

APPETIZERS

CRAB CAKE LUMPS OF MARYLAND CRABMEAT SERVED WITH A REDUCTION OF POMEGRANATE	8.
BONWIT BAKED CLAMS MIDDLE NECK CLAMS STUFFED AND BAKED	7.
FRIED CALAMARI SERVED WITH A SPICY GARLIC TOMATO SAUCE	8.
MOZZARELLA AND TOMATOES HOMEMADE MOZZARELLA, VINE RIPE TOMATOES AND A BASIL VINAIGRETTE	6.
SHRIMP COCKTAIL CHILLED JUMBO GULF SHRIMP SERVED WITH COCKTAIL SAUCE	12.
BEEF CARPACCIO PAPER THIN SLICES OF RAW FILET MIGNON SERVED WITH ARUGALA AND SHAVED PARMIGIANO REGGIANO	10.
MUSSELS PRINCE EDWARD ISLAND MUSSELS IN A GARLIC AND SPICY TOMATO SAUCE	8.
FRENCH ONION SOUP AU GRATIN	6.
SOUP OF THE DAY	4.
CAESAR SALAD WITH HOMEMADE GARLIC CROUTONS	8.
WITH GRILLED CHICKEN	12.
WITH GRILLED SHRIMP	16.
*BONWIT INN GREEK SALAD AS AN ENTR'EE	8.
WITH GRILLED CHICKEN	12.
WITH GRILLED SHRIMP	16.

ACCOMPANYING YOUR LUNCH IS OUR FAMOUS *BONWIT INN GREEK SALAD SERVED FAMILY STYLE FOR THIRTY-FIVE YEARS . THIS IS LIMITED TO ONE PER TABLE, ADDITIONAL SALADS ARE \$ 8 PER BOWL

SANDWICHES

GRILLED CHICKEN GRILLED MARINATED CHICKEN BREAST, TAHINI DRESSING AND FRESH ARUGALA IN HAND ROLLED FLAT BREAD	10.
LOBSTER CLUB CHUNKS OF LOBSTER MEAT, MAYONNAISE, LETTUCE, TOMATO AND CRISPY BACON	14.
CRABCAKE SANDWICH SERVED WITH LETTUCE, TOMATO, AND TARTAR SAUCE	10.
ROASTED TURKEY CRANBERRY MAYONNAISE, SLICED APPLE AND BRIE CHEESE	9.
BONWIT BURGER * CRISPY BACON, CHEDDAR CHEESE, LETTUCE, TOMATOES, SERVED WITH FRENCH FRIES	9.
ROAST BEEF TOPPED WITH HORSRADISH MAYONNAISE, MONTERAY JACK CHEESE, AND SAUTEED ONIONS	9.

ENTREES

PENNE ALA VODKA PENNE PASTA IN CREAMY TOMATO VODKA SAUCE WITH DICED HAM	11.
BUTTERNUT SQUASH RAVIOLI HOMEMADE RAVIOLI FILLED WITH BUTTERNUT SQUASH, FINISHED IN A PARMIGIANO, WALNUT AND SAGE SAUCE	12.
RIGATONI BOLOGNESE	13.
CHICKEN ALLA ZINGRA SAUTEED BREAST OF CHICKEN, GARLIC, MUSHROOMS, ROASTED PEPPERS, ARTICHOKE HEARTS IN A WHITE WINE SAUCE WITH A TOUCH OF TOMATO	13.
CAJUN CHICKEN BONELESS BREAST OF CHICKEN CAJUN STYLE TOPPED WITH SAUTEED ONIONS, PEPPERS AND PORTOBELLO MUSHROOMS	13.
CHICKEN ANY STYLE (MARSALA AND MUSHROOMS - FRANCESE - PICCATA - PARMIGIANO)	12.
VEAL BONWIT SAUTEED SCALOPPINI OF VEAL, ASPARAGUS, SHIITAKI MUSHROOM, BABY SHRIMP, SUN DRIED TOMATOES IN A LIGHT COGNAC SAUCE	15.
VEAL PORCINI SAUTEED SCALOPPINE OF VEAL, PORCINI MUSHROOM, JULIANNE OF PROSCIUTTO, ARTICHOKE HEARTS FINISHED IN WHITE WINE SAUCE	15.
VEAL ANY STYLE (MARSALA AND MUSHROOMS - FRANCESE - PICCATA - PARMIGIANO)	13.
GRILLED SALMON BABY SPINACH, RED NEW POTATOES, ROASTED PEPPERS AGED BALSAMIC VINEGAR REDUCTION	17.
SHRIMP SCAMPI JUMBO SHRIMP IN WHITE WINE, GARLIC AND LEMON SAUCE SERVED OVER LINGUINE	17.
SEAFOOD STRUDEL LOBSTER, SHRIMP, AND SCALLOPS WRAPPED CRISPY PHILO DOUGH LACED WITH A CREAMY LOBSTER SAUCE	18.
FILET MIGNON* SERVED WITH POTATO PUREE AND ROASTED CIPOLLINI IN A THREE PEPPER-CORN SAUCE	28.
LAMB CHOPS* GRILLED LAMB CHOPS SERVED WITH SAUTEED SPINACH AND GARLIC ROSEMARY SAUCE	26.
NEW YORK SIRLOIN STEAK* GRILLED AND SERVED WITH ONION RINGS	25.

WE ALSO HAVE PRIVATE ROOMS AVAILABLE FOR OCCASIONS FROM 20 TO 100 GUESTS.

GREAT FOR ALL OCCASIONS, BUSINESS OR SOCIAL.

ALLOW US TO CREATE A CUSTOM PACKAGE THAT FITS YOUR PERSONAL NEEDS.

* THIS ITEM CAN BE COOKED TO YOUR LIKING. CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH, FRESH SHELL AND EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

APPETIZERS

CRAB CAKE LUMPS OF MARYLAND CRABMEAT SERVED WITH A REDUCTION OF POMEGRANATE	9.
BONWIT BAKED CLAMS MIDDLE NECK CLAMS STUFFED AND BAKED	7.
CLAMS OREGANATA OR CASINO	9.
FRIED CALAMARI SERVED WITH A SPICY GARLIC TOMATO SAUCE	8.
MOZZARELLA AND TOMATOES HOMEMADE MOZZARELLA, VINE RIPE TOMATOES AND A BASIL VINAIGRETTE	7.
SHRIMP COCKTAIL CHILLED JUMBO GULF SHRIMP SERVED WITH COCKTAIL SAUCE	13.
BEEF CARPACCIO PAPER THIN SLICES OF RAW FILET MIGNON SERVED WITH ARUGALA AND SHAVED PARMIGIANO REGGIANO	10.
MUSSELS PRINCE EDWARD ISLAND MUSSELS IN A GARLIC AND SPICY TOMATO SAUCE	8.
FRENCH ONION SOUP AU GRATIN	6.
SOUP OF THE DAY	5.
CAESAR SALAD WITH HOMEMADE GARLIC CROUTONS	8.
WITH GRILLED CHICKEN	12.
WITH GRILLED SHRIMP	16.
*BONWIT INN GREEK SALAD AS AN ENTR'EE	8.
WITH GRILLED CHICKEN	12.
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THIS IS LIMITED TO ONE BOWL PER TABLE. ADDITIONAL SALADS ARE \$8 PER BOWL.

PASTA

PENNE ALA VODKA PENNE PASTA IN CREAMY TOMATO VODKA SAUCE WITH DICED HAM	14.
FARFALLE MARE E MONTE BOW TIE PASTA, SHRIMP, SCALLOPS, ASPARAGUS, SHIITAKI MUSHROOM, DICED TOMATOES, GARLIC, AND EXTRA VIRGIN OLIVE OIL	17.
BUTTERNUT SQUASH RAVIOLI HOMEMADE RAVIOLI FILLED WITH BUTTERNUT SQUASH, FINISHED IN A PARMIGIANO, WALNUT AND SAGE SAUCE	15.
RIGATONI BOLOGNESE	16.

POULTRY & VEAL

CHICKEN ALLA ZINGRA SAUTEED BREAST OF CHICKEN, GARLIC, MUSHROOMS, ROASTED PEPPERS, ARTICHOKE HEARTS IN A WHITE WINE SAUCE WITH A TOUCH OF TOMATO	18.
CHICKEN ANY STYLE (MARSALA AND MUSHROOMS - FRANCESE - PICCATA - PARMIGIANO)	17.
VEAL BONWIT SAUTEED SCALOPPINI OF VEAL, ASPARAGUS, SHIITAKI MUSHROOM, BABY SHRIMP, SUN DRIED TOMATOES IN A LIGHT COGNAC SAUCE	20.
VEAL PORCINI SAUTEED SCALOPPINE OF VEAL, PORCINI MUSHROOM, JULIANNE OF PROSCIUTTO, ARTICHOKE HEARTS FINISHED IN WHITE WINE SAUCE	20.
VEAL ANY STYLE (MARSALA AND MUSHROOMS - FRANCESE - PICCATA - PARMIGIANO)	18.

BONWIT INN SPECIALTIES

BONWIT SEAFOOD SPECIAL	28.
YOUNG LOBSTER TAIL, SHRIMP, SEA SCALLOPS, BAKED CLAMS, FILLET OF SOLE, SALMON AND MARYLAND CRABCAKE SERVED WITH GARLIC WHITE WINE SAUCE	
SEAFOOD STRUDEL	24.
LOBSTER, SHRIMP, AND SCALLOPS WRAPPED CRISPY PHILO DOUGH LACED WITH A CREAMY LOBSTER SAUCE	
SHRIMP SCAMPI	24.
JUMBO SHRIMP IN WHITE WINE, GARLIC AND LEMON SAUCE SERVED OVER LINGUINE	
STUFFED SHRIMP	24.
LARGE SHRIMP TOPPED WITH CRABMEAT STUFFING SERVED WITH A GARLIC WHITE WINE SAUCE	
SURF AND TURF FILET MIGNON AND LOBSTER TAIL	42.
SEAFOOD FRA DIAVOLO	26.
LOBSTER TAIL, SHRIMP, SCALLOPS, CALAMARI, MUSSELS, CLAMS IN A SPICY GARLIC TOMATO SAUCE OVER LINGUINE	

FRESH FROM THE MARKET

ORANGE ROUGHY	23.
PAN SEARED WITH SHRIMP, LEEKS, SHIITAKI MUSHROOMS, CARROTS AND SPINACH IN GARLIC WHITE WINE SAUCE	
BROILED FILET OF SOLE	26.
BROILED AND DUSTED WITH SEASONED BREAD CRUMBS, LEMON WHITE WINE SAUCE	
GRILLED SALMON SAUTEED SPINACH, RED NEW POTATOES, ROASTED PEPPERS, WITH AN AGED BALSAMIC VINEGAR REDUCTION	22.
SESAME CRUSTED TUNA* PAN SEARED YELLOW FIN TUNA WITH SESAME CRUST SERVED WITH SEAWEED SALAD, WASABI AND A REDUCTION OF BRUNELLO WINE SAUCE	25.
HALF POUND LOBSTER TAIL STUFFED WITH OUR FAMOUS SEAFOOD STUFFING	24.
STUFFED TWIN LOBSTER TAILS	40.
TWO LOBSTER TAILS STUFFED WITH OUR FAMOUS SEAFOOD STUFFING	

STEAKS & CHOPS

FILET MIGNON*	32.
SERVED WITH POTATO PUREE, ROASTED CIPOLLINI IN A THREE PEPPER-CORN SAUCE	
LAMB CHOPS*	30.
GRILLED LAMB CHOPS SERVED WITH SAUTEED SPINACH AND GARLIC ROSEMARY SAUCE	
NEW YORK SIRLOIN STEAK* SERVED WITH ONION RINGS	28.
PORTERHOUSE STEAK*	32.
T-BONE STEAK *	24.

SIDE ORDERS 5

CREAMED SPINACH
SAUTEED MUSHROOMS AND ONIONS
SAUTEED SPINACH GARLIC AND OIL
SAUTEED BROCCOLI GARLIC AND OIL
FRIED ZUCCHINI STRIPS

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