

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, fresh greens

SKILLET ROASTED BLACK MUSSELS 9
olive oil, sea salt, white wine and smoked tomatoes

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

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

S O U P S Cup 4 Bowl 6

SMOKED TOMATO SOUP

CLAM AND CORN CHOWDER

S A L A D S

CHOP HOUSE SALAD 10
mixed tender greens, avocado, bacon, tomatoes,
almonds, dates, goat cheese and croutons,
balsamic vinaigrette, creamy smoked jalapeno or Caesar dressing

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

MONICA MIXED GREENS small 5 entrée 8
Feta, candied almonds, balsamic vinaigrette

PRINCESS ANNE CHICKEN SALAD 9
roasted chicken with Herbs de Provence,
hearts of romaine, toasted baguette

add on's

house smoked chicken 4
three jumbo grilled shrimp 6
Kessler calamari 5

THE BOHEME

S T E A K S & G R I L L

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

8 oz NY STRIP STEAK 11

8 oz TOP SIRLOIN FILET STEAK 9

5 oz BEEF TENDERLOIN 12

6 oz SALMON STEAK 9

9 oz CHICKEN BREAST 8

8oz AHI TUNA 13

S I D E S

Single 3 Family Style 6

Mashed potatoes
French fries
Sautéed Spinach
Bohemian Mac and Cheese
Grilled asparagus
Mushroom ragout
Green beans

GRILLED OR CHILLED CAESAR small 6 entrée 9
Pecorino Romano and blue cheese, asiago cookie,
pickled ginger, Caesar dressing

MOZZARELLA AND BEEFSTEAK TOMOTO STACK 10
basil and asiago oil, balsamic reduction

BISTRO LUNCH 14

includes your choice of iced tea or soda

CUP OF SOUP OR PETITE ORGANIC MIXED GREENS SALAD

FRIEDA LINDER MEATLOAF

house made with beef and Italian sausage, mozzarella cheese and spinach with mashed potatoes and green beans with mushroom gravy

or

GRILLED BOHEME BRATWURST

bratwurst, sauerkraut, grain mustard and Red Stag potatoes

or

CASHEW SALMON

cashew crusted, spinach, mandarin glaze, spicy pepper sauce

RAVIOLI 12

crab, sweet peas, tomatoes, Vodka cream sauce

SPÄTZLI WITH MUSHROOMS 11

Swiss dumplings, sauteed onions, mozzarella, Swiss and Romano cheese

SUNNY SIDE EGGS, CHEESE AND HAM RÖSTI 10

Swiss cheese, Black Forest ham and a sunny side egg

WHITEFISH SANDWICH 7

Cod filet, brioche bun, muenster cheese, caper tartar sauce

FLAME GRILLED SIRLOIN BURGER 7

swiss, blue cheese or cheddar
lettuce, tomato, onion and fries
add bacon 2

CHICKEN CAESAR WRAP 7

romaine hearts, bacon, pecorino romano cheese

REUBEN ON CHALLAH BREAD 8

corned beef, swiss and provolone cheese,
sauerkraut and boheme sauce

TURKEY AND AVOCADO 7

chibata, swiss, chipotle mayo

SMOKED CHICKEN CROISSANT 7

house seasoning, Gruyere and petite house salad

add fries or a side of fruit to any sandwich 2

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