



# BOSCOS

*The Restaurant For Beer Lovers®*

## Appetizers

<b>Ahi Tuna Tacos</b> ..... 8.00 <i>Chopped Sushi Tuna, Shredded Lettuce, Pico De Gallo &amp; Smoky Sour Cream in a Crisp Wonton with Dipping Sauce ▶ Recommended Cellar 1 or 3</i>	<b>Calamari</b> .....7.00 <i>Calamari Hand Breaded and Fried To Perfection Served with Chile Infused Marinara ▶ Recommended Cellar 1, 2 or 3</i>
<b>Wood Oven Shrimp</b> ..... 7.50 <i>Wood Oven Roasted Jumbo Shrimp In A Spicy Sauce Made with Fresh Herbs, Garlic, Butter and Creole Seasonings; Served with French Bread ▶ Recommended Cellar 2, 3 or 4</i>	<b>Smoked Duck Spring Rolls</b> .....7.00 <i>Crisp Spring Rolls Filled with Smoked Duck Grilled Scallions, Julienne Carrots and Cabbage; Served with Spicy Szechwan Chile Sauce ▶ Recommended Cellar 3 or 5</i>
<b>*Fried Artichoke Hearts</b> ..... 7.00 <i>Artichoke Hearts Fried to a Golden Perfection; Served with Buttermilk Garlic Dipping Sauce ▶ Recommended Cellar 1 or 3</i>	<b>Crawfish Cakes</b> .....7.25 <i>Crawfish, Fresh Basil and Scallions; Served with Roasted Red Pepper Aioli ▶ Recommended Cellar 1 or 4</i>
<b>*Hot Spinach &amp; Artichoke Dip</b> ..... 7.25 <i>A Savory Blend of Artichoke Hearts, Spinach, Garlic and Two Cheeses; Served with Fresh Baked Crostini ▶ Recommended Cellar 1 or 3</i>	<b>*Stuffed Portobello</b> .....6.75 <i>Char-Grilled Portobello Mushroom Stuffed with Sun-Dried Tomato Pesto, Gorgonzola and Pine Nuts; Served with Aged Balsamic Vinegar and Basil Oil ▶ Recommended Cellar 5</i>

## Soup & Salads

### House Salads & Soups: 2.25 with Entrées

<b>Zuppa del Giorno</b> ..... 5.25
<b>Boscoss' House Mista</b> ..... 5.25 <i>A Blend of Exotic Organic California Baby Mesclun Greens, Carrots and Tomatoes; with Choice of Dressing ▶ Recommended Cellar 1 or 5</i>
<b>Chopped Asian Chicken Salad</b> ..... 9.00 <i>Baby Spinach Tossed in Asian Vinaigrette with Fried Wontons, Almonds, Mandarin Oranges, Red Peppers and Marinated Grilled Chicken ▶ Recommended Cellar 1, 3 or 5</i>
<b>Fried Chicken Salad</b> ..... 9.25 <i>Mixed Baby Greens, Fried Chicken Tenders, Tomatoes, Bacon and Chopped Egg Served with Honey Mustard Dressing ▶ Recommended Cellar 1 or 3</i>
<b>Seared Tuna Salad</b> ..... 13.00 <i>Sushi Grade Tuna (Seared Rare) over Soy Mustard Dressing with Mixed Baby Greens Tossed in Sesame Ginger Vinaigrette; Served With Red Peppers, Pickled Ginger and Wasabi ▶ Recommended Cellar 1 or 5</i>
<b>*Gorgonzola Pear Salad</b> .....9.00 <i>Gorgonzola Cheese, Sliced Pear, Sun Dried Cranberries and Spice Crusted Walnuts Served over Mixed Baby Greens Tossed in Raspberry Vinaigrette ▶ Recommended Cellar 1 or 5</i>

## Boscoss Caesar Salads

<b>Boscoss House Caesar</b> ..... 5.25 <i>Add Anchovy Filets</i> ..... 1.00
<b>Grilled Chicken Caesar</b> ..... 9.00 <i>Grilled Marinated Chicken Breast, Sun Dried Tomatoes and Romaine Lettuce ▶ Recommended Cellar 1, 3 or 5</i>
<b>Grilled Portobello Caesar</b> ..... 9.00 <i>Grilled Marinated Portobello, Sun Dried Tomatoes and Romaine Lettuce ▶ Recommended Cellar 1, 3 or 5</i>
<b>Smoked Salmon Caesar</b> ..... 11.00 <i>Hot Smoked Salmon, Sun Dried Tomatoes and Romaine Lettuce ▶ Recommended Cellar 1, 2 or 5</i>

*Choice of Balsamic Vinaigrette, Creamy Gorgonzola, Buttermilk Garlic, Raspberry Vinaigrette, and Honey Mustard Dressings*

*\*Prepared with Cheese but no Meat Products*



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## Entrees

Chef's Special		Mkt.
Grill.....		
<b>Chicken Puttanesca</b> .....	<i>Chicken Breasts Grilled &amp; Topped with a Tomato, Black Olive and Garlic Sauce, Served with Sweet Potato Fries and Broccolini ▶ Recommended Cellar 3 or 4</i>	17.00
<b>Shrimp And Grits</b> .....	<i>Fresh Jumbo Shrimp in a Tangy Tasso and Pepper Sauce over Creamy Asiago Cheese Grits ▶ Recommended Cellar 1 or 3</i>	16.00
<b>Wood Oven Planked Salmon</b> .....	<i>North Atlantic Salmon Marinated and Roasted on a Cedar Plank Served with Roasted Garlic Mashed Potatoes and Asparagus ▶ Recommended Cellar 1 or 3</i>	18.00
<b>Sesame Ahi Tuna</b> .....	<i>Sesame Encrusted Sushi Grade Ahi Tuna Seared Rare with Wasabi Vinaigrette Sauce, Jasmine Rice and a Sauté of Julienne Vegetables ▶ Recommended Cellar 1 or 2</i>	20.00
<b>Center Cut Ribeye Steak</b> .....	<i>Seasoned Angus Ribeye Steak Grilled to Order and Topped with Herbed Garlic Butter Served with Roasted Garlic Mashed Potatoes and Baby Carrots ▶ Recommended Cellar 3 or 4</i>	23.00
<b>Smoked Double Cut Pork Chops</b> .....	<i>Double Thick Hickory Smoked Chops with Guajillo Chile &amp; Coffee Bean B-B-Q Sauce Served with Mashed Sweet Potatoes and Crispy Onions ▶ Recommended Cellar 3 or 4</i>	21.00
<b>*Black Bean &amp; Goat Cheese Tamale</b> .....	<i>Black Beans, Roasted Vegetables and Goat Cheese Encrusted In Masa Dough Baked in a Plantain Leaf; Served with Pico De Gallo and Sour Cream ▶ Recommended Cellar 1 or 5</i>	13.00

## Pizzas

We make each BoscOs' pizza crust by hand using the finest hard wheat flour, olive oil and a measure of our hand crafted beer. Each BoscOs individual size gourmet pizza is topped with the finest imported and domestic ingredients then baked in our wood fired oven.

Chef's Special Pizza!		Mkt.
<b>Germantown Purist</b> .....	<i>B-B-Q Chicken and Shaved Red Onions with Smoked &amp; Whole Milk Mozzarella ▶ Recommended Cellar 3 or 4</i>	9.25
<b>*California</b> .....	<i>Chèvre Cheese, Mozzarella, Sun Dried Tomatoes, Fresh Basil and Pine Nuts on an Olive Oil Crust ▶ Recommended Cellar 1 or 2</i>	9.00
<b>Palermo</b> .....	<i>Classic Mix of Sweet Italian Sausage, Pepperoni, Fresh Portobello Mushrooms, Pizza Sauce and Whole Milk Mozzarella ▶ Recommended Cellar 3 or 4</i>	9.75
<b>*Margherita</b> .....	<i>Whole Milk Mozzarella, Fresh Tomatoes, Fresh Basil &amp; Extra Virgin Olive Oil ▶ Recommended Cellar 1 or 3</i>	8.25
<b>*Quattro Formaggi</b> .....	<i>Garlic Oiled Crust &amp; Four White Cheeses, Mozzarella, Feta, Parmesan &amp; Cheddar Cheese ▶ Recommended Cellar 1 or 3</i>	8.50
<b>Pollo Diablo</b> .....	<i>Mesquite Smoked Chicken Breast, Roasted Red Peppers, Poblanos, Monterey Jack &amp; Whole Milk Mozzarella, Garnished with Fresh Cilantro ▶ Recommended Cellar 3 or 5</i>	9.00
<b>Jamaican</b> .....	<i>Jerk Spiced Shrimp, Scallions, Poblanos Peppers, Pizza Sauce &amp; Whole Milk Mozzarella ▶ Recommended Cellar 1 or 2</i>	9.75
<b>*Calzone de Bosco</b> .....	<i>Spinach, Artichokes, Tomatoes, Pesto, Garlic, Black Olives with Feta &amp; Whole Milk Mozzarella; Topped with Marinara Sauce and Parmesan. ▶ Recommended Cellar 1 or 5</i>	9.00

Select Additional Toppings or Cheeses of Your Choice on Any Pizza for an Additional Charge



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## Pasta

<b>Chef's Special Pasta!</b> .....	<b>Mkt.</b>
<b>Shrimp Carbonara</b> .....	<b>14.00</b>
<i>Gulf Shrimp Over Farfalle Pasta with Applewood Smoked Bacon, Peas and Tomatoes in a Parmesan Cream Sauce</i>	
▶ Recommended Cellar 1, 3 or 5	
<b>Gorgonzola Chicken</b> .....	<b>13.00</b>
<i>Herbed Chicken Tossed with Sun Dried Tomatoes in a Gorgonzola Cream Sauce on Penne Rigate</i>	
▶ Recommended Cellar 1, 3 or 5	
<b>*Baked Spinach Cannelloni</b> .....	<b>10.00</b>
<i>Fresh Pasta Sheets Stuffed With Sautéed Spinach, Caramelized Onions, Roasted Garlic, Two Cheeses and Topped with Marinara</i> ▶	
Recommended Cellar 3 or 5	

## Sandwiches

*Choice of Fresh Fruit, Pasta Salad, Fries, or Add Garlic Parmesan Fries (.75 extra)*

<b>Blackened Grouper Sandwich</b> .....	<b>9.00</b>
<i>Grouper Filet Dusted In Cajun Spices and Blackened</i>	
<i>Served on a Hoagie with Shredded Lettuce, Tomato and Remoulade</i> ▶ Recommended Cellar 2 or 4	
<b>Bosc's Burger</b> .....	<b>8.75</b>
<i>Fresh Ground Sirloin Cooked to Order, Served with Tomato, Onion and Lettuce</i>	
<i>Your Choice of Swiss, Cheddar or American Cheese</i> ▶ Recommended Cellar 1, 2, 3, 4 or 5	
<b>Smoked Chicken Club</b> .....	<b>9.00</b>
<i>Smoked Chicken Breast, Applewood Bacon, Provolone Cheese, Mesclun, Mustard &amp; Mayonnaise</i>	
▶ Recommended Cellar 3 or 4	
<b>*Vegetable Burger</b> .....	<b>8.00</b>
<i>Meat-Free Patty with Onion, Tomato, Lettuce and Dijon Mustard</i>	
<i>Your Choice of Swiss, Cheddar or American Cheese</i> ▶ Recommended Cellar 1, 2, 3, 4 or 5	
<b>*Grilled Portobello Club Sandwich</b> .....	<b>8.50</b>
<i>Large Portobello Mushroom Marinated and Char-Grilled</i>	
<i>Topped with Fontina Cheese, Mesclun, Roasted Red Peppers and Basil Mayonnaise</i> ▶ Recommended Cellar 1, 3, or 4	
<b>Ribeye Steak Sandwich</b> .....	<b>13.00</b>
<i>Angus Ribeye Char-Grilled to Order with Crispy Onions and Roasted Garlic Mayonnaise</i> ▶ Recommended Cellar 3 or 4	

## DESSERTS

*Chef Bosc's prepares each of our Desserts from scratch daily*

<b>Chef's Special Dessert!</b> .....	<b>Mkt.</b>
<b>Crème Brûlée Grand Marnier</b> .....	<b>6.00</b>
<i>Smooth Creamy Custard with a Hint of Orange and Vanilla Bean</i> ▶ Recommended Cellar 1 or 3	
<b>Apple Crisp</b> .....	<b>6.00</b>
<i>Served Piping Hot with Ice Cream, Nuts, and Caramel Sauce</i> ▶ Recommended Cellar 3 or 4	
<b>Bread Pudding Of The Day</b> .....	<b>6.25</b>
Ask your Server for Today's Selection	
<b>Chocolate Calzone</b> .....	<b>6.25</b>
<i>Chocolate Espresso Mousse in a Praline Puff Pastry; Served with Raspberry Anglaise</i> ▶ Recommended Cellar 3 or 4	
<b>Sorbet del Giorno</b> .....	<b>3.00</b>
Ask your Server for Today's Selection	

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