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LIFE IS  
TOO SHORT  
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NOT TO  
DRINK WELL  
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# BOJAE'S

## TO START

### Sweet & Spicy Herbaceous Nuts 8

Blend of spiced almonds, cashews, walnuts, and pecans all candied in savory herbs.

### Kettle Chips & Dips 10

Crunchy kettle chips with horseradish cream and French onion dips.

### Warmed Olives 10

Blend of house marinated olives.

### Ahi Tuna Tartare\* 18

Served in wonton cups with cucumber, carrot slaw, sesame and wasabi.

### Mediterranean Mezze 20

House-made trio of hummus, raw vegetables, feta, and pita bread.

### P.E.I. Mussels\* 18

Steamed with your choice of spicy tomato broth and sausage **or** lemon and white wine broth.

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## CHEESE, PLEASE

### Blanche Cheese Board 24

A trio of local and imported cheese. Accompanied with warm bread, spiced nut blend, and a variety of seasonal fruits.

### Rouge Cheese Board 26

A trio of meat, and a trio of cheese. Accompanied by warm bread, olive tapenade, ground mustard, and relishes.

### Brie Bites au Croûte 22

Warm brie wrapped in golden puff pastry served with fresh fruit, locally sourced honey, and seasonal spiced nuts.

### Bruschetta 20

Rich and creamy burrata with warm tomatoes, basil, balsamic vinegar, extra virgin olive oil, bread, and crackers.

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## FLATBREAD

### Margherita 15

House-made tomato sauce with mozzarella. Topped with fresh basil, cherry tomatoes, balsamic reduction drizzle, and extra virgin olive oil.

### Apple Fig 17

Fig spread base, topped with apple slices, caramelized onion, blue cheese, and spiced nuts.

## SALADS

### Niçoise\* 18

Blanched haricots verts, tomatoes, hardboiled egg, potato, kalamata olives, and citrus vinaigrette.  
Add your choice of protein.

Chicken\* 6 | Steak\* 9 | Seared Salmon\* 9 | Ahi Tuna\* 9

### House Chop 15

Mixed greens, pickled beets, red onions, blue cheese, cucumber, topped with spiced nuts and citrus vinaigrette.  
Add your choice of protein.

Chicken\* 6 | Steak\* 9 | Seared Salmon\* 9 | Ahi Tuna\* 9

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## ENTRÉES

### Sirloin Steak\* 28

8 oz sirloin cap steak served with a gorgonzola cream sauce, asparagus, and roasted potatoes.

### Chef's Risotto Market Price

Ask server for selection.

*Please allow ~20 minutes for preparation.*

### Chef's Pasta Market Price

Ask server for selection.

### Salmon Fillet\* 27

Atlantic salmon served with piccata sauce, roasted potatoes, seasonal vegetables, and baby carrots.

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## SANDWICHES

*Comes with chips, add salad for \$1*

### Ham & Cheese 14

Sliced ham with melted Brie, served on a warmed baguette with signature Dijon mayonnaise.

### Steak Sandwich\* 17

Sliced sirloin steak served on a warmed baguette with provolone cheese, caramelized onion, and horseradish cream.

### Bojae's Burger\* 16

All-beef patty served on a toasted bun with cheddar cheese, caramelized onion, sautéed mushrooms, pickles, and house-made sauce.

### Gyro\* 16

Beef and lamb slices served on pita bread with tomato, red onion, olives, feta, and homemade tzatziki sauce.

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*Please inquire about gluten-friendly options. Additional cost may apply.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform server if you have allergies to certain foods.*