

## A P P E T I Z E R S

### FRIED GREEN TOMATOES 8

creamy smoked jalapeno sauce, goat cheese, basil oil, tomatoes

### LUMP CRAB CAKE 10

arugula salad, remoulade, grilled lemon

### MUSHROOM RAGOUT 7

crusty garlic bread

### LITTLENECK CLAMS 9

steamed in olive oil, herbs, and lemon garlic butter

### BLUE CHEESE POLENTA DIP 7

walnuts and bread for dipping

### KESSLER CALAMARI 11

tomatoes, olives, Asiago, coriander, fresh cilantro, Moroccan aioli

### GRILLED SHRIMP COCKTAIL 12

smoked tomato dipping sauce, fresh greens

### BOHEMIAN PLATE for sharing 16 small plate 9

smoked and cured meats and sausages,  
Gruyere, Brie, mustard, pickles, rustic breads, grapes

## S A L A D S

### CORDOVA GRILLED OR CHILLED CAESAR 7

Pecorino Romano cheese,  
Caesar dressing, pickled ginger

### ORGANIC MIXED GREENS 5

feta cheese, toasted almonds, balsamic vinaigrette

### TOMATO MOZARELLA PROSCIUTTO 9

basil and asiago oil, balsamic reduction, finished with arugula

### THE WEDGE 8

caramelized bacon, cherry tomatoes, candied walnuts,  
bleu cheese, jalapeno ranch dressing

### CHOP HOUSE SALAD 9

mixed greens, bacon, avocado, tomatoes,  
almonds, dates, goat cheese and croutons,  
balsamic vinaigrette, creamy smoked jalapeno or Caesar dressing

## S O U P S

Cup 5 Bowl 7

### SMOKED TOMATO SOUP

goat cheese, tomato and onion

### SEAFOOD CHOWDER

white creamy seafood and vegetable chowder

# THE BOHEME

## GRILL

Our Angus Beef® has been all naturally aged  
for 21 to 30 days and then hand cut,  
seasoned and grilled to perfection.

### BONE IN RIB EYE

20oz. - \$ 36

*\*Sequoia Grove Cabernet Sauvignon*

### NY STRIP

14oz. - \$24

*\*Frog's Leap Zinfandel*

### FILET MIGNON

8oz \$ 26

*\*Penfold's Bin 28 Shiraz*

### RACK OF LAMB

Full Rack - \$24

*\*Zaca Mesa 'Z Cuvee'*

### AHI TUNA

7oz. - \$ 22

*\*Louis Jadot Rosé*

### SALMON

7oz - \$19

*\*King Estate Pinot Noir*

*\*Suggested Wine Pairings*

## S I D E S

Single 3 Family Style 6

Baked Idaho  
Mashed potatoes  
French fries  
Creamy Polenta

Bohemian Mac and Cheese  
Grilled romaine with blue cheese  
Grilled asparagus  
Baked tomatoes with herbs  
Green beans  
Risotto  
Mushroom Ragout

## SPECIALTIES

### **CRAB RAVIOLI 26**

shrimp and crabmeat, sweet peas, asiago cheese, vodka cream sauce

*\*Louis Jadot Pouilly-Fuisse*

### **GROUPER 25**

haricot verts, creamy polenta, tomato pan sauce

*\*Merryvale Sauvignon Blanc*

### **SEA BASS 31**

cilantro truffle oil, mashed potatoes, asparagus, balsamic reduction

*\*Frog's Leap Sauvignon Blanc*

### **FILET MIGNON 32**

blue cheese buttermilk, blueberry sauce, mashed potatoes, asparagus,

*\*Penfold's Bin 28 Shiraz*

### **NEW YORK STRIP 29**

mash potatoes, green peppercorn sauce, green beans

*\*Frog's Leap Zinfandel*

### **SCALLOPS 24**

risotto with vodka tomato sauce, arugula, basil pesto

*\*Purité Riesling*

### **RISOTTO 18**

tomatoe, pea coulis, romano cheese, asparagus

*\*Masi 'Bello Oville' Toscana Rosso*

### **SALMON 24**

cashew crusted, spinach, mandarin glaze, spicy pepper sauce, mashed potato

*\*King Estate Pinot Noir*

## SAMPLER 39

with WINE TASTING 59

### *first* **KESSLER CALAMARI**

*Frog's Leap Sauvignon Blanc, Napa Valley*

### *second* **MONICA MIXED GREENS**

*Stratton Lummis Chardonnay, Carneros*

### *third* **FILET MIGNON**

*Penfold's Bin 28 Shiraz, South Australia*

### *dessert* **BLACKBERRY CRÈME BRULEE**

*King Estate Vin Glace, Oregon*

## DESSERTS 7

### **MASCARPONE AND CREAM CHEESE CAKE**

with Martha Jane's blueberry preserves

### **BLACK FOREST LAVA CAKE**

nearly baked chocolate cake, sour cherries, vanilla bean ice cream

### **GERMAN APPLE PIE**

cinammon ice cream

### **MARTHA JANE'S PRESERVED BLUEBERRIES**

vanilla bean ice cream, Gaufrette cookies

### **BLACKBERRY CRÈME BRULEE**

sugar candy crust

*20% gratuity will be added to parties of 6 people or more.*

*Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs or un-pasteurized milk may increase your risk of food born illness*