineapple Marinated Chicken Breast Grilled and Topped with Fontina Cheese, Tomatoes, Lettuce, and Basil Mayonnaise	9.00
*Vegetable Burger Meat-Free Patty with Onion, Tomato, Pickle, Lettuce, and Dijon Mustard. Your Choice of Swiss, Cheddar, or American Cheese	9.00
*Grilled Portabella Club Sandwich Portabella Mushroom Marinated and Char-Grilled; Topped with Fontina Cheese, Lettuce, Roasted Red Peppers, and Basil Mayonnaise	9.00
Angus Steak Sandwich Hand-Cut 10oz Ribeye Char-Grilled with Tabasco Onions, Sourdough, and Green Onion Remoulade	13.00
Pastrami Rueben Sandwich Shaved Pastrami, Sauerkraut, Baby Swiss, and Thousand Island Dressing on Grilled Marbled Rye	9.00
BoscOs Muffeletta BoscOs Rendition of the Classic Sandwich with Genoa Salami, Pepperoni, Mortadella, Capicola, Provolone, and Marinated Olive Salad	10.00



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DINNER



APPETIZERS

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

SOUP & SALADS

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

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

WOOD-FIRED OVEN PIZZAS Side Salads and Soups: 2.50

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

SANDWICHES

Choice of Fresh Fruit, Pasta Salad, Fries, or Add Garlic Parmesan Fries (1.00).

Side Salads and Soups: 2.50	
Blackened Grouper Sandwich Grouper Filet Dusted in Cajun Spices and Blackened; Served on a Hoagie with Shredded Lettuce, Tomato, and Remoulade	11.00
Bosc's Burger Fresh Ground Angus Sirloin Cooked to Order; Served with Tomato, Onion, Pickle, and Lettuce. Your Choice of Swiss, Cheddar, or American Cheese	11.00
Smoked Chicken Club Applewood Bacon, Provolone Cheese, Mesclun, Mustard, Tomato, and Mayonnaise	10.00
*Vegetable Burger Meat-Free Patty with Onion, Tomato, Pickle, Lettuce, and Dijon Mustard. Your Choice of Swiss, Cheddar, or American Cheese	10.00
*Grilled Portabella Club Sandwich Portabella Mushroom Marinated and Char-Grilled; Topped with Fontina Cheese, Lettuce, Roasted Red Peppers, and Basil Mayonnaise	10.00
Angus Steak Sandwich Center-Cut 10oz Ribeye Char-Grilled with Tabasco Onions, Rustic Sourdough, and Green Onion Remoulade	14.00

*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

Shrimp Scampi Gulf Shrimp Sautéed with Garlic, Butter, White Wine, and Lemon Parsley; Served Over Capellini Pasta	15.00
Gorgonzola Chicken Herbed Chicken Tossed with Sun Dried Tomatoes in a Gorgonzola Cream Sauce on Penne Rigate	14.00
Baked Lasagna Bolognese Tender Pasta Layered with Sauce Bolognese, Porcini Mushrooms, Fresh Herbs, and Two Cheeses	13.00
Eggplant Manicotti Fried Eggplant Filled and Rolled with Ricotta Mozzarella Garlic and Parmesan, Then Baked and Served Over Capellini Pasta	15.00
Chicken and Sausage Rigatoni Italian Sausage with Red and Green Peppers, Chicken Tossed in a Red Wine Marinara Sauce Over Rigatoni Pasta	14.50

ENTRÉES Side Salads and Soups: 2.50

Tonight's Seasonal Catch Personally Selected by Chef Bosc's; Served with Seasonal Vegetables	19.00
Shrimp & Grits Creamy Asiago Cheese Grits Topped with Jumbo Shrimp and Tasso Gravy	16.00
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	21.00
Nori Crusted Tuna Sushi Grade Ahi Tuna Wrapped in Nori (Seaweed Paper), Lightly Tempura Battered, and Flash Fried. Served RARE with Wasabi-Ginger Sauce, Jasmine Rice, and Vegetable Medley	23.00
Center Cut Ribeye Steak Seasoned Angus Ribeye Steak, Topped with Herb Garlic Butter; Served with Roasted Garlic Mashed Potatoes and Vegetable Medley	25.00
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	16.00
Pan Seared Chicken Two Chicken Breasts Pan seared with Lemon Pesto Marinade; Served with Sweet Potato Fries and Roasted Brussels Sprouts	17.00
*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. Includes a Side Salad	14.00

DESSERTS

Creme Brulée Grand Marnier Creamy Custard with a Hint of Orange and Vanilla Beans	6.00
Apple Crisp Served Piping Hot with Ice Cream, Nuts, and Caramel Sauce	6.75
Bread Pudding Of The Day	6.25
Chocolate Mocha Torte Rich Bittersweet Chocolate and Espresso Cake Topped with Bosc's Stout Gelato	6.50
Tiramisu Classic Italian Dessert with Ladyfingers Soaked with Espresso then Layered with Mascarpone and Grated Chocolate	6.50