



## BRUNCH COCKTAILS + LIBATIONS

### Endless Bubbles

Peach Bellini, Passionfruit Mimosa or Traditional Mimosa *with any entrée by the glass*

- ★ **Fresh Tomato Bloody Mary**  
K.A.B.M. Absolut Citron, fresh herbs, fresh Roma tomatoes + kick!  
Garnished with your choice of a spicy cherry pepper or jumbo shrimp

### Georgia Peach Martini

Bellini-style. Svedka vodka, Cointreau, fresh peach + bubbles

## ALL DAY. EVERY DAY.

### Blood Orange Paloma

Sauza Hornitos tequila, Solerno blood orange liqueur, fresh grapefruit juice + hint of lime

### Classic Sidecar + Mango Twist

A classic brandy cocktail with a modern mango flair

### Spiked Blackberry Elixir

Malibu rum, fresh blackberries, coconut water, agave nectar + a hint of fresh mint

- ★ **Raspberry Vodka Collins**  
Svedka vodka, fresh raspberries, house-made sour mix, sparkling soda

## SPECIALTY SPIRIT-FREE

### Iced Tropical Thai Tea

our tropical version of the Thailand favorite. A blend of black + green tea with a smooth, creamy coconut finish + a hint of mint

- ★ **Fresh Blackberry Smash**  
fresh blackberries, coconut water, lightly sweetened + a hint of fresh mint

## CLASSIC BEVERAGES

Iced Tea OR Numi Hot Tea

Rainforest Alliance Bold Coffee

Espresso

Cappuccino

Fiji Water (500 ml)

San Pellegrino (500 ml)

*We proudly serve Coca-Cola products.*

## DESSERTS

- ★ **Key Lime Pie**  
roasted pecan crust

### Crème Brûlée

berries + whipped cream

### Jen's Jamaican Coconut Pie

creamy custard, rum sauce + fresh whipped cream

## STARTERS + SHARING

- ★ **Bang Bang Shrimp**® crispy, tossed in a creamy, spicy sauce
- Singapore Calamari** flash-fried with peppers + sweet spicy Asian sauce
- Ahi Tuna Sashimi** sesame-seared with wasabi + pickled ginger
- Maryland Crab Cakes** jumbo lump cakes + red remoulade
- Thai Coconut Shrimp** 6 jumbos with crispy ginger + sweet spicy sauce
- Corn Chowder + Lump Crab** with a hint of bacon  
*Cup Bowl Add a cup of chowder to any entrée*
- Bonefish Caesar Salad** house-made garlic croutons
- Bonefish House Salad** hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette *(with entrée) Add Danish Blue or Feta*

## ENDLESS BUBBLES BRUNCH

your choice of a Brunch Favorite, Omelet or Eggs Benedict, and Endless Bellinis or Mimosas

## OMELETS

*Served with toast + choice of fresh fruit medley or potatoes au gratin*

- ★ **Oscar** asparagus, crab, smoked mozzarella, basil, lemon butter
- Western** turkey chorizo, cheddar, cilantro, onions, ranchero, lime sour cream
- California** Applewood bacon, cheddar, caramelized onions, tomatoes, avocado
- Cajun Shrimp** goat cheese, onions, sweet bell peppers + creole sauce
- Garden Fresh** broccoli florets, onions, sweet bell peppers, tomatoes, Gruyere cheese + basil
- Egg White + Asparagus** grilled asparagus, tomatoes + Feta cheese

*All omelets above may be prepared with egg whites upon request*

## BRUNCH FAVORITES

- ★ **Crème Brûlée French Toast** Grand Marnier + orange zest battered, served with whipped cream, fresh mint, strawberries + bacon
- “American Style” Kobe Beef + Egg Burger** fully dressed with sharp cheddar, fried egg + special sauce on a lightly toasted brioche bun served with fresh greens or house-made chips  
*Add bacon, avocado or mushrooms each*
- Organic Whole Grain Oatmeal** topped with fresh seasonal berries + served with brown sugar
- EGGS BENEDICT**  
*Served with choice of fresh fruit medley or potatoes au gratin*
- ★ **Traditional Eggs Benedict** toasted English muffin topped with smoked ham, poached eggs + Hollandaise sauce
- Spinach + Mushroom Eggs Benedict** toasted English muffin, spinach, mushrooms, poached eggs + Hollandaise sauce
- Huevos Benedictos** crispy corn tortillas with poached eggs, turkey chorizo, green onions, ranchero, Hollandaise sauce + served over black beans
- Surf + Turf Eggs Benedict** toasted English muffin, grilled filet mignon, lobster, poached eggs + Hollandaise sauce

## HAND HELDS

*Tacos, burgers + sandwiches served with fresh greens or house-made chips*

- ★ **“American Style” Kobe Beef Burger** fully dressed with sharp cheddar + special sauce on a lightly toasted brioche bun *Add bacon, avocado or mushrooms each*

**Bang Bang Tacos** shrimp, lettuce, tomatoes + sour cream

**Baja Fish Tacos** “Cajun style” with lettuce, mango salsa + sour cream

**Grilled Fish Sandwich** 6 oz fillet, Parmesan dusted + fully dressed on a lightly toasted brioche bun  
Tilapia | Salmon

**Sir Will's Fish + Chips** tempura-style with house-made tartar, french fries

## GRILLED FISH ~ over our wood-burning grill ~

*Served with a fresh seasonal vegetable + your choice of one side item*

- ★ **Chilean Sea Bass**
- Atlantic Salmon**
- Sea Scallops + Shrimp**
- Rainbow Trout**
- Longfin Tilapia**

### YOUR CHOICE OF SIGNATURE SAUCES

Mango Salsa  
Chimichurri  
Pan Asian  
Lemon Butter

## GRILLED + BAKED SPECIALTIES ~ over our wood-burning grill ~

*Served with a fresh seasonal vegetable + your choice of one side item*

- ★ **Lily's Chicken**® goat cheese, spinach, artichoke hearts, lemon basil sauce
- Fontina Chop** boneless pork chop, fontina cheese, garlic, prosciutto, mushroom marsala wine sauce
- ★ **Longfin Tilapia Imperial** stuffed with shrimp, scallops, crab meat, Gruyere cheese, Parmesan cheese + lemon caper butter
- Filet Mignon** USDA Choice “center cut”  
*Add Garlic Gorgonzola butter*
- The Angler's Steak** USDA Choice sirloin

## FRESH SIDES

Garlic Whipped Potatoes  
Potatoes Au Gratin  
Herbed Jasmine Rice  
Steamed Vegetable Medley

French Green Beans (*Haricot Verts*)  
Steamed Broccoli  
Steamed Asparagus

★ Popular Guest Choice

*Gluten-Free Menu Available. Products are subject to change.*