

## APPETIZERS

### COLOSSAL LUMP

CRABMEAT COCKTAIL ..... 14.95

FRENCH-GRILLED OYSTERS (6) ..... 13.95

### SEARED SASHIMI GRADE TUNA

Served with Pickled Ginger, Wasabi Ponzu,  
& Asian Aioli ..... 14.95

### SEARED HUDSON VALLEY FOIE GRAS

On Pain Perdu with Vanilla Bean and  
Honey Poached Bosc Pears, and Sauternes ..... 21.95

### JUMBO LUMP CRAB CAKE

Served with Remoulade..... 14.95

## FROM THE MESQUITE GRILL

### FILET

10 oz..... 39.95      6 oz..... 33.95

### RIBEYE

16 oz..... 41.95      12 oz. .... 37.95

### NEW YORK STRIP

16 oz..... 49.95      12 oz. .... 42.95

### CHATEAUBRIAND FOR TWO:

Prepared tableside. Served with Sauce Béarnaise,  
Duchesse Potatoes, Jumbo Asparagus & Hollandaise  
Sauce..... 89.95

VEAL TENDERLOIN..... 32.95

### RACK OF COLORADO SPRING LAMB

Served with Roasted Vegetables, Sauce  
Béarnaise & Mint Jelly  
For One..... 44.95      For Two..... 99.95

LAMB TENDERLOIN ..... 31.95

### DOUBLE CENTER CUT

### KUROBUTA PORK CHOP

Marinated, Mesquite-grilled & Served over Garlic &  
Herb Cheese Grits, Topped with a Glazed Apple  
& Cinnamon Reduction..... 27.95

VENISON TENDERLOIN ..... 39.95

## SALADS

### BOHANAN'S HOUSE SALAD

Boston Bibb Lettuce, Hearts of Romaine, Baby  
Spinach, Artichoke Hearts, Olives, Hearts of  
Palm, Purple Onions, Crunchy Bacon Roasted,  
Caramelized Walnuts with French Dressing... 11.95

### TEXAS HEIRLOOM SALAD

Heirloom Tomatoes, Kalamata Olives, Spanish  
Manchego Cheese, Hydroponic Lettuce, Colavita  
Extra Virgin Olive Oil, Aged Balsamic Vinegar,  
Truffle Oil & Flor de Sal ..... 14.95

## SEAFOOD

### FENNEL-POLLEN CRUSTED

### BLUE FIN TUNA

Topped with Seared Hudson Valley Foie Gras, Porcini  
Mushroom Risotto, Haricot Verts, & Roasted Red  
Bell Pepper Veal-jus ..... 39.95

### MESQUITE-GRILLED

### RED SNAPPER ROYALE

Topped with Crabmeat, Scallops & Chanterelle  
Mushrooms in a Light Cream Reduction ..... 39.95

### MACADAMIA ENCRUSTED

### RED SNAPPER

Topped with a Candied Orange Butter Sauce.. 32.95

### FRESH ALASKAN BRISTOL BAY HALIBUT

Oven-roasted, Served with Lobster  
Essence & Oyster Mushrooms..... 37.95

### REGGIANO PARMESAN ENCRUSTED

### WILD ALASKAN SALMON

Served with Basil Lemon Sauce..... 36.95

### PANCETTA WRAPPED

### DIVER SCALLOP MIGNON

Served with Wild Mushroom Risotto..... 39.95

10-12 OZ. MAINE OR AUSTRALIAN COLD  
WATER LOBSTER TAIL ..... MARKET