

# BOLD

*SIMPLE FOOD... BIG FLAVORS*

## SMALL PLATES

### **BAKED GOAT CHEESE**

*Creamy goat cheese, six-pepper tomato sauce, fresh chives, toasted baguette*

9

### **RISOTTO FRITTERS**

*Creamy parmesan & asiago risotto, panko, roasted red pepper aioli*

8

### **STUFFED PORTABELLA**

*Roasted peppers, pepperoncinis, kalamatas, spinach, mozzarella, parmesan, feta, balsamic reduction, grape tomato salsa, cucumber sauce*

9

### **BACON**

*Thick cut, house cured bacon, pepper jelly, arugula, corn relish, over easy egg*

10

### **TENDERLOIN OF BEEF**

*Pan seared tenderloin medallions, whiskey-peppercorn sauce, haystack onions*

22

### **CRISPY CHICKEN FLAUTAS**

*Seasoned chicken, cheese, peppers, flour tortillas, avocado relish, roasted corn relish, six-pepper sauce*

10

### **STEAK & SAUSAGE FLATBREAD**

*Six-pepper tomato sauce, goat cheese, potatoes, tenderloin tips, andouille sausage, roasted red peppers, monterey jack, fried egg*

12

### **BOLD SHRIMP**

*Sautéed shrimp, haystack onions, andouille sausage & pepper sauce*

14

### **ROASTED CAULIFLOWER**

*Cauliflower florets, roasted chili oil, cilantro agave aioli*

9

### **ROASTED CORN & CRAB DIP**

*Roasted corn, lump blue crab, mozzarella, monterey jack, parmesan, chipotle peppers, toasted baguette*

10

### **SEARED SCALLOPS**

*Pan seared, six-pepper seasoning, roasted corn relish, cilantro beurre blanc*

19

### **WHITEFISH**

*Blue crab & panko crust, citrus beurre blanc, arugula, sautéed asparagus*

13

### **SALMON**

*Grilled, feta crust, sautéed spinach, cucumber sauce, grape tomato salsa*

12

### **ITALIAN FLATBREAD**

*Roasted garlic & basil oil, italian sausage, portabella mushroom, red onion, mozzarella, parmesan, arugula, evoo*

11

*ASK YOUR SERVER ABOUT MENU ITEMS THAT CAN BE COOKED TO ORDER OR SERVED RAW.  
CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS*

## BIG PLATES

### **BOLD TENDERLOIN**

*Pan seared beef tenderloin medallions, andouille sausage & pepper sauce, sweet potato gratin, haystack onions*

33

### **FILET**

*Grilled center-cut filet, whiskey-peppercorn sauce, sautéed asparagus, haystack onions*

33

### **COWBOY**

*Bone in ribeye, roasted garlic & shallot compound butter, potato mélange, haystack onions*

37

### **NEW YORK STRIP**

*Gorgonzola crust, port wine reduction, potato mélange, haystack onions*

37

### **SALMON**

*Grilled, feta crust, grape tomato salsa, risotto cake, sautéed spinach, cucumber sauce*

23

### **WHITEFISH**

*Blue crab & panko crust, citrus beurre blanc, arugula, sautéed asparagus*

25

### **BOLD SHRIMP & SCALLOPS**

*Sautéed shrimp and scallops, risotto cake, andouille sausage & pepper sauce, haystack onions*

33

### **SEAFOOD TRIO**

*Pan seared shrimp and scallops, lump crab, risotto cake, sautéed spinach, citrus beurre blanc*

29

## SALADS & SOUP

### **CHOPPED**

*Chopped greens, roasted corn, bacon, tomatoes, red onion, mozzarella, roasted red pepper dressing*

6

### **WEDGE**

*Iceberg lettuce, **spicy!** cayenne-buttermilk dressing, grape tomato salsa, bacon, crumbled gorgonzola*

6

### **MIXED GREENS**

*Mixed greens, cilantro-lime vinaigrette, dried cherries, cayenne candied pecans, goat cheese*

7

### **CAESAR**

*Romaine, caesar dressing, parmesan, ancho-chili croutons, white anchovies*

6

### **CORN CHOWDER**

*Sweet corn, potatoes, andouille, bacon, carrots, celery, assorted peppers, cream*

7