

★
LIFE IS
TOO SHORT
★



★
NOT TO
DRINK WELL
★

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.

Chef's Hummus 10

Served with 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.

Grilled Polenta 12

Served in a creamy tomato sauce with mushroom, spinach, and Parmesan.

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 en 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.

FLATBREAD

Margherita 16

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

Apple Fig 18

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

House Salad 16

Mixed greens, seasonal fruit, goat cheese, topped with mixed nuts and citrus vinaigrette. Add your choice of protein.

Chicken* 6 | Steak* 9 | Seared Salmon* 9

ENTRÉES

Sirloin Steak* 28

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

Salmon Fillet* 27

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

Chicken Marsala* 26

Pan-fried chicken cutlets in a Marsala wine sauce. Served with roasted potatoes, seasonal vegetables, and tri-colored carrots.

SANDWICHES

Comes with chips, add salad for \$3

Ham & Cheese 15

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

Steak Sandwich* 18

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

Bojae's Burger* 17

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.

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.*