

# The Bohemian

## SOUP DU JOUR (MARKET PRICE)

ASK YOUR SERVER ABOUT OUR SOUP OF THE DAY!

### HOUSE SALAD

(MIXED GREENS, RED ONIONS, TOMATO, CORN, FRESH PARMESAN DRIZZLED WITH A HOMEMADE FUJI APPLE DRESSING)

SMALL \$5 LARGE \$9 INCLUDES CIABATTA BREAD

## LUNCH

### MIKONOS (HONEY GREEK SALAD) \$21 GF

SERVED WITH GRILLED CHICKEN, FETA, KALAMATA OLIVES, DICED CUCUMBER, MIXED GREENS, TOMATO, ONION, PEPPERONCINI, BELL PEPPERS AND A HONEY GREEK DRESSING. SALMON- \$26 NO PROTEIN \$16

### BEIRUT (ZUCCHINI TABBOULEH SALAD) \$17

WARM SAUTÉ ZUCCHINI OVER A TABBOULEH SALAD WITH RAISINS, MINT, CUCUMBER, TOMATO, PARSLEY, FETA, PINE NUTS, DRIZZLED IN LEMON JUICE AND OLIVE OIL ADD CHICKEN- \$22

### MILANO (CHICKEN PARM PASTA) \$22

LIGHTLY BREADED PAN-FRIED AND BAKED CHICKEN BREAST WITH TOPPED WITH MELTED FRESH MOZZARELLA CHEESE ON A BED OF LINGUINI AND HOMEMADE MARINARA SAUCE. SERVED WITH GARLIC BREAD.

### MUNICH (SCHNITZEL) \$20

A LIGHTLY BREADED AND PAN-FRIED PORK TENDERLOIN WITH A CREAMY MUSTARD SAUCE, SERVED WITH ROASTED POTATOES AND SAUERKRAUT.

### BARCELONA (PAN SEARED SALMON WITH COUSCOUS) \$24

SALMON FILLET SEASON WITH OREGANO, GARLIC, OLIVE OIL AND LEMON TOSSED WITH GREEN OLIVES, CUCUMBER, FETA CHEESE, TOMATO, BASIL, PARSLEY SERVED ON A BED OF PEARL COUSCOUS.

### SAN JUAN (CARIBBEAN PAN-FRIED SHRIMP) \$19 GF

PAN-FRIED SHRIMP IN CARIBBEAN SPICES AND A CREOLE TOMATO GARLIC SAUCE, SERVED IN FRIED PLANTAINS CUPS.

### ISLE OF ADAM (TOASTED SALMON CROQUE MONSIEUR) \$17

BOURSIN CHEESE, SWISS, SMOKED SALMON, CRÈME FRESH ON A SOURDOUGH BREAD, SERVED WITH A SMALL SIDE SALAD AND A SIDE OF FRIES.

### THE GREAT PLAINS (WAYGU FRENCH DIP SANDWICH) \$22

FINELY SLICED WAYGU ROAST BEEF ON A SUB ROLL, TOPPED WITH SWISS, GOUDA, CARAMELIZED BOURBON ONION AND SERVED WITH AN AU JUE ROSEMARY DEMI GLAZED AND FRENCH FRIES.

### NOVA SCOTIA (TUNA MELT) \$17

ALBACORE TUNA SALAD SERVED ON A OPEN ENGLISH MUFFIN, SWISS CHEESE, SLICED TOMATO AND TOPPED WITH GREEN ONIONS AND HERBS. SERVED WITH A SIDE SALAD OR FRIES.

### ANKARA (LAMB ADANA ON AN OPEN NAAN) \$17 GF

GROUND LAMB SEASONED IN MEDITERRANEAN SPICES GRILLED AND SERVED OVER AN OPEN NAAN WITH MIX GREEN, TAZIKI, CUCUMBER, TOMATO, GARNISHED WITH CORIANDER AND SERVED WITH FRIES.

**ALEXANDRIA (CHICKEN SHAWARMA ON AN OPEN NAAN) \$16 GF**

CHICKEN SEASONED IN MIDDLE EASTERN SPICES AND COOKED WITH CHARRED BELL PEPPER AND ONION, SERVED ON AN OPEN NAAN WITH MIX GREEN, CUCUMBER, GARLIC DILL DIP AND GARNISHED WITH CORIANDER. SERVED WITH A SIDE SALAD OR FRIES.

**GENEVA (PORTOBELLO BACON SWISS BURGER) \$17 \***

8OZ CERTIFIED BLACK ANGUS PATTY, CARAMELIZED APPLEWOOD BACON, BOURBON GRILLED ONION, SWISS CHEESE, MIXED GREENS, TOMATO, ONION, ON A BRIOCHE BUN TOPPED WITH A GOAT CHEESE, SIRACHA CRÈME FRESH SAUCE. SERVED WITH SIDE SALAD OR FRIES.

**LES ALPS (FOUR CHEESE GRILLED CHEESE SANDWICH) \$15**

A MIXED OF HERBS (ROSEMARY, MINT, BASIL, PARSLEY), SMOKED GOUDA, GOAT CHEESE, PARMESAN, SWISS, TOMATO, BACON ON A SOUR DOUGH BREAD SERVED WITH A SIDE SALAD AND A CUP OF SOUP.

**PARMA (BURRATA PROSCIUTTO SANDWICH) \$18**

PESTO, TOMATO, PROSCIUTTO, BURRATA CHEESE, ARUGULA, BALSAMIC GLAZE SERVED WITH A SIDE SALAD OR FRIES.

**OLYMPUS (MEDITERRANEAN GRILLED CHICKEN SANDWICH) \$16**

GRILLED CHICKEN, TZATZIKI, ARUGULA, TOMATO, RED ONION, CUCUMBER, KALAMATA OLIVES, GREEN OLIVES, FETA CHEESE ON A BRIOCHE BUN. SERVED WITH A SIDE SALAD OR FRIES.

## KIDS MENU

**PETIT GARCON BURGER (KIDS CHEESEBURGER) \$9 \*🌱**

6 OZ PATTY SERVED WITH CHEDDAR, MAYO, LETTUCE, TOMATO, ONION

**WELL ROUNDED (KIDS GRILLED CHICKEN) \$11**

GRILLED CHICKEN, RICE, ASPARAGUS

**ITSAPASTA! (KIDS ALFREDO) \$9.00 🌱**

LINGUINI COOKED IN A CREAMY ALFREDO SAUCE. CHICKEN +\$4.00

## DESSERT

ASK YOUR SERVER ABOUT OUR DAILY DESSERTS!

VEGETARIAN OPTION 🌱

GF GLUTEN FREE OPTION AVAILABLE

\* ITEMS MARKED WITH AN ASTERISK\* MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE INLLESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

FOOD IN OUR RESTAURANT MAY CONTAIN THE FOLLOWING INGREDIENTS: SHELLFISH, MILK, EGGS, WHEAT, PEANUTS, AND TREE NUTS. IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY YOUR SERVER.