

★
LIFE IS
TOO SHORT
★



★
NOT TO
DRINK WELL
★

BOJAE'S

QUICK BITES

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 9

Blend of warmed olives drizzled in olive oil.

TO START

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.

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.

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 16

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

ENTRÉES

Sirloin Steak* 26

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

Chef's Risotto Market Price

Ask server for selection.

Please allow ~20 minutes for preparation.

Salmon Fillet* 25

Atlantic salmon served with piccata sauce, fingerling potatoes, green beans, and baby carrots.

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* 16

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

Bojae's Burger* 14

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

Gyro* 15

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

Please inquire about gluten-free options for specific menu items

**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.*