

Bon Ton Restaurant

Starters

Baked Brie \$17

Baked Brie served with pistachios, figs, and prosciutto, topped with a drizzle of honey and accompanied by toast.

\$3 - GF Crackers

Prosciutto Wrapped Figs \$18 GF

Delicious figs filled with creamy goat cheese and wrapped in savory prosciutto, served alongside a delightful berry balsamic reduction.

Arancini Balls \$16

Crispy risotto balls stuffed with house-made mozzarella and coppa, breaded and fried to perfection, accompanied by a herbed crème fraîche.

GF Optional

Bruschetta \$15

Heirloom tomatoes, garlic, shallots, and herbs are expertly blended in a berry balsamic reduction, accompanied by garlic confit toast.

\$3 - GF Crackers

Salads & Soups

Caesar Salad \$14

Grilled romaine heart topped with pickled marinated cherry tomatoes, crispy prosciutto, pecorino romano cheese, Caesar dressing, and crunchy croutons.

Seasonal Salad \$16 GF

Arugula, mint, roasted butternut squash, strawberries, pine nuts, and Grana Padano are mixed with a seasonal dressing and topped with croutons.

Caprese Stack \$15 GF

House-made mozzarella, pickled and marinated cherry tomatoes, fresh basil, and a drizzle of berry balsamic reduction.

Soup of the Day \$11 - Please ask your server

Pasta

Carbonara \$25

Fettuccine tossed with guanciale, pecorino romano, green peas, and egg yolk.

Spaghetti & Meatballs \$27

Spaghetti with pomodoro sauce, beef and sausage meatballs, topped with Parmigiano Reggiano.

Bolognese \$29

Pappardelle combined with bison, soffritto, wine, and herbed crème fraîche.

Lasagna \$28

Homemade lasagna features rich pomodoro sauce, house-made mozzarella, Parmigiano Reggiano, bison, and herbed crème fraîche.

Chef Selections

Seasonal Vegetarian Dish \$26

Chef's choice of seasonal veggies, sautéed over pasta or risotto (GF).

Scallops* \$50 GF

U10 Diver scallop, served with lemon thyme brown butter, pacetta risotto and candied carrots.

Filet* \$48 GF

Hand cut 8 oz filet, served with roasted fingerling potatoes & seasonal vegetables.

Chicken Cacciatore \$32

Arline Chicken, served over risotto milanese and garlic sautéed asparagus.

Ossobucco* \$45 GF

Rotating shank, served with fried polenta cake, brown butter mushrooms and pickled baby leeks.

Ribeye* \$59 GF

Hand cut 16 oz filet, served with roasted fingerling potatoes & seasonal vegetables.

Steak Toppings

Caramelized Onions \$6

Caramelized Mushrooms \$6

Au Poivre Sauce \$8

Blue Cheese Au Gratin \$8

Black Garlic Demi \$8

Sides/Extras

Candied Carrots \$8

Risotto \$10

Chicken \$15

Seasonal Vegetables \$8

Roasted Fingerling Potatoes \$10

Garlic Sautéed Asparagus \$8

Meatballs \$6

Scallop \$18

20% gratuity will be added for all parties 8 or more

* We cook our food to order, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness