

BOS LUNCH MENU

APPETIZERS

Fried Calamari
Calamari Rings, Lightly Seasoned, Served with Cocktail and Cajun Tartar Sauce 10.95

Spinach Artichoke Dip
Spinach, Artichoke Hearts, Shallots and Parmesan Cheese with a Touch of Cream, Served Warm with Crostini 10.95

Trio of Hummus
Sun-Dried Tomato, Kalamata Olives and Traditional Hummus, Served with Grilled Flat Bread and Cucumbers 8.95

Shrimp Cocktail
Gulf Shrimp with Tangy Cocktail Sauce 13.95

Onion Rings
Served with Bleu Cheese Dressing 7.95

Seared Rare Ahi Tuna
Served with Pickled Cucumber, Fried Spinach, Wasabi, Pickled Ginger and Soy Sauce *13.95

Jumbo Lump Crab Cake
Jumbo Lumpmeat, Seasoned with Old Bay, Served with a Shallot White Wine Reduction 13.95

HOMEMADE SOUPS

Small Bowl 4.95 Large Bowl 6.75

Soup of the Day
Ask Your Server for Today's Selection

New England Clam Chowder
Eastern Chopped Clams

WINES BY THE GLASS

WHITE WINES

SPARKLING
Chandon Brut Classic, California SPLIT 9.75

CHARDONNAY
La Terre, California 7.50
Beringer, California 7.95
Chateau Ste. Michelle, Washington 8.95
Markham, Napa Valley 11.95

OTHER WHITES
Pinot Grigio, Placido, Italy 7.50
Pinot Grigio, Maso Canali, Italy 10.95
Sauvignon Blanc, Rodney Strong, Sonoma . 7.95
Riesling, Saint M, Germany 8.75
White Zinfandel, Woodbridge, California . . . 6.75

RED WINES

PINOT NOIR
Mirassou, California 7.95
Francis Coppola, Monterey 11.95

MERLOT
Beringer, Stone Cellars, California 7.50
Rodney Strong, Sonoma 8.95
Clos Du Bois, North Coast 10.50

CABERNET SAUVIGNON
Sycamore Lane, California 7.50
Kenwood, California 8.95
J. Lohr, Seven Oaks, Paso Robles 10.75
BV, Napa Valley 12.95

OTHER REDS
Zinfandel, Cellar No. 8, California 7.95
Syrah, Francis Coppola, Monterey 8.95

OUR COMPLETE WINE LIST IS AVAILABLE WITH SOME EXTRAORDINARY SELECTIONS. ASK YOUR SERVER

For your convenience, 18% gratuity is added to all parties of 7 or more. Gratuity is discretionary, Thank You

Take-Out Available

STARTERS

Small Bowl of Soup with Any Entree 3.95

Caesar or Mixed Green Salad with Any Entree 4.95

SPECIALTY SANDWICHES

Choice of Cole Slaw, Shoestrings or Fresh Fruit
All of Our Burgers are Hand Formed
1/2 lb. *Certified Angus Beef*™

Cheeseburger
Served with Lettuce, Tomato, Sliced Onion and Choice of Cheese on a Sesame Seed Bun *11.95

Pepper Bacon Burger
Topped with Double Cheddar and Pepper Bacon with Thousand Island Dressing *12.95

Hamburger
Served with Lettuce, Tomato and Sliced Onion on a Sesame Seed Bun *10.95

Santa Fe Chicken Wrap
Blackened Chicken, Corn, Black Beans, Avocado, Tomatoes, Roasted Peppers and Chipotle Aioli, Wrapped in a Whole Wheat Tortilla 12.95

Original Beef Dip
Sirloin Sliced Thin, Dipped in Au Jus, on a Sourdough Roll with Hot Mustard Sauce 11.95

Tuna Melt
Scoop of White Albacore Tuna Salad, Grilled with Cheddar Cheese 12.95

Reuben Sandwich
Shaved Corned Beef, Swiss Cheese, Fresh Sauerkraut, Thousand Island Dressing and Dijon Mustard on Grilled Rye Bread 12.95

B.L.T.
Thick Cut Double Smoked Bacon, Lettuce and Tomato 10.95

Cobb Club Sandwich
Chicken Breast, Lettuce, Tomato, Avocado, Bacon, Scallions and Bleu Cheese Mayo, Served on Toasted Sourdough 12.50

California Turkey Melt
Peppered Turkey Breast with Jack Cheese and Avocado, Served with a Cranberry Tomato Chutney on Sourdough 12.50

STARTER SALADS

Classic Caesar Salad
Hearts of Romaine, Parmesan Cheese and Homemade Croutons 8.50

Mixed Green Salad
Served with Choice of Dressing 7.50

The Grill Chop Salad
Chopped Iceberg Wedge, Bleu Cheese, Bacon, Red Onion, Tomatoes and Creamy Bleu Cheese Dressing 8.50

Endive, Spicy Pecans & Romaine with Gorgonzola Cheese
Tossed in a Walnut Oil Vinaigrette Dressing 9.75

Please See Back Page for Our Complete Beverage List

Not all ingredients are listed in the menu. Please let your server know if you have food allergy or other preferences. Gluten Free and Nutritional information is available upon request

LUNCH SPECIALS

Chicken Caesar Salad
Hearts of Romaine, Parmesan Cheese, Croutons, Topped with Sliced Charbroiled Chicken 9.95
DINNER SIZE 13.95
Blackened on Request

Daily Grill Cobb Salad
Tossed with Diced Chicken Breast, Lettuce, Tomato, Bacon, Egg, Bleu Cheese, Avocado, Scallions and Creamy Italian Dressing 9.95
DINNER SIZE 14.50

Grilled Lime Chicken Salad
Mixed Greens with Lime Chicken, Asparagus, Chopped Vegetables, Tomatoes, Avocado, Fennel and Corn with Citrus Vinaigrette 9.95
DINNER SIZE 13.95

Iceberg Wedge
Iceberg Lettuce, Topped with Diced Tomato, Chopped Bacon, Crumbled Bleu Cheese and Vinaigrette Dressing 10.95

Parmesan Crusted Chicken Caesar Salad
Hearts of Romaine and Parmesan Cheese, Topped with Parmesan Coated Chicken Breast 10.95

The Grill Chop Salad Combo
Served with a Small Bowl of Soup 10.95

Daily Grill Cobb Salad Combo
Served with a Small Bowl of Soup 12.95

Half Sandwich Combo
Half BLT, Turkey Melt, Tuna Melt or Tuna Salad with Your Choice of Ceasar Salad, Mixed Green Salad or Soup of the Day 10.95

Salad and Pasta
A Mixed Green or Classic Caesar Salad, Served with Angel Hair Pomodoro 12.95

Salmon Farfalle
Salmon Tossed with Asparagus, Snow Peas and Farfalle Pasta in a Light Chardonnay Dill Cream Sauce 11.95

Blackened Tilapia
Farm Raised Tilapia Seasoned with Cajun Spices, Topped with Lemon Butter Caper Sauce and Coulee of Red Bell Peppers 11.95

DINNER SALADS

Blackened Ahi Tuna Salad
Sliced Ahi Tuna Seared Rare, Served Over Mixed Greens, Artichoke Hearts, Carrots, Green Beans, Almonds and Red Peppers, Tossed in an Asian Ginger Dressing *15.95

Blackened Salmon Caesar Salad
Hearts of Romaine, Parmesan Cheese and Croutons, Tossed with Our Caesar Dressing, Topped with Blackened Salmon *15.95

Grilled Skirt Steak Salad
Hearts of Romaine, Roasted Red Onions, Grilled Tomato and Crumbled Bleu Cheese, Tossed with Ranch Dressing, Topped with Fried Onion Rings *17.75

CHICKEN

Chicken Quesadilla
Grilled Chicken Breast, Melted Cheddar Cheese, Salsa, Guacamole and Sour Cream 13.95

Grilled Herb Chicken Breasts
Grilled Skinless Chicken Breasts, Seasoned with Herbs with Fresh Fruit & Sliced Tomatoes 15.50

Chicken Piccata
Tender Chicken Breast Medallions, Topped with a Lemon Butter Caper Sauce, Served with Red Skin Mash and Vegetable 17.50

POTATOES AND SIDES

Mac & Cheese (Side Dish for the Table) 7.50
Blend of Cheddar, Gruyere and Danish Fontina Cheese

Shoestring Fries 3.00

Steamed Red Potatoes 3.00

Red Skin Mash 3.00

Garlic Mashed Potatoes 4.00

Spinach Mashed Potatoes 4.00

VEGETABLES

Cole Slaw 2.50

Creamed Spinach 4.00

Steamed Broccoli or Spinach 3.00

Grilled Asparagus 7.50

Grilled Vegetables with Balsamic Glaze 5.50

* These Items are Cooked to Order and May Be Served Raw or Undercooked. Consuming Raw or Undercooked Meats, Poultry, Eggs, Shellfish or Seafood May Increase your Risk of Foodborne Illness.

CLASSICS

Chicken Pot Pie
Fresh Chicken, Carrots, Onion, Peas and Mushrooms, Topped with a Flaky Crust 15.50
Please Allow 12 Minutes

Daily Grill Meat Loaf
Topped with Our Mushroom Sauce, Served with Red Skin Mash and Glazed Carrots 14.95

Angel Hair Pasta Pomodoro
Topped with Chopped Fresh Tomato, Garlic, Basil and Extra Virgin Olive Oil 13.95

Broiled Shrimp Pomodoro with Angel Hair Pasta
Grilled Gulf Shrimp, Topped with Chopped Fresh Tomato, Garlic, Basil and Extra Virgin Olive Oil 18.95

Charbroiled Skirt Steak
A House Specialty, *Certified Angus Beef*™, Marinated in Citrus, Soy Sauce and Seasonings, Served with Shoestring Fries & Vegetable *23.95

SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

Fish and Chips
Fresh Tilapia Coated with Panko Bread Crumbs on a Bed of Fries, Served with Remoulade Sauce, Malt Vinegar and Cole Slaw 16.50

Pan-Seared Idaho Trout Amandine
Topped with Toasted Almonds and Lemon Butter Sauce, Served with Vegetable 16.95

Cedar Plank Atlantic Salmon
with a BBQ Citrus Glaze, Served with Steamed Red Potatoes and Vegetable *18.50
Simply Grilled Upon Request

DESSERTS

Chef's Featured Dessert

Please Ask Your Server for Today's Selected Homemade Dessert

Fruit Cobbler of the Day
Today's Selection of Baked Fruits with a Cinnamon Walnut Crumble, Served A La Mode with Vanilla Ice Cream 7.75

"Daily Grill" Fudge Brownie Pie
Our Signature Brownie, Topped with Vanilla Ice Cream, Warm Caramel and Chocolate Sauce and Candied Pecans 7.75

Strawberry Shortcake
Sliced Market Fresh Strawberries on a Homemade Biscuit, Strawberry Sauce & Whipped Cream 7.75

Key Lime Pie
Our Homemade Lime Custard in a Graham Cracker Crust with a Raspberry Puree, a Dollop of Whipped Cream and Lime Zest 7.75