



## SHAREABLE APPETIZERS

### SOUP DU JOUR

*chef's choice*

-18-

### BONITO HOUSE SALAD

*gem lettuce, arugula, cotton candy grape, tomato, honey mustard vinaigrette, cancha corn*

-28-

### CRUNCHY KALE SALAD

*watermelon radish, dry cherry, fennel, cashew, black garlic aioli*

-28-

### VERDE VERDE

*broccolini, haricot vert, spinach, garlic infused oil, garlic chips*

-28-

### CAESAR SALAD

*gem lettuce, arugula, crouton, caesar dressing (chicken + \$14)*

-28-

### CRISPY ARTICHOKE

*beef bacon, remoulade, cashew parmesan*

-35-

### CHARRED BRUSSELS SPROUTS

*lamb bacon, caramelized onion, apple cider, honey clover*

-38-

### STEAK TARTARE

*cured quail egg, shallot, tomato, rainbow radish*

-42-

## SIGNATURE DISHES

### SHORT RIB RAVIOLI

*cashew cream, oyster mushroom, saffron,*

-48-

### GNOCCHI

*artichoke, duck confit, sauce blanc*

-45-

### PASTA LIMONE

*bucatini, lemon, beurre fondue, cashew parmesan, olive oil*

-32-

### BONITO BURGER

*remoulade, caramelized onion & mushroom, potato wedge, garden salad*

-38-

### CRISPY MOROCCAN CIGARS

*braised short rib, caramelized onion, garlic aioli*

-38-

### PAPAS CON PATO

*duck confit, potatoes, poached egg*

-42-

## MAINS

### ENTRECÔTE

*USDA American prime center cut 16oz 30 day dry aged ribeye, pomme puree, cipollini, bok choy, bordelaise*

-96-

### CÔTE DE BOEUF

*USDA American prime center cut 32oz 30day dry aged rib eye, truffle pomme frites, broccolini*

-198-

### SURPRISE STEAK

*exotic mushroom, charred vine tomato, crispy shallot, chasseur sauce*

-98-

### CHATEAU STEAK

*creamed spinach, pomme puree, kale chip, sauce au Poivre*

-92-

### OYSTER STEAK

*chanterelle & oyster mushroom, garlic chip, crispy shallot, sauce chasseur*

-86-

### SKIRT STEAK

*vine tomato, blistered carrot, pesto, chimichurri*

-86-

### STEAK AND EGGS

*hanger steak, poached egg, garden salad, bearnaise sauce*

-76-

### CHICKEN SUPREME

*half chicken, pomme puree, lemon broccolini, house gravy*

-55-

### NEW ZEALAND KING SALMON

*pepper coulis, couscous, sautéed spinach*

-55-

### MARKET FISH

*chef's choice*

-60-

## SIDES

**POMME PUREE 15**  
**GARLIC HARICOT VERTS 16**  
**EXOTIC MUSHROOM SAUTÉE 18**

**CREAMED SPINACH 15**  
**GRILLED SEASONAL VEGETABLES 15**  
**HAND CUT IDAHO POTATO FRIES 14**