



## Dinner

# GLUTEN-FREE

### SIGNATURE STARTER

**Mussels Josephine® (PEI)** tomatoes, red onion, garlic, basil + lemon wine sauce

### GREENS

**Bonefish House Salad** hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette, served with chicken, shrimp or salmon\* *add Danish Blue or Feta*

**Classic Caesar Salad** *prepared without croutons* served with chicken, shrimp or salmon\*

### WOOD-GRILLED FISH [with a fresh seasonal vegetable + choice of one fresh side]

**Chilean Sea Bass**

**Atlantic Salmon\***

**Sea Scallops + Shrimp**

**Rainbow Trout**

**Tilapia**

**Cold Water Lobster Tails**

steamed + served with butter for dipping

*Select any of our Signature Sauces:*

Lime Tomato Garlic

Mango Salsa

Herb Pesto

Lemon Butter

### WOOD-GRILLED SPECIALTIES & BOWLS

**Lily's Chicken®** goat cheese, spinach, artichoke hearts, lemon basil sauce

**Filet Mignon\*** USDA Choice "center cut" 6 oz / 8 oz

**Rib-Eye Steak\*** 13 oz USDA Choice rib-eye

**The Angler's Steak\*** 6 oz USDA Choice sirloin

**Seared NY Strip Bowl\*** marinated cucumbers, roasted peanuts, passion fruit salsa, green onions, carrots, jasmine rice + black pepper aioli

## Lunch

### MIX + MATCH ENTRÉE SALADS

**Bonefish House Salad** hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette

**Classic Caesar Salad** *prepared without croutons*

**Cilantro Lime Salad** *prepared without tortilla strips* roasted corn, black beans, Feta, grape tomatoes, red onion + cilantro lime vinaigrette

**Florida Cobb Salad** avocado, mango, tomatoes, Danish Blue, citrus herb vinaigrette

*Add Seafood, Steak or Chicken:*

Herb-Grilled Chicken

Wood-Grilled Shrimp

Wood-Grilled Salmon\*

NY Strip Tataki\*

### ENTRÉES

**Grilled Fresh Fish of the Day\*** with Mango Salsa or Herb Pesto

**Lily's Salmon\*** goat cheese, spinach, artichoke hearts, lemon basil sauce

**Wood-Grilled Filet Mignon\*** mushrooms, blistered tomatoes + Applewood smoked bacon

*All lunch entrées are served with fresh steamed broccoli*

### DESSERTS

**Macadamia Nut Brownie** flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts

**Crème Brûlée** berries + whipped cream

### FRESH SIDES

Garlic Whipped Potatoes

Jasmine Rice

French Green Beans

Steamed Broccoli

Wood-Grilled Broccolini®

Steamed Asparagus

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All rocks and wines featured on our dinner menu are gluten-free. Gluten-free beer is available. Please ask your server for details.

With the guidance of registered dietitians, we have prepared this menu based on the most current information available from our suppliers and their stated absence of gluten within these items. Please be aware that because our dishes are prepared-to-order, during normal kitchen operations, individual foods may come into contact with one another due to shared cooking and preparation areas. Thus we cannot guarantee that cross-contact with foods containing gluten will not occur. We encourage you to carefully consider your dining choices and your individual dietary needs when dining with us. When placing your order, please let your server know that you are ordering a gluten-free menu item.

\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness or death, especially if you have certain medical conditions.



## Sunday Brunch

Available Sundays 11am-2pm

# GLUTEN-FREE

### OMELETS *[ served with steamed asparagus ]*

**Oscar** asparagus, crab, smoked mozzarella, basil, lemon butter

**California** Applewood bacon, cheddar, caramelized onions, tomatoes, avocado

**Garden Fresh** broccoli florets, onions, sweet bell peppers, tomatoes, Gruyere cheese + basil

**Egg White + Asparagus** grilled asparagus, tomatoes + Feta cheese

*Omelets above may be prepared with egg whites upon request.*

### GREENS

**Bonefish House Salad** hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette  
*add Danish Blue or Feta*

**Classic Caesar Salad** *prepared without croutons*

### WOOD-GRILLED FISH

*[ served with a fresh seasonal vegetable + choice of one fresh side ]*

**Chilean Sea Bass**

**Atlantic Salmon\***

**Sea Scallops + Shrimp**

**Rainbow Trout**

**Tilapia**

*Select any of our Signature Sauces:*

Lime Tomato Garlic

Mango Salsa

Herb Pesto

Lemon Butter

### WOOD-GRILLED SPECIALTIES

*[ served with a fresh seasonal vegetable + choice of one fresh side ]*

**Lily's Chicken®** goat cheese, spinach, artichoke hearts, lemon basil sauce

**Filet Mignon\*** USDA Choice "center cut" 6 oz / 8 oz

**The Angler's Steak\*** 6 oz USDA Choice sirloin

### DESSERT

**Macadamia Nut Brownie**

flourless brownie, raspberry sauce, vanilla ice cream,  
sprinkled with macadamia nuts

**Crème Brûlée** berries + whipped cream

### FRESH SIDES

Garlic Whipped Potatoes

Jasmine Rice

French Green Beans

Steamed Broccoli

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