



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

[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

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

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

* 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.

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.



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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