

## **RESTAURANT WEEK 2018 WINTER**

**\$30**

### **SALAD**

CLASSIC CAESAR SALAD with house-made garlic croutons

BONEFISH HOUSE SALAD hearts of palm, Kalamata olives, tomatoes and citrus vinaigrette

### **ENTREE**

DYNAMITE-STYLE SHRIMP wood-grilled Shrimp topped with dynamite aioli and feta cheese crumbles, served on a bed of Florentine-style risotto

GEORGES BANK SEA SCALLOPS grilled and topped with a bacon bourbon reduction and crispy bacon, served on a bed of season vegetables

RHEA'S NORWEGIAN SALMON wood-grilled fresh Norwegian Salmon, topped with jumbo lump crab, sautéed spinach and lime tomato garlic sauce, with choice of two fresh sides

FILET AND LOBSTER STUFFED SHRIMP 6oz USDA seasoned and wood grilled with three jumbo shrimp stuffed with lobster, finished with red peppers and lemon butter sauce, with choice of two fresh sides

### **DESSERT**

CHEESECAKE with chocolate and caramel sauce

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

KEY LIME PIE with roasted pecan crust