

A P P E T I Z E R S

FRIED GREEN TOMATOES 7 small bite 4
creamy smoked jalapeno dipping sauce

LUMP CRAB CAKE 9 small bite 5
caper mustard Wendel sauce and fresh greens

MUSHROOM RAGOUT 7 small bite 4
crusty garlic bread

SKILLET ROASTED BLACK MUSSELS 10
sea salt, olive oil, white wine, tomatoes

BLUE CHEESE POLENTA DIP 6
walnuts and bread for dipping

KESSLER CALAMARI 9 small bite 5
tomatoes, olives, Asiago, coriander, fresh cilantro, Moroccan aioli

GRILLED SHRIMP 11
smoked tomato dipping sauce, fresh greens

BOHEMIAN PLATE for sharing 13 small bite 7
smoked and cured meats and sausages,
Gruyere, Brie, mustard, pickles, rustic breads, grapes

S A L A D S

CORDOVA GRILLED OR CHILLED CAESAR 6
pecorino romano, blue cheese, asiago cookie and caesar dressing

ORGANIC MONICA MIXED GREENS 5
Feta, candied almonds, balsamic vinaigrette

TOMATO, MOZZARELLA, PROSCIUTTO 8
basil and asiago oil, balsamic reduction

THE WEDGE WITH CARAMELIZED SMOKED BACON 7
smoked creamy jalapeno dressing, tomatoes,
Romano cheese, hard boiled egg

CHOP HOUSE SALAD 8
mixed greens, bacon, chicken, avocado, tomatoes,
almonds, dates, goat cheese and croutons,
balsamic vinaigrette, creamy smoked jalapeno or Caesar dressing

S O U P S

Cup 4 Bowl 6

SMOKED TOMATO
goat cheese, basil, onions

CLAM AND CORN CHOWDER
new england style

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. - \$ 34

NY STRIP

8oz. - \$14 14oz. - \$24

TOP SIRLOIN FILET STEAK

8 oz. - \$12

FILET MIGNON

5oz \$14 8oz \$22

RACK OF LAMB

HALF - \$16 FULL - \$24

CHICKEN

9oz. - \$ 10

AHI TUNA

8oz. - \$ 16

SALMON

8oz. - \$ 13

*Suggested Wine Pairings

S I D E S

Single 3 Family Style 6

Baked Idaho
Rösti
Mashed potatoes
French fries
Creamy Polenta
Bohemian Mac and Cheese
Mushroom ragout
Grilled romaine with blue cheese
Grilled asparagus
Baked tomatoes with herbs
Green beans
Risotto

SPECIALTIES

RAVIOLI 18

crab, sweet peas, tomatoes, asiago cheese, vodka cream sauce

GROUPER 22

lemon, thyme, polenta

SEA BASS 27

cilantro truffle oil, mashed potatoes, asparagus, balsamic reduction

SALMON 18

cashew crusted, spinach, mandarin glaze, spicy pepper sauce

SCALLOPS 24

turmeric sauce, beet reduction, risotto

RISOTTO 16

tomatoe, pea coulis, romano cheese, asparagus

SPÄTZLI 14

german dumplings, mushrooms, sauteed onions, cheese

FILET MIGNON 27

blue cheese butter, blueberry sauce, rösti, grilled asparagus,

NEW YORK STRIP 29

mash potatoes, green peppercorn sauce, green beans

SAMPLER 36

with WINE TASTING 58

first **KESSLER CALAMARI**

Donnafuggata Anthilia, Sicily Italy

second **MONICA MIXED GREENS**

Sonoma Cutrer, Chardonnay, Russian River Ranches, Sonoma

third **FILET MIGNON**

Flora Springs Cabernet Sauvignon, Napa Valley California

dessert **BLACKBERRY CRÈME BRULEE**

Pacific Rim Vin De Glaciere, Washington

DESSERTS 6

MASCARPONE AND CREAM CHEESE CAKE

berry garnish

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, citrus almond madelines

BLACKBERRY CRÈME BRULEE

Sugar Candy Crust