

Appetizers

Prawn Cocktail

Jumbo prawns steamed and chilled, served with cocktail sauce and lemon. \$10

Steamers a la Muer

Manila clams cooked with chardonnay, fresh lemon, garlic butter and parsley, served with homemade Tuscan bread. \$9

Deluxe Nachos

Cheddar and pepper jack cheeses, tomato, onion, olive, jalapeno, guacamole, sour cream and salsa. \$7 Add beef or chicken for \$2 more.

Stuffed Portobello

Giant portobello mushroom stuffed with crab, roasted garlic, celery, roma tomatoes, parmesan and mozzarella cheeses. \$10

Chicken Quesadilla

A spinach tortilla stuffed with seasoned grilled chicken, cheddar and pepperjack cheeses, green chilies, tomato, onion and olive, served with sour cream and salsa. \$9

Tomato Bruschetta

Baked Italian bread topped with fresh herb and olive oil soaked roma tomatoes, olives, fresh garlic, and parmesan cheese. \$8

Spinach and Artichoke Dip

Spinach, Havarti dill, and artichoke béchamel dip served bubbling hot, topped with parmesan cheese, and served with grilled homemade Tuscan bread for dipping. \$8

Bogey's Wings

Breaded chicken wings dipped in our special buffalo sauce - not too spicy, not too sweet, served with bleu cheese dressing. \$8



A la Carte

Sesame Crusted Ahi

Sesame encrusted Pacific ahi tuna, pan-seared and served on a bed of spring mix with a balsamic reduction and wasabi. \$10

Coconut Prawns

Jumbo prawns hand-breaded in coconut, served with a piña colada dipping sauce \$10

Baltimore Crab Cakes

Homemade crab cakes with a hint of Dijon, served with plum sauce. \$11

Roasted Chicken and Red Pepper Manicotti

Succulent rosemary infused chicken and ricotta cheese stuffed in a manicotti shell, baked golden brown and topped with roasted red pepper Alfredo sauce, served with homemade Tuscan bread. \$10

Grilled Bite Size Steak

Hand-cut sirloin soaked in our special dark beer marinade, then charbroiled to your specifications and served with Au Jus. \$9

California Pasta

Fettuccini noodles, tempura battered chicken, broccoli, cauliflower, baby carrots and yellow squash tossed with creamy garlic and crushed red pepper Alfredo sauce, served with homemade Tuscan bread. \$9

Home on the Range

A ½ lb. Bison hamburger patty seasoned to the max, served with mayo, lettuce, tomato, pickle and sweet onion on a home-style bun, served with steak-cut French fries \$10

House Salad

Choose fresh spring mix with tomato and cucumber or classic Caesar \$4

Homemade Soup

Bogey's Famous French Onion Soup or Soup du Jour Cup \$3, Bowl \$5

Cool off with a drink!

Mojito, Sangria, Mai Tai,

Long Island Iced Tea, and more!

Pastas

Pasta entrées are served with grilled Tuscan bread.

Tri-Tip Ragu

Hand-cut, lightly marinated tri-tip sirloin slow braised in a crimini and portobello mushroom roasted red pepper ragu. \$18

Key West Penne

A deliciously creamy medley of scallops, shrimp, artichokes, kalamata olives, sun-dried tomatoes, and penne. \$18

Fettuccini al Pesto

Fettuccini noodles tossed with our creamy garlic Alfredo sauce, green onions, mushrooms and fresh pesto sauce. \$15

Chicken Carbonara

Grilled chicken tossed with mushrooms, green onions, fettuccini noodles and a creamy bacon béchamel sauce. \$17

Poseidon's Pasta

Bay shrimp, crab, scallops, jumbo prawns, mushrooms, green onions and olives tossed with our creamy garlic Alfredo sauce. \$19

Chicken a la Vodka

Sweet marinated chicken breast pan-seared, then sautéed with penne and a vodka laced marinara, topped with provolone cheese \$17

Chicken

Served with your choice of soup du jour or tossed green salad, choice of rice pilaf, baked potato or our starch of the day, and fresh seasonal sautéed vegetables. (French onion soup or Caesar for \$1).

Mediterranean Chicken

Chicken breast baked with spinach, sun-dried tomato, kalamata olives, onion, chardonnay, garlic, and feta cheese. \$16

Apple Stuffed Chicken

Tender chicken breast stuffed with granny smith apples, cheddar cheese, and fresh herbs, then breaded with Italian style bread crumbs and baked golden brown, topped with hollandaise. \$17

“Heart Smart” Lemon Pepper Chicken

A lean chicken breast specially seasoned with fresh lemon and lemon pepper then charbroiled, served with steamed vegetables and fat free lemon herb yogurt sauce. \$15

Apricot Glazed Chicken

Savory chicken breast stuffed with homemade pine nut stuffing and brushed with an apricot brandy glaze, then baked until golden brown. \$17

Salads

Salads are served with grilled Tuscan bread

Chicken Caesar

Hearts of romaine lettuce tossed with grilled chicken, our house Caesar dressing, parmesan cheese and homemade sun-dried tomato croutons. \$14 Jumbo Prawns for \$3 more

Candied Pecan

Fresh spring mix tossed with a generous helping of candied pecans, fresh bleu cheese, sweetened cranberries, and bacon, served with walnut raspberry vinaigrette. \$15

Caribbean Grilled Scallop

Scallops marinated in olive oil and garlic, rubbed with our special Caribbean fish rub, then grilled and served atop fresh spring mix with pineapple, avocado, and mango slices, and homemade pineapple vinaigrette. \$17

Shrimp or Crab Louis

A traditional, with your choice of either bay shrimp or crab over fresh spring mix with tomato, cucumber, olives, hard-boiled egg, asparagus spears and lemon, served with our special Louis dressing. Shrimp \$15, Crab \$17

Hot Seafood

One of our favorites, hearts of romaine lettuce topped with sautéed prawns, bay shrimp, scallops, crab, onions and peppers in garlic lemon butter, and chardonnay, then topped with scallions, diced tomato, olives and parmesan & mozzarella cheeses, served with lemon and your choice of dressing. \$18

Barbeque

Served with your choice of soup du jour or tossed green salad, choice of rice pilaf, baked potato or our starch of the day, and fresh seasonal sautéed vegetables. (French onion soup or Caesar for \$1).

French Quarter Pork

Tenderloin of pork lightly dusted with Cajun seasoning, pan-seared in a cast iron skillet, then cooled with a vierge sauce. \$18

Ribs

Sweet aromatic beef short ribs slow cooked with Bogey's BBQ sauce, finished on the grill. \$17

Sweet and Sassy Pork Tenderloin

Pan seared pork tenderloin finished with our BBQ sauce, made with horseradish and roasted red pepper. \$18

Beef

Served with your choice of soup du jour or tossed green salad, choice of rice pilaf, baked potato or our starch of the day, and fresh seasonal sautéed vegetables. (French onion soup or Caesar for \$1).

Consuming raw or undercooked meats may increase your risk of foodborne illness

Choice Cut Prime Rib

(Featured on Friday and Saturday only)

9 oz Petite cut- \$18, 14 oz Premier cut -\$22

Rib-Eye

A cut above, 12 ounces of succulent rib-eye \$21

Porterhouse

Our one pound, grain-fed, Porterhouse T-bone steak \$26

Filet Mignon

Premium beef tenderloin, bacon wrapped. \$26

Tri-Tip

There is nothing small about the succulent flavor of this cut. \$17

Grilled Bite Size Steak

Tender hand cut sirloin soaked in our special dark beer marinade and charbroiled to your specifications. \$18

Add any of the following upgrade options

Oscar (crab, asparagus, and hollandaise) \$5

Sautéed mushrooms and onions \$2

Four tempura prawns \$7

Peppered Diane Sauce N/C

Bourbon pecan glaze N/C

Seafood

Served with your choice of soup du jour or tossed green salad, choice of rice pilaf, baked potato or our starch of the day, and fresh seasonal sautéed vegetables. (French onion soup or Caesar for \$1).

Coho Salmon

Choose Cajun Style Blackened, Char-Broiled, or Pan-Seared with Lemon Herb Butter. \$21

Alan's Sea bass

Chilean sea bass rolled in crushed salt and vinegar potato chips, grilled until golden and crispy. \$22

Halibut

Choose your favorite: Cajun Style Blackened, Char-Broiled, Pan-Seared with Lemon Herb Butter, Hawaiian (with Mango Salsa), or Oldfield (baked with a sour cream, dill, and cucumber sauce. \$23

Minnesota Walleye Extraordinaire

Walleye pike grilled with lemon herb butter, smothered with sautéed bacon, onion, and mushrooms. \$21

Jumbo Prawns

Choose from Tempura, Scampi Style, Coconut, or Marinated and Grilled \$20

Coconut Tilapia with Apricot Glaze

Tilapia fillet hand dipped in coconut milk and breaded with coconut panko bread crumbs, grilled and accented with apricot brandy glaze. \$17

Crab Stuffed Sole

Premium Petrale sole fillet stuffed with crab and four cheeses, then baked with lemon herb butter. \$19

Provencal Shellfish Stew

Jumbo prawns, scallops, dungeness crab claws, steamer clams, and oysters sautéed with chardonnay, garlic butter, fresh herbs, kalamata olives, sun-dried tomatoes, and caramelized onions. \$20

Prosciutto Wrapped Scallops

Marinated scallops skewered and wrapped in prosciutto and grilled with garlic butter. \$20