

Bogart's

STEAKHOUSE

shareables

SEAFOOD TRIO* | 24

Shrimp cocktail | crawfish remoulade | crab ravigote

OYSTERS HALF DOZEN OR DOZEN | 18 OR 31

Raw | chargrilled

CHARCUTERIE BOARD | 36

Selection of artisanal cured meats | nuts | cheeses

small plates

JUMBO SHRIMP COCKTAIL | 17

Chilled gulf shrimp | zesty cocktail sauce and lemon wedge

SEARED PORK BELLY | 15

Crisp pork belly | smoked BBQ sauce toast point

AHI TUNA* | 19

Sesame crusted | wasabi aioli | soy reduction | pickled ginger and seaweed salad

CRAB FINGERS | 19

Either fried | sauteed | marinated

CRAB CAKES | 16

Peanut romesco sauce | fried leeks

BACON WRAPPED SCALLOPS | 32

Diver scallops | applewood bacon champagne cream sauce

ASIAN BEEF BITES | 18

Jasmine rice | sweet sesame sauce

SEAFOOD DIP | 25

Shrimp, Jumbo lump, crawfish sauteed in a Cajun butter served with a toast point

soups & salads

LOBSTER BISQUE | 12

Creamy lobster stock and dry sherry

FRENCH ONION SOUP | 10

Caramelized onions | beef stock Holland Rusk and smoked provolone

CHICKEN AND SAUSAGE GUMBO | 10

Smoked chicken and sausage in a New Orleans inspired broth

SPINACH SALAD | 12

Feta cheese | bacon crisps | red onion | hot bacon dressing

COBB SALAD | 18

Mixed greens | tomatoes | bacon crisps | boiled eggs | cucumbers | avocado | blue cheese

WEDGE SALAD | 11

Red onion | tomato strips | bacon crisp blue cheese crumbles

CAESAR SALAD | 11

Crisp red and green romaine | roasted garlic croutons | classic Caesar dressing

STRAWBERRY SALAD | 15

Strawberry vinaigrette | spinach | balsamic glaze | feta cheese | macerated strawberries

BLACK AND BLUE SALAD | 24

Mixed greens | roasted cherry tomatoes | julienne red onions | balsamic vinaigrette | blackened sirloin | maytag | blue cheese | balsamic glaze

entrees

20 OZ COWBOY STEAK*

20 oz bone in ribeye grilled and served with garlic herb potato and a red wine mushroom demi | 80

TOPPINGS Bearnaise Sauce 6 | Hollandaise Sauce 5 | Jumbo lump crab 18 | Oscar 15 | Shrimp 10 | Chicken 8 | Demi 7 | Chimichurri 7

SIGNATURE MEAT*

8 OZ CENTER CUT FILET | 48

12 OZ CENTER CUT FILET | 70

14 OZ RIBEYE | 40

16 OZ N.Y. STRIP | 44

16 OZ KUROBUTA PORK CHOP | 38

NEW ZEALAND LAMB CHOPS | 39

GRILLED FRENCH CHICKEN BREAST | 28

OSSO BUCCO | 36

Braised pork shank | roasted vegetables garlic mashed potatoes

CHICKEN MARSALA | 38

Pan seared chicken breast served with mushrooms, linguine and a creamy marsala sauce

VEAL PARMESAN | 38

Breaded Veal served with linguini and a savory marinara sauce

SEAFOOD

SHRIMP & GRITS | 32

Gulf shrimp | grit girl grits low country sauce

LOBSTER TWIN TAIL | MP

Cold water lobster | clarified butter charred lemon

ALASKAN KING CRAB | MP

Steamed served with warm butter | charred lemon

GRILLED SWORDFISH | 35

Lemon and herb marinated

BLACKENED REDFISH WITH

CRAWFISH ÉTOUFFÉE | 42

Seared gulf redfish creole crawfish sauce

SEAFOOD PASTA | 42

Cajun cream sauce

BLACKENED SCALLOPS | 44

Diver scallops | yukon gold mashed potatoes | peanut romesco sauce

sides

MAC & CHEESE | 12

HONEY GLAZED HEIRLOOM CARROTS | 12

BAKED POTATO | 10

GARLIC MASHED POTATOES | 12

AU GRATIN POTATO | 8

STEAMED BROCCOLINI | 10

ASPARAGUS WITH HOLLANDAISE | 10

CABERNET MUSHROOMS | 10

ROASTED BRUSSEL SPROUTS | SWEET CHILI SAUCE | 10

CREAM OF SPINACH | 12

CAESAR POTATOES | 12

DUSTIN SACKETT

chef de cuisine

JOHN WALLACE

sous chef

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Select items may contain peanut or tree nut products.

"food is our common ground, a universal experience." - JAMES BEARD