

DUCK EMPANADA

radish, onion, carrot, scallion, plum sauce

FISH CEVICHE*

rocoto pepper, red onion, cilantro, sweet potato, choclo, chips

WAGYU BEEF CARPACCIO*

arugula, shaved parmesan, evoo, shallot & caper vinaigrette, crostini

SHRIMP COCKTAIL*

wild white prawns, cocktaiasauce, horseradish

BOGIE'S BRUSCHETTA

tomato, onion, basil, ciabatta point, balsamic pearls

Soups

BUTTERNUT SQUASH

green apple, bacon, local micro greens

MAINE LOBSTER BISQUE

citrus crème frâiche, local micro greens

BOGIE'S SALAD

local greens, heirloom tomato, cucumber, carrot, feta cheese, champagne vinaigrette

GRILLED CAESAR SALAD

baby romaine, herb croutons, shaved parmesan, caesar dressing



GRILLED LOBSTER TAIL*

mashed potato, haricot vert, lemon beurre blanc

ANGEL HAIR PASTA

garlic, shallot, heirloom tomato, capers, white wine, parmesan cheese, basil

BRANZINO*

local vegetables, lemon beurre blanc

DUCK CONFIT*

carrot purée, red wine reduction, sautéed brussels sprouts

CREAMY WHITE RISOTTO

white wine, shallot, baby spinach, blistered tomato

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Braveheart Prime Cuts

80Z FILET MIGNON*
180Z COWBOY RIBEYE*
PORTERHOUSE FOR 2*
WAGYU STRIP*

TRUFFLE BUTTER

Steak Sauces

AU POIVRE

BÉARNAISE*

BORDELAISE SAUCE
HORSERADISH CREAM

CHIMICHURRI

Final Touches
BLUE CHEESE & CARAMELIZED ONIONS

ROASTED WILD MUSHROOMS
OSCAR STYLE: ASPARAGUS & CRAB MEAT*
SHRIMP SCAMPI SAUCE*

For the Table

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WHITE TRUFFLE MAC & CHEESE

elbow pasta, cheese sauce, topped with parmesan herb panko

CHEF VEGETABLES OF THE DAY

shallot, garlic, white wine

BRUSSELS SPROUTS

sweet & spicy chili sauce, topped with bacon

LOADED MASHED POTATO

onion, bacon, cheese, sour cream, butter

TRUFFLE STEAK FRIES

truffle oil, garlic, parmesan, parsley