

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 | mango chutney | 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

GRILLED SHRIMP | 21

Grilled jumbo shrimp | corn hash corn veloute'

BACON WRAPPED SCALLOPS | 32

Diver scallops | applewood bacon champagne cream sauce

ASIAN BEEF BITES | 18

Jasmine rice | sweet sesame sauce

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

Cranberry | candied walnuts | feta cheese | balsamic vinaigrette

CAESAR SALAD | 11

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

WEDGE SALAD | 11

Red onion | tomato strips | bacon crisp | blue cheese crumbles

BLACK AND BLUE SALAD | 24

Mixed greens | roasted cherry tomatoes | juliene red onions | balsamic vinaigrette
blacked sirloin | maytag blue cheese | balsamic glaze

CANDIED WALNUT SALAD | 15

Baby spinach | cranberry vinaigrette | candied walnuts | fresh cranberries
roasted butternut squash

entrees

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

PASTA PRIMAVERA | 18

Cajun cream sauce | sautee vegetables | linguine

ADDITIONAL CHARGE | 12

Steak | Chicken | Shrimp

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

BLACKENED REDFISH WITH CRAWFISH ETOUFEE | 42

Seared gulf redfish | creole crawfish sauce

SHRIMP SCAMPI | 28

Shrimp | garlic butter | linguini

BLACKENED SCALLOPS | 44

Diver scallops | yukon gold mashed potatoes
peanut romesco sauce

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

sides

MAC & CHEESE | 12

BAKED SWEET POTATO Cinnamon butter | bruleed marshmallow | 10

BAKED POTATO | 10

MASHED POTATOES | 12

AU GRATIN POTATO | 8

STEAMED BROCCOLINI | 10

ASPARAGUS WITH HOLLANDAISE | 10

CABERNET MUSHROOMS | 10

ROASTED BRUSSEL SPROUTS Brussel sprouts | sweet chili sauce | 10

CREAM OF SPINACH | 12

HARICOT VERTS | 12

BACON-HONEY GARLIC BUTTER | 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.

"food is our common ground, a universal experience."

- JAMES BEARD