



**APPETIZERS**

Shrimp Cocktail with Cocktail and Remoulade Sauce ..... 15

Scotch Smoked Salmon with Onion, Capers, and Dill Cream ..... 12

Kobe Tenderloin Carpaccio with Arugula and Parmesan..... 19

Jumbo Lump Crabmeat Cocktail ..... 17

Seared Tuna Loin with Lime, Chili Oil, and Cilantro..... 13

Crab and Lobster Napoleon with Chardonnay Cream ..... 14

Bones Chilled Seafood Platter per person ..... 28

**SOUPS AND SALADS**

Bones Lobster Bisque..... 11

French Onion Soup ..... 11

Wedge of Iceberg Lettuce ..... 12

Crab and Avocado Salad..... 13

Caesar Salad ..... 12

Spinach Salad ..... 12

Bones Salad ..... 13

Roasted Beet Salad with a Citrus Honey Dressing and Feta Cheese ..... 11

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

**STEAKS AND CHOPS**

Filet Mignon (8 / 12 oz) ..... 38/48

Bone-In Filet (14 oz) ..... 49

New York Strip (12 / 16 oz) ..... 39/49

Bone-In Rib Eye (20 oz) ..... 48

Dry Aged Bone-In Rib Eye (20 oz) ..... 65

Porterhouse (20 / 24 oz) ..... 48/57

Dry Aged Porterhouse - for two (28 oz) ..... 98

Loin Lamb Chops (22 oz) ..... 44

Veal Rib Chop with Lemon and Sautéed Mushrooms ..... 48

Mixed Grill (Filet Mignon, Lamb and Pheasant Sausage) ..... 44

**SEAFOOD**

Sautéed Salmon with Braised White Beans & Edwards Bacon..... 27

Crab Stuffed Trout with Haricots Verts and Marcona Almonds ..... 26

Seared Scallops with Wild Mushroom Risotto and Truffle Oil ..... 28

Crab Cakes with Corn, Roasted Red Pepper and Ginger Vinaigrette ..... 32

Pan Seared Halibut with Shaved Fennel and Squash with Tomato Broth..... 29

Live Maine Lobster ..... 24/lb

**VEGETABLES AND POTATOES**

*(Served family style) 9*

- Grit Fritters
- Truffle Butter Mashed Potatoes
- Sautéed Mushrooms
- Sautéed Spinach
- Fresh Asparagus
- Fried Onion Rings

- Hash Browns
- Seabreeze Baked Potato
- Mac and Cheese
- Corn Pudding
- Steamed Broccoli
- Brussels Sprouts



**Theta Kappa Chapter  
Sigma Nu Fraternity  
INAUGURAL COMMANDERS' DINNER  
October 19, 2013**