

Dinner

- **Appetizers**

- **Colossal Lump Crabmeat Cocktail**

A Classic

- **French-Grilled Oysters**

House Specialty

- **Spinach & Artichoke Dip**

Served with Fresh Baked Crostini Toast

- **Jumbo Lump Crab Cake**

Served with Rémoulade

- **Crab Tots (5)**

Served with a Spicy Cocktail Sauce

- **Shrimp Cocktail**

Served with a Spicy Cocktail Sauce

- **Seared Sashimi Grade Tuna**

Served with Sesame Seaweed Salad, Housemade Ponzu, Asian Aioli, Natural Pickled Ginger, and Wasabi

- **Seared Hudson Valley Foie Gras**

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

- **Duck Confit Eggrolls**

Shredded Duck, Assorted Vegetables, Glass Noodles and Napa Cabbage with a Spicy Citrus Sweet & Sour Sauce

- **Coconut Fried Shrimp**

Served with Thai Chili Sauce for Dipping

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- **Salads**

- **Bohanan's House Salad**

- Boston Bibb Lettuce, Hearts of Romaine, Baby Spinach, Artichoke Hearts, Green & Black Olives, Hearts of Palm, Purple Onions, Crunchy Bacon and Roasted Caramelized Walnuts with a Tangy Spicy French Dressing

- **Texas Heirloom Salad**

- Vine-ripened Heirloom Tomatoes, Kalamata Olives, Spanish Manchego Cheese, Hydroponic Lettuce, Colavita Extra Virgin Olive Oil, Aged Balsamic Vinegar, Truffle Oil and Flor de Sal

- **Spinach Salad**

- Baby Spinach, Warmed Goat Cheese with Toasted Almonds, Sliced Purple Onions, Mushrooms, and Hickory-smoked Bacon with a Warm, Tangy Vinaigrette

- **Greek Salad**

- Hearts of Romaine, Kalamata Olives, Purple Onions, Valbreso Feta Cheese, Peperoncini Peppers, House Croutons and a Greek Vinaigrette

- **Bohanan's Caesar Salad**

- Hydroponic Romaine, Parmesean Crostini and Spanish Anchovie Fillets

- **The Classic Lettuce Wedge**

- With Maytag Blue Cheese Dressing and Bacon Pieces

- **Salad Superb**

- Vine-ripened Tomatoes, Avocado and Hearts of Palm on a Bed of Crisp Greens

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- **Soups**

- **Chef Mark's Famous Tortilla Soup**

- Pulled Mesquite-Grilled Chicken, Avocados, Cilantro, Tortilla Strips, Monterey Jack Cheese

- **French Onion Soup**

Made with Rich, Slow Simmered Veal Stock, Three Aged Cheeses, and House Croutons

- **Gazpacho Blanco**

White Gazpacho Garnished with Chopped Green Onions, Vine-ripened Tomatoes, Parsley and Toasted Almonds

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- **Bohanan's Legendary Steaks**

- **Filet**

11 oz. and 7 oz.

- **Ribeye**

16 oz. and 12 oz.

- **New York Strip**

16 oz. and 12 oz.

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- **Off Menu Items**

- **AKAUSHI**

10 oz. filet, 14 oz. ribeye and 14 oz. NY strip

- **USDA PRIME**

18 oz. bone in filet, 24 oz. bone in ribeye, 24 oz. bone in dry aged NY strip and 40 oz. porterhouse

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- **From the Mesquite Grill**

- **Sauces**

Béarnaise Sauce, Burgundy Mushroom Sauce, Brandy Mushroom Sauce, Hollandaise Sauce, Royale Sauce (Seafood)

- **Chateaubriand for Two**

Served with Sauce Béarnaise, Duchesse Potatoes, Jumbo Asparagus & Hollandaise Sauce

- **Chateau Stack**

Prime Tenderloin Medallions, Australian Lobster Tail, Sautéed Crimini Mushrooms, Fresh Baby Spinach, and Topped with Sauce Béarnaise

- **Rack of Colorado Prime Grade Spring Lamb**

Served with Roasted Vegetables, Sauce Béarnaise and Mint Jelly. Five Bones and Ten Bones

- **Semi-Boneless European Quail**

Three Quail, Marinated and Mesquite Grilled. Served with a Seasonal Mushroom Ragout

- **Vegetarian Platter**

A mélange of Assorted Vegetables that includes Seasonal Wild Mushrooms, Fettuccine Pasta tossed with Virgin Olive Oil & Fresh Herbs, Asparagus, Spinach and Sugar Snap Peas. Served with Wild Rice Pancakes

- **Mesquite-Grilled Free-Range Breast of Chicken**

Topped with Artichoke Hearts, Cherry Tomatoes, Sautéed Fresh Mushrooms & Sauce Béarnaise

- **Veal Tenderloin**

Served with Whole Grain Mustard/Demi-Glace

- **Lamb Tenderloin**

Bohanan's Celebrated Seafood

- **Hawaiian Big Eye Ahi Tuna**

With Sundried Tomato & Olive Tapenade, Fried Chipollini, Served Rare

- **Mero Sea Bass**

Seared, Served with a Shrimp & Tomato Broth and Sautéed Mushrooms, Peppers, Carrots, and Fennel

- **Fresh Alaskan Bristol Bay Halibut**

Oven-roasted, Served with Lobster Essence and Oyster Mushrooms

- **Wild Alaskan Salmon or New Zealand Tazman King Salmon**

Coriander, Pepper & Brown Sugar Crusted. Served with a Texas Ruby Red Grapefruit Butter

Seafood Classics

- **Mesquite-Grilled Red Snapper Royale**

Topped with Crabmeat, Scallops and Chanterelle Mushrooms in Rich Cream Reduction

- **Macadamia Encrusted Red Snapper**

With a Candied Orange Butter Sauce

- **Fresh Red Snapper Filet**

Sautéed with Clarified Butter, Chef Mark's Special Seasonings and Fresh Lime

- **Char-Grilled Jumbo Shrimp**

Seasoned with Chef Mark's Special Seasoning and served with a Spicy Cocktail Sauce

- **Jumbo Butterflied Shrimp**

Hand Battered and Fried to a Golden Brown

- **Lump Crabmeat-Stuffed Jumbo Shrimp**

Wrapped in Hickory-smoked Bacon and Broiled to Perfection

- **10-12 oz. Australian Cold Water Lobster Tail**
- **French-Grilled Oysters 'House Specialty'**
- **Colossal Lump Crab, Sautéed or Baked**
- **Grilled Crab Cakes with Rémoûlade Sauce**
- **Fried Oysters**

Fresh Vegetables & Sides

- **Jumbo Asparagus**

With Sauce Hollandaise

- **Sautéed Spinach**

In Olive Oil and Garlic

- **Broccoli Crowns**

With Sauce Hollandaise

- **Grilled Wild Rice Pancakes**

With Poblano Crème

- **Mashed Potatoes**

Your Choice of Original, Roasted Garlic, Goat Cheese or Herb

- **Baked Potato**

With all your Favorite Toppings

- **Sautéed Portobello Mushrooms**

In Red or White Wine with rich Demi-Glace

- **Baked or Fried Eggplant**

- **Baked Squash**

- **Classic Creamed Spinach**

- **Sugar Snap Peas**

- **Creamy Macaroni & Cheese**

- **Canadian Long-Grain Wild Rice**

- **Lobster Creamed Corn**

- **White Truffle Oil Steak Fries**

- **Potatoes Au Gratin**