

BONEFISH GRILL®

Arrives Fresh & Hand-Cut Daily

SOUP

Corn Chowder with Lump Crab

GREENS

Bonefish Caesar GF

If served without croutons.
With homemade garlic croutons.

Bonefish House GF

Farmed greens, hearts of palm, Kalamata olives, tomatoes, pine nuts, citrus herb vinaigrette.

Chilled Asparagus GF

With a lemon, basil vinaigrette.

Grilled Salmon and Asparagus Salad GF

Farmed greens, pecan-dusted goat cheese, green beans, fennel, tomatoes, citrus herb vinaigrette.

Florida Cobb Salad GF

“Walkerswood” jerk chicken, avocado, mango, tomatoes, Danish Bleu Cheese, pine nuts, citrus herb vinaigrette.

HAND HELDS

Served with house chips.

Bang Bang Tacos

Two tortillas filled with Bang Bang shrimp, crisp lettuce and diced tomatoes.

Wild Grouper Sandwich

Cajun Style with special sauce, lettuce and tomato.

VEGETABLES & SIDES

Garlic Whipped Potatoes **GF**

Potatoes Au Gratin

Herbed Jasmine Rice **GF**

Steamed Vegetable Medley **GF**

French Green Beans (Haricot Verts) **GF**

Steamed Broccoli **GF**

DESSERTS

Macadamia Nut Brownie GF

Flourless brownie with raspberry sauce and vanilla ice cream.

Key Lime Pie

With a roasted pecan crust.

Crème Brûlée GF

With berries and whipped cream.

STARTERS & SHARING

★ **Bang Bang Shrimp**

Tender, crispy shrimp tossed in a creamy, spicy sauce.

Saucy Shrimp GF

Shrimp sautéed in a Lime Tomato Garlic sauce with Kalamata olives and Feta cheese.

Mussels Josephine GF

Prince Edward Island Mussels sautéed with tomatoes, garlic, basil and lemon wine sauce.

Cajun Chicken Egg Roll

Blackened chicken, roasted corn, onions and peppers served with a tangy mustard sauce.

Crab Cakes

Two jumbo lump cakes with two delightful sauces.

Ahi Tuna Sashimi

Sesame seared, sliced with wasabi and pickled ginger.

Bacon Wrapped Atlantic Sea Scallops

Tender & crispy and topped with chutney. Served with mango salsa.

Coconut Crusted Shrimp

6 jumbo shrimp served with a tangy sweet dipping sauce.

Crispy Calamari

Tender calamari flash fried and served with marinara and Thai “sweet hot” sauce.

GRILLED FISH ~ over our wood-burning grill ~

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Gulf Grouper GF

Snake River Rainbow Trout GF

★ **Chilean Sea Bass GF**

Atlantic Salmon GF

Ahi Tuna GF

Sea Scallops & Shrimp GF

Longfin Tilapia GF

Cold Water Lobster Tails GF

YOUR CHOICE OF
SIGNATURE SAUCES

Mango Salsa GF

Chimichurri GF

(GF if ordered without the Aji Panca rub)

Pan Asian

Lemon Butter GF

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SAUTÉED & BAKED

Pistachio Parmesan Crusted Rainbow Trout

Sautéed and topped with artichoke hearts, fresh basil and lemon butter.

★ **Imperial Longfin**

Royal delicacy pan-seared, baked and stuffed with shrimp, scallops and crab meat.

Diablo Shrimp Fettuccine

Shrimp with tomatoes, capers, onions, green chiles, spinach fettuccine in garlic cream sauce.

Gulf Grouper Piccata

Sautéed, topped with a lemon caper butter.

Chicken Portabella Pasta

Chicken breast, fettuccine, portabellas, peppers, tomatoes, olives and capers in a wine sauce.

GRILLED SPECIALTIES ~ over our wood-burning grill ~

★ **Lily’s Chicken GF**

Chicken breast, goat cheese, sautéed spinach, artichoke hearts and a lemon basil sauce.

Fontina Chop

A boneless pork chop with Fontina cheese, garlic, prosciutto & mushroom marsala wine sauce.

Sirloin Steak USDA Choice **GF**

“Center cut,” seasoned & grilled.

Filet Mignon USDA Choice **GF**

“Center cut,” seasoned & grilled.

Scampi Topped Filet USDA Choice

Shrimp, sautéed with garlic in a white wine butter sauce, paired with our center-cut, petite filet.

Aji Panca Rubbed Ribeye USDA Choice

Chili rubbed. Served with a Chimichurri sauce.

Chicken Marsala

Grilled chicken breast, mushrooms and prosciutto marsala wine sauce.

Tenderloin Portabella Piccata

Crumb dusted pork tenderloin, grilled and topped with a portabella piccata sauce.

DAILY SPECIALS/TOPPINGS - Since our specials and toppings change nightly, these items may not have been reviewed for gluten. Please consider this in light of your individual requirements and needs.

*Seasonal Vegetable Garnish served with all entrees is GLUTEN FREE (except Zucchini and Tomatoes).

★ **Popular Guest Choice**

WINES GF

All wines are gluten free. Listed in descending order by category, from lighter and milder to more intense and full-bodied.

Champagne

Kenwood "Yulupa Cuvée Brut"
Moët & Chandon
Veuve Clicquot "Yellow Label", France

Classic Whites

Signature White Sangria
Beringer, White Zinfandel, California
La Terre, White Zinfandel, California
Bridgeview "Blue Moon", Riesling, Oregon
Chateau Ste. Michelle, Riesling, Washington
Conundrum, Blend, Napa

Pinot Grigio

Ecco Domani, Italy
King Estate "Signature Collection", Oregon
Maso Canali, Italy
Santa Margherita, Alto Adige, Italy

Sauvignon Blanc

Kenwood, Sonoma
Brancott Marlborough, New Zealand

Chardonnay

La Terre, California
Rosemount, S.E. Australia
Clos Du Bois, North Coast
Kendall Jackson "V.R.", California
Sonoma-Cutrer, Russian River
Merryvale "Starmont", Napa
Ferrari-Carano, Alexander Valley

Pinot Noir

Mirassou, California
Bridgeview "Blue Moon", Oregon
La Crema, Sonoma Coast
Wild Horse, Central Coast

Classic Reds

Signature Red Sangria
Ménage à Trois Red Blend, California
Rosemount, Shiraz, S.E. Australia
Jacob's Creek Reserve Shiraz, Australia

Merlot

Canyon Road, California
Blackstone, California
Rodney Strong, Sonoma
St. Francis, Sonoma

Cabernet Sauvignon

Canyon Road, California
Stonehedge, California
Hayman and Hill "Reserve", Napa
Francis Coppola Diamond Series Ivory Label, California
Chateau Ste. Michelle, Washington
Sebastiani, Sonoma
Marques de Casa Concha, Chile

Zinfandel

Ravenswood, California
Seghesio, Sonoma

MARTINIS & COCKTAILS

Black Cherry Guava Mojito GF

Cruzan Black Cherry and Guava rum, freshly muddled mint and lime.

Pomegranate Martini GF

Fris Vodka infused with the fresh flavors of mango and pomegranate.

Ocean Trust Mango Martini GF

Absolut Citron vodka combined with freshly muddled mango and orange with a surprising twist.

* We are proud to be affiliated with Ocean Trust, an ocean conservation foundation building partnerships for the environment. Bonefish Grill will donate \$1 for each Ocean Trust Martini sold to Ocean Trust. Visit them at www.oceantrust.org

Cosmopolitan GF

Ketel One Citroen Vodka, Patrón Citrónge, splash of lime juice and a splash of cranberry juice.

Raspberry Martini GF

Stolichnaya Razberi Vodka, Razzmatazz with a splash of Sprite and sour mix. Served with fresh raspberries.

Perfect Patrón Margarita GF

Patrón Silver Tequila and Citrónge, with fresh lemon and lime juice.

Chocolate Martini GF

Stolichnaya Vanil Vodka, Godiva white and dark chocolate liqueurs garnished with chocolate sprinkles.

Lemongrass Martini GF

Absolut Ruby Red and Absolut vodka combined with the fresh flavors of lemongrass, basil and lime.

Classic Vodka Martini GF

Level premium vodka, shaken and garnished with Danish Bleu Cheese stuffed olives.

Bonefish Martini® GF

Stolichnaya Vodka, champagne, splash of cranberry juice, garnished with an orange twist.

Espresso Martini GF

Stolichnaya Vanil Vodka, Kahlua, crème de cacao and espresso. Served with a chocolate sugared rim.

Lemon Drop Martini GF

Ketel One Citroen Vodka flavored with sugar and fresh lemon juice. Served with a sugared rim.

Hpnotiq Breeze Martini GF

Tropical combination of Bacardi Cóco, Hpnotiq liqueur and pineapple juice.

Sour Apple Martini GF

Van Gogh Appel Vodka combined with DeKuyper Sour Apple Pucker and a splash of Sprite. Topped with an apple cherry garnish.

BEERS

Budweiser

Samuel Adams

Coors Light

Bud Light

Michelob ULTRA

Miller Lite

Heineken

Stella Artois

Amstel Light

Corona Extra

Newcastle Brown Ale

BEVERAGES

We proudly serve *Coca-Cola* products.

Iced Tea • Coffee

Aqua Panna Bottled Water

San Pellegrino Sparkling Water

Espresso • Cappuccino

This menu and the information on it is provided by Bonefish Grill®, in cooperation with the Gluten Intolerance Group® (GIG®), as a service to our customers. Bonefish Grill and GIG assume no responsibility for its use and any resulting liability or consequential damages is denied. Cynthia Kupper, a Registered Dietitian with GIG prepared this information (which has not been verified with Bonefish Grill). Patrons are encouraged to their satisfaction, to consider this information in light of their individual requirements and needs. Updated 10/2008. GIG extends our sincere appreciation to Outback Corp. and Bonefish Grill for being proactive by making it easier for persons with gluten intolerance to enjoy dining out.

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