

APPETIZERS

Baked Brie - Wrapped in a buttery phyllo dough, served with a Black Mission fig compote, Granny Smith apples, plums and toast points	8
BBQ Shrimp - Applewood smoked bacon wrapped shrimp stuffed with basil and served with Bono's BBQ sauce	10
Caprese Tower – 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	10
Rare Seared Grade A Ahi Tuna - Thin-sliced yellowfin tuna seared and served with soy-lime dressing and wasabi-cream sauce	10
Roasted Corn Crab Cake - Golden brown Dungeness crab cake served with spicy rémoulade	10
Calamari Fritti - Served with a Serrano-cilantro aioli	8
Crab Martini - Fresh Dungeness crab tossed in a Serrano-lime dressing with baby heirloom tomatoes and fresh cilantro garnished with slices of avocado	10
Goat Cheese Bruschetta – Grilled baguette slices topped with cherry tomatoes, fresh garlic, basil, and goat cheese crumbles, then drizzled with a balsamic glaze	9
Bono's Gourmet Mac & Cheese - With black truffle shavings, pancetta, gruyere and asiago cheese	9
Soup Du Jour	5

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

SALADS

Steak Salad - Grilled USDA prime beef with mixed greens, mushrooms, parmesan shavings and a spicy honey mustard dressing	12
Lobster, Avocado and Papaya - Diced lobster, avocado and papaya with a lime-jalapeno dressing	13
Spinach Salad with a Warm Bacon Vinaigrette – Grilled chicken breast served over a bed of spinach with tomatoes, red onion, and toasted walnuts tossed in a warm bacon vinaigrette	12
Caesar - Romaine with house made dressing, fresh croutons and grated parmesan	7
Maytag Blue Cheese - Romaine hearts with roma tomatoes and Applewood smoked bacon	9
Mediterranean Chopped Salad - Chopped romaine, capers, tomato, feta, manzanilla olives, red bell peppers, cucumber and red onion in a mint-kalamata olive vinaigrette with crisp pita chips	11
The Shore Salad - Mixed greens tossed with raspberry-balsamic vinaigrette, toasted hazelnuts, dried apricots and bing cherries topped with Atlantic salmon	12
Apples and Gorgonzola Salad - Sliced apples with arugula, mint, radicchio, walnuts, gorgonzola crumbles, with a roasted garlic vinaigrette	9
Thai Chicken Lettuce Wraps - Grilled chicken breast in an Asian marinade, chopped and served with butter leaf lettuce, Thai chili glaze and a peanut sauce	11

Add \$4 for Chicken

Add \$6 For Shrimp

Add \$2 For Split Plate

P A S T A

- Rigatoni Con Carne** - A Bono family original recipe with steak, Italian sausage and beef short ribs slow simmered for 8 hours and tossed with hollow tube pasta 15
- Sicilian Linguini** – Linguini pasta with a sweet Italian sausage, chicken, garlic, roasted bell peppers, caramelized shallots tossed in a light tomato cream sauce 14
- Bono's Lasagna** - Layers of sun dried tomato basil and egg noodles, ricotta, mozzarella and parmesan cheese, baked to perfection and topped with sweet basil marinara or Bono's meat sauce 11
- Lobster Fettuccini** - Lobster and shrimp sautéed in a lobster broth with garlic, white wine, roma tomatoes and fresh herbs tossed with fettuccini pasta 16
- T.B.G** – Spaghettini pasta tossed with sautéed roma tomatoes, slow roasted tomatoes, fresh basil and diced mozzarella in a light garlic, white wine sauce 11
- Chicken Pesto** - Penne pasta with tender chicken breast and sun dried tomatoes in a light pesto sauce 12
- Ravioli al Fungi** – Portobello mushroom stuffed raviolis with sautéed oyster mushrooms in a creamy roasted garlic marsala sauce, finished with gorgonzola crumbles 13
- Penne with Sage and Prosciutto** – Asparagus tips sautéed with prosciutto and fresh sage tossed with a green pea and pine nut pesto 11
- Melanzane Arrabiata** - Grilled eggplant sautéed with garlic, fire roasted tomatoes and fresh herbs tossed in a spicy marinara sauce with penne pasta finished with smoked mozzarella 12

S A N D W I C H E S

All sandwiches come with choice of: French fries, sweet potato fries, house salad, pasta salad, fresh fruit, or cole slaw

- Bono's Burger** – ½ lb. ground beef infused with roasted shallots, garlic, fresh herbs topped with cheddar cheese and roasted garlic mayonnaise 11
- Charbroiled Chicken and Goat Cheese Panini** – Charbroiled chicken breast with sliced tomatoes, marinated bell peppers, caramelized onions, goat cheese and basil pesto on sourdough bread 10
- Open-Faced Top Sirloin Steak Sandwich** – Grilled USDA prime top sirloin served over sautéed mushrooms, red onions, and bell peppers, provolone cheese, with a roasted garlic mayonnaise and honey mustard spread on a grilled French baguette 11
- Grilled eggplant and smoked mozzarella Panini** – Grilled Japanese eggplant, smoked mozzarella, and vine ripened tomatoes with basil pesto on focaccia bread 10
- Grilled Chicken Club** – Avocado, Applewood smoked bacon, gruyere cheese, roasted garlic mayonnaise on sourdough bread 10
- Turkey and Provolone Panini** – Sliced turkey breast, tomatoes, red onions, and provolone cheese with a roasted garlic mayonnaise and honey mustard on sourdough bread 10
- Tuna and Gruyere Melt** – Bono's homemade tuna salad with capers, celery, Dijon, and roasted garlic mayonnaise, served on grilled nine grain bread 11

E N T R E E S

- Chicken Piccata** - Sautéed free range chicken breast in a lemon-caper sauce, served with sautéed spinach and parmesan risotto 15
- 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 17
- Shrimp Scampi** - Tiger shrimp and rock shrimp sautéed with garlic, white wine, and lemon, served with parmesan risotto and sautéed spinach 15

Executive Chef: Miguel Aburto