



Gluten-Free

STARTERS & SHARING

MUSSELS JOSEPHINE®

(served without bread)

tomatoes, red onion, garlic, basil and lemon wine sauce (1180 cal)

GREENS

add Blue cheese or Feta (100 cal) for an additional charge.

BONEFISH HOUSE SALAD

hearts of palm, Kalamata olives, tomatoes, pepitas and citrus herb vinaigrette (430 cal) as an entrée with wood-grilled chicken (730 cal)

CLASSIC CAESAR SALAD

(prepared without croutons)

crisp romaine lettuce tossed with our Caesar dressing and Parmesan cheese. (330 cal) as an entrée with wood-grilled chicken (600 cal)

FLORIDA COBB SALAD

crisp chopped greens with mango, tomato, Blue cheese crumbles and pepitas, tossed in our citrus herb vinaigrette with wood-grilled chicken (840 cal)

Substitute Chicken (270 cal) for wood-grilled Shrimp (110 cal) or Salmon (300 cal) on any entrée salad.*

PREMIUM SIDES

for an additional charge.

STEAMED ASPARAGUS

classic al dente asparagus seasoned with salt and a drizzle of olive oil (45 cal)

SIGNATURE SIDES

GARLIC WHIPPED POTATOES (190 cal)

SEASONAL VEGETABLES (100 cal)

JASMINE RICE (200 cal)

DESSERT

MACADAMIA NUT BROWNIE flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts (1050 cal)

FROM THE WOOD-FIRED GRILL

Our selections are lightly seasoned, wood-grilled and served with choice of two signature sides

Enjoy with a freshly grilled lemon or choose from one of our chef-crafted signature sauces:

Lemon-Caper Butter (70 cal) | Mango Salsa (25 cal)

Lemon Butter (50 cal) | Chimichurri (140 cal)

ATLANTIC SALMON* (410 cal) | sm (300 cal)

RAINBOW TROUT (450 cal)

CHICKEN BREAST (270 cal)

MAHI-MAHI (DORADO) (230 cal)

PORK TENDERLOIN* (220 cal)

CHILEAN SEA BASS (570 cal)

SCALLOPS & SHRIMP SKEWER (290 cal)

FROM THE SEA Served with choice of two signature sides

COLD WATER LOBSTER TAILS a pair of 5-6 oz lobster tails, seasoned and steamed, served with warm drawn butter (700 cal)

FROM THE LAND Served with choice of two signature sides

CHIMICHURRI BISTRO FILET* wood-grilled and topped with our chef-crafted Chimichurri (820 cal)

FILET MIGNON* 7 oz USDA center-cut, seasoned and wood-grilled (260 cal)

THE ANGLER'S SIRLOIN STEAK* 7 oz center-cut (210 cal)

LILY'S CHICKEN® goat cheese, spinach, artichoke hearts and lemon basil sauce (510 cal)

CHICKEN MARSALA wood-grilled chicken with bacon, mushrooms and marsala wine sauce (530 cal)

FONTINA PORK TENDERLOIN* wood-grilled, topped with Fontina cheese, garlic, bacon and mushroom marsala wine sauce (630 cal)

Perfect Pairings

Served with choice of two signature sides

MAHI-MAHI & SHRIMP wood-grilled Mahi-Mahi paired with five jumbo shrimp brushed with a light citrus-herb marinade (340 cal)

FILET* & LOBSTER TAIL 7 oz center-cut filet paired with seasoned and steamed lobster tail (620 cal)

SIRLOIN* & SHRIMP wood-grilled 7 oz center-cut sirloin paired with five jumbo shrimp (350 cal)

- upgrade to filet mignon* (380 cal) for an additional charge

CHICKEN & SHRIMP jumbo shrimp brushed with a light citrus-herb marinade, paired with a wood-grilled chicken breast (390 cal)

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. Nutrition information is updated when new data is received from our suppliers. Due to this reason, calories on the print menu may differ from online information. The online information is the most up to date.

* THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS OR DEATH, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Food is prepared in a common kitchen with the risk of gluten exposure. We cannot guarantee any menu item is completely free of gluten. When placing your order, please let your server know you are ordering a gluten-free menu item. FDA regulations defines "gluten-free" as containing less than 20ppm gluten. It is possible that some individuals may be sensitive to levels below this amount. If you have any concerns pertaining to those levels, please consult your healthcare provider.

Please ask your server for pricing. Menu items vary by location and are subject to change.

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