

Bogart's

STEAKHOUSE

shareables

SEAFOOD TOWER | 155

Poached lobster tail / king crab legs / poached shrimp / oysters on the half shell / smoked seafood dip with an assortment of sauces

OVEN ROASTED BONE MARROW | 25

red onion marmalade / parsley and lemon salad / grilled baguette

CHARCUTERIE BOARD | 36

Selection of artisanal cured meats, nuts and cheeses

small plates

ASIAN BEEF TIPS | 17

Steamed jasmine rice / sweet sesame sauce

NOLA OYSTERS | 18

Shrimp étouffée stuffed and broiled

SEARED PORK BELLY & HONEYCOMB | 15

Coffee roasted and toast points

CRAB FINGERS | 19

Deep fried / Cajun remoulade sauce

CRAB CAKES | 16

Seared jumbo lump crab cakes / Cajun remoulade sauce

B.B.Q. SHRIMP | 16

Jumbo shrimp / creole bbq sauce / grilled buttered toast points

SCALLOPS & BACON | 32

Blackened / garlic cream and smoked pork belly

soups, salads & vegan*

LOBSTER BISQUE | 10

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

*TOMATO & BASIL ROASTED SQUASH NOODLES | 25

Double squash noodles / roasted tomato and basil sauce / white bean spinach patty

CAESAR SALAD | 11

Crisp red and green romaine / roasted garlic and herb croutons/classic caesar dressing

WEDGE SALAD | 11

Red onion/tomato strips / bacon crisp and blue cheese crumbles

BLT SALAD | 18

Grilled petit filet / roasted heirloom tomato / tender spring mix / blue cheese crumbles / fried onions and balsamic dressing

SPINACH SALAD | 11

Creamy feta crumbles / candied pecan and warm bacon vinaigrette

entrees

SIGNATURE MEAT

8 OZ CENTER CUT FILET | 48

12 OZ CENTER CUT FILET | 70

14 OZ RIBEYE | 37

16 OZ N.Y. STRIP AU POIVRE | 44

16 OZ KAROBUTA PORK CHOP | 38

NEW ZEALAND LAMB CHOPS | 39

ABITA AMBER MARINATED HALF CHICKEN | 30

SEAFOOD

REDFISH blackened served over a crawfish risotto | 34

JUMBO SEA SCALLOPS over Yukon mash / sautéed spinach topped with dill butter sauce | 45

SHRIMP & GRITS Gulf shrimp / Cajun andouille cream sauce over fried grit cake | 30

MAINE LOBSTER TAIL broiled served with warm butter and charred lemon | MP

ALASKAN KING CRAB steamed served with warm butter and charred lemon | MP

CHEFS CATCH OF THE WEEK | MP

TOMAHAWK FOR TWO

Grilled served with roasted garlic / charred tomatoes and a duo of sauces | 150

TOPPINGS Bearnaise Sauce | 6 Hollandaise Sauce | 5 foie butter | 12 Blue cheese crust | 5 Mushroom crust | 7 Jumbo lump crab | 15 Shrimp | 10 Chicken | 8

sides

SMOKED GOUDA MAC & CHEESE | 12

SWEET POTATO CASSEROLE | 9

BAKED POTATO | 8

AU GRATIN POTATO | 8

STEAMED BROCCOLINI | 10

ASPARAGUS WITH HOLLANDAISE | 10

CABERNET MUSHROOMS | 8

CHEF PHILIP HARRIS



* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.