

DINNER

APPETIZERS

*Fried Artichoke Hearts	8.00
Served with Buttermilk Garlic Dipping Sauce	
*Hummus	7.50
Zesty Black Bean Hummus Served with Fresh Naan	
*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	
Ahi Tuna Tacos	8.00
Chopped Sushi Tuna, Shredded Lettuce, Pico De Gallo, and Smoky Sour Cream in Crisp Wontons	
Crab Cakes	10.00
Lump Crab Meat, Fresh Red Pepper, Scallions; Served with Lemon Aioli	
*Stuffed Portabella	7.50
Char-Grilled, Stuffed with Sun-Dried Tomato Pesto, Gorgonzola, and Pine Nuts; Served with Aged Balsamic Vinegar	
Sliders	10.00
Three Hand-Made, Ground Angus Sirloin Patties Topped with Gorgonzola Cheese, Applewood Bacon, and Green Peppercorn Sauce	
Smoked Duck Spring Rolls	7.50
Crisp Spring Rolls Filled with Duck, Scallions, Carrots, and Cabbage; Served with Spicy Szechwan Chile Sauce	
Wood Oven Shrimp	9.00
Jumbo Shrimp in a Spicy Sauce Made with Fresh Herbs, Garlic, Butter, and Creole Seasonings; Served with French Bread	

SOUP & SALADS

Fresh Daily Soup	6.00
*Bosc's House Mista	6.00
A Blend of Exotic Organic California Baby Mesclun Greens, Carrots, and Tomatoes; Choice of Dressing	
Bosc's House Caesar	6.25
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	12.00
Bosc's House Blend of Mixed Lettuce and Cabbage Tossed in Asian Vinaigrette with Fried Wontons, Almonds, Pickled Ginger, and Grilled Chicken	
Fried Chicken Salad	12.00
Mesclun Greens, Fried Chicken Tenders, Tomatoes, Bacon, and Chopped Egg; Served with Honey Mustard Dressing	
Seared Tuna Salad	14.00
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	11.00
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	

*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.

ENTRÉES Side Salads and Soups: 2.50

Tonight's Seasonal Catch	19.00
Personally Selected by Chef Bosc's; Served with Seasonal Vegetables	
Wood Oven Planked Salmon	21.00
North Atlantic Salmon Marinated and Roasted on a Cedar Plank; Served with Roasted Asparagus and Roasted Garlic Mashed Potatoes	
Nori Crusted Tuna	24.00
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	
Shrimp & Grits	17.00
Creamy Asiago Cheese Grits Topped with Jumbo Shrimp and Tasso Gravy	
Center Cut Ribeye Steak	26.00
Seasoned Angus Ribeye Steak, Topped with Herb Garlic Butter; Served with Roasted Garlic Mashed Potatoes and Vegetable Medley	
Smoked Pork Chop	16.00
One Thick 8oz Hickory Smoked Chop with Guajillo Chile and Coffee Bean BBQ Sauce; Served with Mashed Sweet Potatoes and Crispy Onions	
Pan Seared Chicken	17.00
Two Chicken Breasts Pan seared with Lemon Pesto Marinade; Served with Sweet Potato Fries and Roasted Brussels Sprouts	
*Black Bean & Goat Cheese Tamale	15.00
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. Includes a Side Salad	

WOOD-FIRED OVEN PIZZAS Side Salads and Soups: 2.50

Germantown Purist	11.00
BBQ Chicken and Shaved Red Onions with Smoked and Whole Milk Mozzarella	
*California	10.00
Chèvre Cheese, Mozzarella, Sun Dried Tomatoes, Fresh Basil, and Pine Nuts on an Olive Oil Crust	
Palermo	11.00
Classic Mix of Sweet Italian Sausage, Pepperoni, Fresh Portabella Mushrooms, Pizza Sauce, and Whole Milk Mozzarella	
Pollo Diablo	11.00
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	
*Quattro Formaggi	10.00
Garlic Oiled Crust and Four White Cheeses, Mozzarella, Feta, Parmesan, and Cheddar	
Buffalo Chicken	11.00
Marinated Chicken with Mozzarella Cheese, Celery, Crumbled Gorgonzola Cheese, Hot Wing Sauce, and Ranch Dressing	
Santa Fe Shrimp	12.00
Ancho Shrimp with Cilantro Black Bean Sauce, Mozzarella, Jack, and Cheddar Cheeses; Topped with Pico De Gallo and Sour Cream	
Meatball Stromboli	11.00
Homemade all Beef Meatballs with Whole Milk Mozzarella, Provolone, Fresh Basil and Marinara Sauce	

PASTA Side Salads and Soups: 2.50

Shrimp Scampi	15.00
Gulf Shrimp Sautéed with Garlic Butter, White Wine, Diced Tomatoes, and Lemon Parsley; Served Over Capellini Pasta	
Gorgonzola Chicken	14.00
Herbed Chicken Tossed with Sun Dried Tomatoes in a Gorgonzola Cream Sauce on Penne Rigate	
Baked Lasagna Bolognese	12.00
Tender Pasta Layered with Sauce Bolognese, Porcini Mushrooms, Fresh Herbs, and Two Cheeses	
Eggplant Manicotti	15.00
Fried Eggplant Filled and Rolled with Ricotta, Mozzarella, Garlic, and Parmesan, Then Baked and Served Over Capellini Pasta	
Chicken and Sausage Rigatoni	14.50
Italian Sausage with Red and Green Peppers, Chicken Tossed in a Red Wine Marinara Sauce Over Rigatoni Pasta	

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

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