

BOCADO

restaurant & wine bar

RESTAURANT WEEK DINNER MENU

\$45

Appetizers:

CHICKEN VEGETABLE SOUP

SPINACH AND ARTICHOKE DIP

kalamata olives, roasted red pepper, assorted cheeses, toast points

BOSC PEAR SALAD

baby spinach, sliced almonds, dried cranberries, manchego cheese, sherry wine vinaigrette

CRAB CAKE

jumbo lump crab meat, guacamole, frisee, chipotle aioli

MUSSELS

PEI mussels sautéed with white wine, scallions, roasted medley tomatoes, garlic

Main Course:

BURRATA FLAT BREAD

pepperoni, tomato sauce, hot honey, burrata

BOCADO BURGER

avocado, applewood smoked bacon, onions, fontina, arugula, lemon aioli

FUSILLI PRIMAVERA

baby spinach, grape tomato, shiitake mushroom, capers, garlic, EVOO

CHICKEN FETTUCCINE

pan seared chicken, shiitake mushroom, green peas, alfredo sauce

STEAK AND FRITES

grilled 9 oz. NY strip steak, hand cut crispy potato wedges, pepper brandy cream sauce

GRILLED BRANZINO

rainbow carrots, fennel, medley tomatoes, capers

Desserts:

FRUITTI DE BOSCO

TIRAMISU

ICE CREAM

BOCADO

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RESTAURANT WEEK LUNCH MENU

\$30

Appetizers:

CHICKEN VEGETABLE SOUP

BRUSSEL SPROUTS

sauteed with chorizo sausage, white wine, garlic,
topped with parmesan cheese

CRISPY CALAMARI

lightly fried baby calamari, served with spicy
marinara sauce

BOCADO AVOCADO

grilled half avocado, grilled corn salsa, arugula,
medley tomatoes, cilantro lemon aioli

CHOPPED MEDITERRRANEAN

bell pepper, medley tomatoes, feta, cucumber, kalamata olives,
capers, lemon herb vinaigrette

Main course:

BLACK ANGUS BURGER

arugula, tomato

MUSHROOM MEDLEY FLAT BREAD

rosemary, thyme, garlic truffle oil, herb goat cheese

PENNE ALLA VODKA

traditional tomato cream sauce

ASIAN CHICKEN SALAD

grilled chicken breast, napa cabbage, baby greens,
julienne carrot, crispy wontons, sesame ginger vinaigrette

TURKEY CLUB SANDWICH

thin sliced turkey breast, applewood smoked bacon, tomato, avocado, chipotle aioli