



GLUTEN-FREE

STARTERS & SHARING

Prince Edward Island Mussels Josephine® tomatoes, red onion, garlic, basil and lemon wine sauce (1110 cal)

GREENS add Blue cheese or Feta (110 cal) to any salad for an additional cost

Bonefish House Salad hearts of palm, Kalamata olives, tomatoes and citrus herb vinaigrette (220 cal)

Classic Caesar Salad prepared without croutons (500 cal)

Bonefish Cobb Salad prepared without croutons

romaine and kale, tomato, egg, Blue cheese crumbles, fresh avocado and bacon, tossed in a ranch dressing, with wood-grilled shrimp (920 cal) or chicken (1020 cal)

Grilled Salmon* Superfood Salad prepared without farro/ancient grains

romaine and kale, Feta, avocado, pickled onions and sweet potato bites, tossed in our house vinaigrette, finished with a citrus aioli (1080 cal)

Add one of the following toppings to your salad for 6:

Wood-Grilled Chicken (250 cal)

Wood-Grilled Shrimp (150 cal)

Wood-Grilled Salmon* (260 cal)

GRILLED FISH

Our fish is lightly seasoned and wood-grilled. Served with choice of two signature sides

Chilean Sea Bass (480 cal)

Atlantic Salmon* (450 cal)

Georges Bank

Sea Scallops & Shrimp (250 cal)

Rainbow Trout (410 cal)

Enjoy your fish with a freshly grilled lemon or choose from one of our Signature Sauces:

Lime Tomato Garlic (160 cal)

Mango Salsa (70 cal)

Chimichuri Sauce (130 cal)

Lemon Butter (140 cal)

We are committed to providing the finest fish so our menu changes regularly based on availability.

2,000 calories a day is used for general nutrition advice but calorie needs vary. Additional nutrition information available upon request.

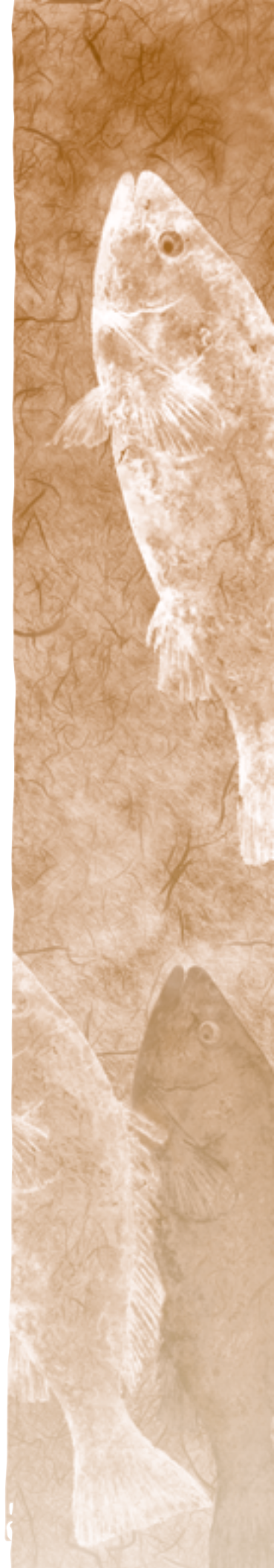
** THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS OR DEATH, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*

With the guidance of registered dietitians, we have prepared this menu based on the most current information available from our suppliers and their stated absence of gluten within these items. Please be aware that because our dishes are prepared-to-order, during normal kitchen operations, individual foods may come into contact with one another due to shared cooking and preparation areas. Thus, we cannot guarantee that cross-contact with foods containing gluten will not occur. We encourage you to carefully consider your dining choices and your individual dietary needs when dining with us.

When placing your order, please let your server know that you are ordering a gluten-free menu item.

Please ask your server for pricing. Menu items vary by location and are subject to change.

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FROM THE LAND *with choice of two signature sides*

Filet Mignon* 6 oz or 8 oz USDA seasoned and wood-grilled (240/310 cal)

Bone-In Ribeye Steak*
18 oz steakhouse style (1150 cal)

Lily's Chicken® goat cheese, spinach, artichoke hearts and lemon basil sauce (560 cal)

Enjoy it Surf & Turf style:
add one of the following to your entrée for an additional cost.

Wood-Grilled Shrimp Skewer (150 cal)
Cold Water Lobster Tail (300 cal)

SEAFOOD SPECIALTIES *with choice of two signature sides*

Cold Water Lobster Tails 5-6 oz lobster tail, seasoned and steamed, served with warm drawn butter *Single Tail entrée (300 cal) | Twin Tail entrée (590 cal)*

Dynamite-Style Shrimp wood-grilled shrimp topped with dynamite aioli and Feta cheese crumbles (570 cal)

SIGNATURE SIDES

Garlic Whipped Potatoes (230 cal)
Seasonal Vegetables (100 cal)
Jasmine Rice (210 cal)

PREMIUM SIDES

for an additional charge
Steamed Asparagus (50 cal)

DESSERTS

Macadamia Nut Brownie
flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts (990 cal)

Seasonal Crème Brûlée
with fresh whipped cream (410-960 cal)

BRUNCH *Available Saturday & Sundays 11am-2pm*

Oscar Omelet asparagus, crab, cheese, basil and lemon butter (670 cal)

California Omelet Applewood bacon, Cheddar, caramelized onions, tomatoes and avocado (620 cal)

Omelets are served with steamed asparagus and may be prepared with egg whites (subtract 120 cal) upon request.

**All rocks and wines featured on our dinner menu are gluten-free.
Please ask your server for availability of gluten-free beer options.**

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