

THE BOHEME

Dinner

COCKTAILS 16

FRENCH PLAY

Monkey 47 Gin, Lillet Rose, Carpano Antica Vermouth

MONCHERI

Bulleit Bourbon, PKZ Orange Blossom Honey, St. George Spiced Pear, lemon, ginger beer

LAST WORD

Hendricks Gin, Luxardo Maraschino liqueur, Green Chartreuse

MEZCAL NEGRONI

Montelobos Mezcal, Campari, Gonzales Byass La Copa Vermouth

WHITE OAK AGED MANHATTAN

Basil Hayden bourbon, Carpano Antica, Solerno Italian Blood Orange Liqueur

LA POMMIER

Woodford Reserve, apple cider, PKZ Orange Blossom Honey

LA POIRE

Grey Goose Pear, St. Germain, lime

DESSERTS

NUTELLA LAVA CAKE 10

chocolate & hazelnut molten, toasted hazelnuts

BLACK BEE HONEY CHEESECAKE 11

orange blossom honey cheesecake
Grand Marnier caramel sauce
honeycomb waffle crisp

BLUEBERRY LAVENDER GELATO 11

blueberry compote,
almond oat crisp

SHAREABLE

TOMATO & BURRATA

heirloom tomatoes, olive oil, aged balsamic, fresh oregano, fleur de sel & cracked pepper 16

LOBSTER CRAB CAKE

jumbo lump crab, Maine lobster, organic arugula, lemon wedge, tomatoes, tarragon citrus aioli 17

BEEF CARPACCIO

marinated dry aged Wagyu, shaved parmesan, arugula, crispy capers, mustard aioli 18

HUNTER'S BOARD

speck, sopressata, casalingo sausage, naked goat & cambozola cheese, olives, lingonberry jam 26

MUSHROOM FLATBREAD

porcini crème fraiche, white truffle oil, mozzarella, caramelized onions, chives, parmesan 16

SOUPS & SALADS

LOBSTER & CRAB BISQUE

de luze VS cognac, tomato, cilantro 11

FRENCH LENTIL SOUP

carrots, onion, celery, smoked sea salt, lime wedge, Fresno pepper 9

CAESAR

shaved parmesan, shredded asiago, Italian bread croutons, house caesar dressing 8

PUMPKIN SEED

organic baby field greens, feta cheese, grape tomatoes, balsamic vinaigrette 8

APPLE SALAD

organic baby field greens, granny smith apple, butter pecans, blue cheese, cornbread croutons, white balsamic vinaigrette 9

SIGNATURES

The most tender cuts from the Midwest, corn feed beef seasoned with our Grand Bohemian Signature Rub

16oz BLACK ANGUS RIBEYE 49

8oz FLIET MIGNON 42

14oz NEW YORK STRIP 45

10oz JOYCE FARM CHICKEN BREAST 16

ACCOMPANIMENTS

BOHEMIAN BEARNAISE 4

GARLIC & FINE HERBS BUTTER 3

PORCINI MUSHROOM SAUCE 5

MAYTAG BLUE CHEESE 3

SPECIALTY

MEDITERRANEAN SALMON

tomatoes, feta, olives, peppers, cilantro, chardonnay, olive oil, spinach, rice & tzatziki 29

BEEF TENDERLOIN

butternut squash and Yukon gold potato mash, grilled asparagus, porcini mushroom sauce 37

CHILEAN SEABASS

red and white quinoa sautéed with kale and grape tomatoes, asparagus, lemon beurre blanc 42

SIDES

SAUTEED BABY SPINACH 7

GRILLED ASPARAGUS, BASIL OIL 7

FRENCH FRIES, TRUFFLE OIL & PARMIGIANO 7

FOREST MUSHROOMS, GARLIC & HERBS 7

BUTTERNUT SQUASH & YUKON POTATO MASH 6

*An 18% service charge will be added to parties of 6 and more

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

CHAMPAGNE & SPARKLING

Zonin Prosecco - split	12
Nicolas Feuillatte Brut	15 69
Nicolas Feuillatte Rosé	18 80
Perrier-Jouët Grand Brut	89
Veuve Clicquot "Yellow Label" Brut	21 105
Veuve Clicquot Rosé	135
Perrier-Jouët "Belle Epoque" Brut	268
Dom Perignon Brut	335
Krug Grand Cuvee	346

ROSE

Louis Jadot Burgundy France	85
Chapoutier Belleruche Rose Cotes-Du-Rhone France	10 38

WHITES

Thomas Schmidt Riesling Germany	10 38
Kris Pinot Grigio Tuscany	13 50
Whitehaven Sauvignon Blanc New Zealand	42
Chalk Hill Sauvignon Blanc Russian River Valley	14 54
Sauvion Sancerre Sauvignon Blanc France	62
Conundrum White Blend CA	34
Fillaboia Albarino Spain	50
Chateau La Nerthe Chateauneuf-de-Pape Blanc France	140
Kessler Collection by Raymond Chardonnay CA	10 38
Carmel Road Chardonnay "Unoaked" Monterey	42
Cuvee Saint Vincent Chardonnay Burgundy	80
Louis Jadot, Macon Village Chardonnay France	50
Stag's Leap "Karia" Chardonnay Napa Valley, CA	16 62
Rombauer Chardonnay Napa	100
Cakebread Cellars Chardonnay Napa	115
Nickel & Nickel Chardonnay Napa	130

PORT & DESSERT WINE

Zind Humbrecht, "Pinot Gris" France - half	110
Taylor Fladgate 20	18
Fonseca 10	14
Taylor Fladgate LBV	11

REDS

Four Graces Pinot Noir Oregon	13 50
Byron Nielson Vineyard Pinot Noir CA	21 82
Rutherford Hill Merlot CA	72
Duckhorn Merlot Napa	26 102
Numanthia Numanthia Tempranillo Toro	98
Ben Marco Malbec Argentina	42
Palacios Remondo La Montesa Grenache Spain	42
Crios de Susana Balbo Malbec Argentina	46
Terrazas "las Compuertas" Malbec Argentina	106
Château Bellevue Peycharneau Bordeaux Blend France	56
Chateau Haut-Beausejour Bordeaux Blend France	88
Chateau La Nerthe "Chateauneuf-de-Pape Rouge" FR	145
Purple Angel "Montes Carmenera" Chile	175
Michael David Winery Lust Zinfandel Lodi CA	160
Gaja Promis Tuscany	98
Stag's Leap "Hands of Times" Blend Napa	16 62
Kessler Collection Cabernet Sauvignon CA	10 38
Bohemian Collection Cabernet Sauvignon CA	14 54
Roth Alexander Collection Cabernet Sauvignon CA	66
Rodney Strong Alexander Valley	68
Sequoia Grove Napa	90
Justin Isosceles Cabernet Sauvignon Paso Robles, CA	28 110
Jordan Cabernet Sauvignon Alexander Valley	110
Robert Mondavi "Maestro" Blend Napa	110
Stag's Leap "Artemis" Cabernet Sauvignon Napa, CA	104
Hall Cabernet Sauvignon Napa	120
Cakebread Napa	126
Banfi "Brunello di Montalcino" Sangiovese Tuscany	130
Caymus Cabernet Sauvignon Napa	150
Antica Cabernet Sauvignon Napa	158
Cade Howell Mountain	160
Tenuta "Prima Pietra" Rosso Tuscany	178
John Anthony Cabernet Sauvignon Napa	180
Silver Oak Napa	196
Overture Opus One Blend Napa	210
<i>Bring your own wine \$30 corkage fee</i>	