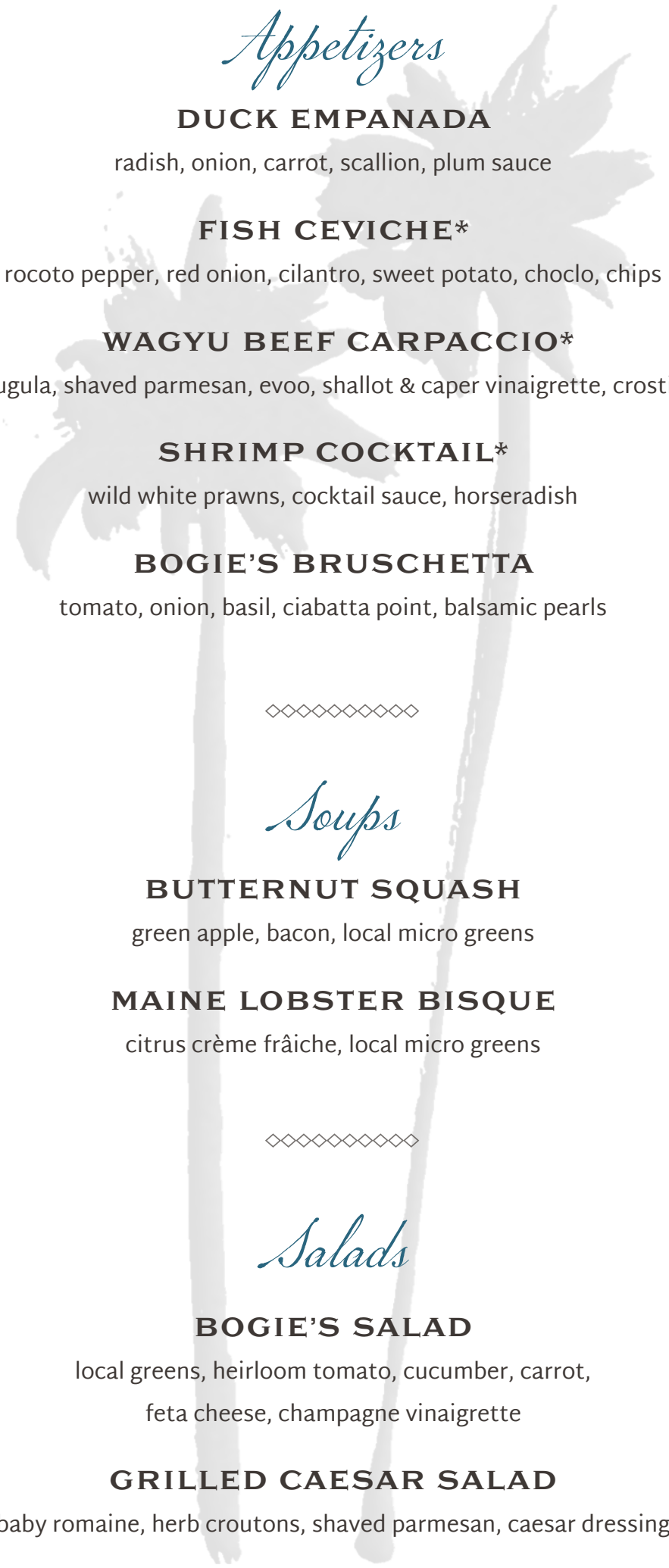




Appetizers

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, cocktail sauce, 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 fraîche, local micro greens



Salads

BOGIE'S SALAD

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

GRILLED CAESAR SALAD

baby romaine, herb croutons, shaved parmesan, caesar dressing



TO ENSURE A SMOOTH AND ELEVATED DINING EXPERIENCE, A SERVICE CHARGE WILL BE APPLIED TO PARTIES OF SIX OR MORE.

*Consuming raw or under cooked meats, poultry, shellfish, seafood or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. Please inform your server of any and all allergies.

Entrées

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



Braveheart Prime Cuts

8OZ FILET MIGNON*

18OZ COWBOY RIBEYE*

PORTERHOUSE FOR 2*

WAGYU STRIP*

Steak Sauces

TRUFFLE BUTTER

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

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