

# A P P E T I Z E R S

<b>Baked Brie</b> - Wrapped in a buttery phyllo dough, served with a Black Mission fig compote, Granny Smith apples, plums and toast points	10
<b>BBQ Shrimp</b> - Applewood smoked bacon wrapped shrimp stuffed with basil and served with Bono's BBQ sauce	13
<b>Rare Seared Grade A Ahi Tuna</b> - Thin-sliced yellowfin tuna seared and served with soy-lime dressing and wasabi-cream sauce	13
<b>Roasted Corn Crab Cake</b> - Golden brown Dungeness crab cake served with spicy rémoulade	12
<b>Calamari Fritti</b> - Served with a Serrano-cilantro aioli	11
<b>Crab Martini</b> - Fresh Dungeness crab tossed in a Serrano-lime dressing with baby heirloom tomatoes and fresh cilantro garnished with slices of avocado	14
<b>Caprese Tower</b> – Slices of fresh mozzarella layered with red and yellow vine ripened tomatoes and an olive tapenade, garnished with fresh basil and mint, drizzled with a balsamic glaze	12
<b>Carpaccio</b> - Thin-sliced USDA prime filet, with red onion, shaved Parmesan and a Dijon-caper sauce	12
<b>Goat Cheese Bruschetta</b> – Grilled baguette slices topped with cherry tomatoes, fresh garlic, basil, and goat cheese crumbles, then drizzled with a balsamic glaze	12
<b>Bono's Gourmet Mac &amp; Cheese</b> - With black truffle shavings, pancetta, gruyere and asiago cheese	11
<b>Soup Du Jour</b>	6

*For parties of 8 or more, an 18% gratuity will be added.  
\$15.00 corkage fee. Split charge \$2.00*

# SALADS

<b>Steak Salad</b> - Grilled USDA prime beef with mixed greens, mushrooms, parmesan shavings and a spicy honey mustard dressing	14
<b>Lobster, Avocado and Papaya</b> - Diced lobster, avocado and papaya with a lime-jalapeno dressing	15
<b>Spinach Salad with a Warm Bacon Vinaigrette</b> – Grilled chicken breast served over a bed of spinach with tomatoes, red onion, and toasted walnuts tossed in a warm bacon vinaigrette	13
<b>Caesar</b> - Romaine with house made dressing, fresh croutons and grated parmesan	8
<b>Maytag Blue Cheese</b> - Romaine hearts with roma tomatoes and Applewood smoked bacon	10
<b>Mediterranean Chopped Salad</b> - Chopped romaine, capers, tomato, feta, manzanilla olives, red bell peppers, cucumber and red onion in a mint-kalamata olive vinaigrette with crisp pita chips	12
<b>The Shore Salad</b> - Mixed greens tossed with raspberry-balsamic vinaigrette, toasted hazelnuts, dried apricots and bing cherries topped with Atlantic salmon	14
<b>Apples and Gorgonzola Salad</b> - Sliced apples with arugula, mint, radicchio, walnuts, gorgonzola crumbles, with a roasted garlic vinaigrette	11
<b>Thai Chicken Lettuce Wraps</b> - Grilled chicken breast in an Asian marinade, chopped and served with butter leaf lettuce, Thai chili glaze and a peanut sauce	13

**Add \$4 for Chicken**

**Add \$6 For Shrimp**

**Add \$2 For Split Plate**

# P A S T A

<b>Rigatoni Con Carne</b> - A Bono family original recipe with steak, Italian sausage and beef short ribs slow simmered for 8 hours and tossed with hollow tube pasta	18
<b>Sicilian Linguini</b> – Linguini pasta with a sweet Italian sausage, chicken, garlic, roasted bell peppers, caramelized shallots tossed in a light tomato cream sauce	18
<b>Bono’s Lasagna</b> - Layers of sun dried tomato basil and egg noodles, ricotta, mozzarella and parmesan cheese, baked to perfection and topped with sweet basil marinara <u>or</u> Bono’s meat sauce	16
<b>Lobster Fettuccini</b> - Lobster and shrimp sautéed in a lobster broth with garlic, white wine, roma tomatoes and fresh herbs tossed with fettuccini pasta	22
<b>T.B.G</b> – Spaghettini pasta tossed with sautéed roma tomatoes, slow roasted tomatoes, fresh basil and diced mozzarella in a light garlic, white wine sauce	15
<b>Chicken Pesto</b> - Penne pasta with tender chicken breast and sun dried tomatoes in a light pesto sauce	16
<b>Ravioli al Funghi</b> – Portobello mushroom stuffed raviolis with sautéed oyster mushrooms in a creamy roasted garlic marsala sauce, finished with gorgonzola crumbles	17
<b>Penne with Sage and Prosciutto</b> – Asparagus tips sautéed with prosciutto and fresh sage then tossed with a green pea and pine nut pesto	15
<b>Melanzane Arrabiata</b> - Grilled eggplant sautéed with garlic, fire roasted tomatoes and fresh herbs tossed in a spicy marinara sauce with penne pasta finished with smoked mozzarella	16

# ENTREES

- Chicken Piccata** - Sautéed free range chicken breast in a lemon-caper sauce, served with sautéed spinach and parmesan risotto 22
- Alaskan Halibut** - Grilled halibut topped with fresh strawberries, vine ripened tomatoes, basil, and feta cheese crumbles and served over a pilaf style risotto 26
- Shrimp Scampi** - Tiger shrimp and rock shrimp sautéed with garlic, white wine, and lemon, served with parmesan risotto and sautéed spinach 25
- Pollo Rustica** - Free range chicken breast stuffed with asparagus, smoked mozzarella, and Serrano ham drizzled with a rosemary-garlic sauce and served with garlic mashed potatoes and sautéed broccolini 25
- New York Steak Caprese** - USDA Prime NY Strip topped with roma tomatoes, buffalo mozzarella and drizzled with a balsamic reduction. Served on a bed of garlic mashed potatoes 29
- Sesame Crusted Ahi** – Sashimi grade yellow fin tuna, seared rare and topped with an Italian salsa verde, garnished with diced avocado and served over a bed of mixed garden vegetables 27
- Salmon al Cartoccio** – Atlantic salmon wrapped in parchment paper, baked in a marinade of garlic, fresh basil, roma tomatoes and extra virgin olive oil. Served with roasted garlic mashed potatoes and fresh garden vegetables 24
- Grilled Swordfish** – Served over a pilaf style risotto and topped with fresh roasted roma tomatoes, slices of garlic, scallions, a splash of white wine, a hint of spice accented with lima beans 26

Executive Chef: Miguel Aburto