

LUNCH

APPETIZERS

*Hot Spinach & Artichoke Dip A Savory Blend of Artichoke Hearts, Spinach, Garlic, and Two Cheeses; Served with Fresh Baked Crostini	8.00
*Hummus Zesty Black Bean Hummus Served with Fresh Naan	7.50
Calamari Hand Breaded and Fried to Perfection; Served with Chile Infused Marinara	7.50
Smoked Duck Spring Rolls Crisp Spring Rolls Filled with Smoked Duck, Grilled Scallions, Julienne Carrots, and Cabbage; Served with Spicy Szechwan Chile Sauce	7.50
Crab Cakes Lump Crab Meat, Fresh Red Pepper, Scallions; Served with Roasted Lemon Basil Aioli	10.00

SOUP & SALADS

Fresh Daily Soup	4.00
*Bosc's House Mista A Blend of Exotic Organic California Baby Mesclun Greens, Carrots, and Tomatoes; Choice of Dressing	4.25
Bosc's House Caesar 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	5.25
Chopped Chicken Salad Bosc's House Blend of Mixed Lettuce and Cabbage Tossed in Asian Vinaigrette with Fried Wontons, Almonds, Pickled Ginger, and Grilled Chicken	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
*Spinach Berry Salad Fresh Strawberry, Goat Cheese, Spiced Walnuts, Red Onion; Tossed in Raspberry Vinaigrette Choice of Balsamic Vinaigrette, Creamy Gorgonzola, Buttermilk Garlic, Raspberry Vinaigrette, and Honey Mustard Dressings	9.50

ENTRÉES Side Salads and Soups: 2.50

Wood Oven Planked Salmon North Atlantic Salmon Marinated and Roasted on a Cedar Plank; Served with Roasted Asparagus	15.00
Shrimp Scampi Gulf Shrimp Sautéed with Garlic Butter, White Wine, Diced Tomatoes, and Lemon Parsley; Served Over Capellini Pasta	14.00
Chicken and Sausage Rigatoni Italian Sausage with Red and Green Peppers, Chicken Tossed in a Red Wine Marinara Sauce Over Rigatoni Pasta	12.00
Gorgonzola Chicken Herbed Chicken Tossed with Sun Dried Tomatoes in a Gorgonzola Cream Sauce on Penne Rigate	12.00
Eggplant Manicotti Fried Eggplant Filled and Rolled with Ricotta, Mozzarella, Garlic, and Parmesan, Then Baked and Served Over Capellini Pasta	12.00
*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

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	10.00
*Mediterranean Pesto, Spinach, Artichokes, Tomatoes, Pizza Sauce, Kalamata Olives, Feta, Whole Milk Mozzarella	10.00
Quattro Formaggi Garlic Oiled Crust and Four White Cheeses, Mozzarella, Feta, Parmesan, and Cheddar	9.50
Buffalo Chicken Marinated Chicken with Mozzarella Cheese, Celery, Crumbled Gorgonzola Cheese, Hot Wing Sauce, and Ranch Dressing	10.00
Santa Fe Shrimp Ancho Shrimp with Cilantro Black Bean Sauce, Mozzarella, Jack, and Cheddar Cheeses; Topped with Pico De Gallo and Sour Cream	11.00
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	10.00
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	10.00
Smoked Chicken Club Appelwood 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 Center-Cut 10oz Ribeye Char-Grilled with Tabasco Onions, Rustic Sourdough, and Green Onion Remoulade	13.00
Pastrami Reuben Sandwich Shaved Pastrami, Sauerkraut, Baby Swiss, and Thousand Island Dressing on Grilled Marbled Rye	9.00
Bosc's Muffeletta Bosc's Rendition of the Classic Sandwich with Genoa Salami, Pepperoni, Mortadella, Provolone, and Marinated Olive Salad	10.00
Oyster Poboy Oysters Dredged in Seasoned Flour and Fried Golden, Served with Lettuce and Remoulade	9.00



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DINNER



APPETIZERS

Sliders Three Hand-Made, Ground Angus Sirloin Patties Topped with Gorgonzola Cheese, Applewood Bacon, and Green Peppercorn Sauce	10.00
*Hummus Zesty Black Bean Hummus Served with Fresh Naan	7.50
*Fried Artichoke Hearts Served with Buttermilk Garlic Dipping Sauce	8.00
*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
Crab Cakes Lump Crab Meat, Fresh Red Pepper, Scallions; Served with Lemon Aioli	10.00
*Stuffed Portabella Char-Grilled, Stuffed with Sun-Dried Tomato Pesto, Gorgonzola, and Pine Nuts; Served with Aged Balsamic Vinegar	7.50
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	9.00

SOUP & SALADS

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

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	11.00
*California Chèvre Cheese, Mozzarella, Sun Dried Tomatoes, Fresh Basil, and Pine Nuts on an Olive Oil Crust	10.00
Palermo Classic Mix of Sweet Italian Sausage, Pepperoni, Fresh Portobella Mushrooms, Pizza Sauce, and Whole Milk Mozzarella	11.00
Pollo Diablo Mesquite Smoked Chicken Breast, Roasted Red Peppers, Poblanos, Monterey Jack, Whole Milk Mozzarella, and Fresh Cilantro; Topped with Spicy Diablo Sauce	11.00
*Mediterranean Pesto, Spinach, Artichokes, Tomatoes, Pizza Sauce, Kalamata Olives, Feta, Whole Milk Mozzarella	10.00
Quattro Formaggi Garlic Oiled Crust and Four White Cheeses, Mozzarella, Feta, Parmesan, and Cheddar	10.00
Buffalo Chicken Marinated Chicken with Mozzarella Cheese, Celery, Crumbled Gorgonzola Cheese, Hot Wing Sauce, and Ranch Dressing	11.00
Santa Fe Shrimp Ancho Shrimp with Black Bean Cilantro Sauce, Mozzarella, Jack, and Cheddar Cheeses; Topped with Pico De Gallo and Sour Cream	12.00
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

PASTA Side Salads and Soups: 2.50

Shrimp Scampi Gulf Shrimp Sautéed with Garlic Butter, White Wine, Diced Tomatoes, 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	12.00
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	17.00
Wood Oven Planked Salmon North Atlantic Salmon Marinated 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	24.00
Center Cut Ribeye Steak Seasoned Angus Ribeye Steak, Topped with Herb Garlic Butter; Served with Roasted Garlic Mashed Potatoes and Vegetable Medley	26.00
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	15.00

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	6.50
Chocolate Torte Cake Rich Fudgy Cake with Bittersweet Chocolate Sauce; Topped with Fresh Berries. This is the Dessert for Chocolate Lovers!	6.50
Tiramisu Classic Italian Dessert with Ladyfingers Soaked with Espresso then Layered with Mascarpone and Grated Chocolate	6.50