

# LUNCH

**Fried Green Tomatoes \$4.50** Fresh green tomatoes dusted with seasoned breading & golden fried. Served with our special spicy ranch sauce.

**Japanese Spring Rolls \$5.99** Crunchy chicken & vegetable spring rolls served with our special asian remoulade sauce.

**Potato Skins \$4.99** Crisp potato skins smothered with shredded cheddar cheese, bacon bits and chopped green onions. Served w/ sour cream.

**Bogey Wings 5 - \$4.99, 10 - \$7.99, 15 - \$9.99**

Plump buffalo-style chicken wings fried crisp and tossed in your choice of special sauce: mild, medium, hot or Bogey's honey garlic & cilantro. Served with celery sticks. Bleu Cheese Dressing \$.50. (party platters available)

**Hot Spinach Artichoke Dip \$4.99** A hot creamy dip with diced artichokes & spinach blended with a 3-cheese medley and served with freshly-fried tortilla chips. Garnished with diced tomatoes and chopped green onions.

**French Onion Soup \$4.99** Traditional French onion soup made with sweet caramelized onions in a rich broth topped with a garlic crouton and broiled with melted provolone cheese.

**Classic Hamburger \$5.99**

Our 1/2-pound grilled burger served on a toasted kaiser roll with lettuce, tomato and dill pickle chips on the side.

**Build Your Own Burger**

American or Swiss - \$.50

Provolone or Cheddar - \$.99

Melted Bleu Cheese - \$1.50

Crisp Bacon - \$1.50

Grilled Onions - \$.50

Grilled Mushrooms - \$.50

Portobello Mushrooms - \$.99

Roasted red bell peppers \$.99

Guacamole - \$.99

Barbecue Sauce - \$.50

Make it a Patty Melt - \$1.99

Burger Salad Platter - \$1.99

**Montego Bay Salad \$8.99** Crispy-fried strips of grouper tossed in our honey-garlic & cilantro sauce. Served over crisp greens with sliced tomatoes, cucumbers, carrots, green onions & almonds.

**Caesar Salad \$3.99** Crisp romaine lettuce tossed with our zesty caesar dressing, parmesan cheese and croutons.

Caesar with chicken or fish prepared grilled or blackened \$7.99

**Cobb Salad \$9.99** Nicely seasoned grilled chicken breast served over mixed greens with sliced egg, guacamole, tomatoes, bacon, and crumbled bleu cheese with choice of dressing.

# LUNCH

**Chicken or Tuna Salad Platter \$5.99** A scoop of house-made chicken or tuna salad atop fresh greens with diced tomatoes, olives, carrots & scallions.

**Buffalo Chicken Wrap \$7.99** Breaded strips of chicken breast tossed in a zesty buffalo wing sauce and rolled into a large flour tortilla with shredded lettuce, diced tomatoes, grilled onions & bleu cheese dressing.

**Classic Corned Beef Reuben \$7.99** Thinly sliced corned beef served on thick-cut marbled rye bread in the classic way with melted swiss cheese, 1000 island dressing and sauerkraut.

**Pub-style fish & chips \$7.99** Crisp fried grouper in our special batter. Served with fries, malt vinegar and our homemade tartar sauce.

**Blackened Chicken Caesar Wrap \$6.99** A spicy blackened chicken breast rolled into a large flour tortilla w/ caesar dressing, crisp romaine lettuce & parmesan cheese.

**Tuna Salad Sandwich \$4.50** Freshly prepared tuna salad served on toasted white or wheat bread w/ lettuce and tomato.

**Chicken Salad Sandwich \$5.75** Our homemade special recipe chicken salad prepared with fresh char-grilled chicken breast. Served on toasted white or wheat bread with lettuce and tomato.

**BLT Sandwich \$3.99** Crisp bacon, lettuce and fresh sliced tomato with mayo on toasted white or wheat bread.

**Soup & Half sandwich \$5.99**

Cup of soup w/ choice of half of any of the above sandwiches.

**Tuna Salad Melt \$4.99** Our freshly-prepared tuna salad, tomato and melted swiss on thick-cut grilled sourdough bread.

**California Chicken Sandwich \$6.99** Mesquite-seasoned grilled breast of chicken topped w/ guacamole, sauteed mushrooms and melted swiss on a toasted kaiser roll w/ lettuce & tomato. (also as a salad platter)

**Key Largo Fish Sandwich \$7.99 (add cheese \$.50)**

A large grouper filet rolled in crispy japanese-style breadcrumbs and fried golden. Served on a toasted kaiser roll with shredded lettuce, tomato, grilled onions & tartar sauce.

**Blackened Chicken BLT Sandwich \$6.99** A cajun-grilled chicken breast served on a toasted kaiser roll with crisp bacon, lettuce, tomato & mayo.

**Philly Cheese Steak - \$6.99** Grilled mushrooms, onions & shredded sirloin steak served on a toasted hoagie roll with melted provolone cheese.

# Hotel Defuniak Bogey's Restaurant



## Take Out Menu

We can add you to our fax list to receive our daily specials each morning.

Phone: 850-951-CAFÉ (2233)

[www.HotelDefuniak.com](http://www.HotelDefuniak.com)

Lunch: 11:00 - 2:00 Tuesday - Friday

Dinner starting at 5pm Tuesday - Saturday

Tuesdays - 2 for 1 Well Drinks, Domestic, House Wine

Prime Rib Night is Wednesdays! Only \$12.95

\$9.95 Sunset Dinner Specials M - F from 5-6:30pm

Happy Hour 5 Nights Per Week from 5-7pm

# DINNER

## Starters

### **Chef Brad's Jumbo Crab Cake \$8.95**

A large lump blue crab cake delicately sautéed and topped with sauce béarnaise.

### **Sautéed Soft Shell Crab \$7.95**

A large soft shell blue crab crisply sautéed and finished with fresh garlic in a white wine beurre blanc.

### **Bahamian Shrimp Skewers \$7.95**

Zesty grilled shrimp skewers basted in a honey-garlic & soy marinade. Served on a bed of shredded lettuce and garnished with toasted almonds.

### **Baked Brie \$9.95**

An enticing platter of assorted gourmet crackers, fresh fruit, strawberry preserves and almond-encrusted baked brie cheese.

### **Hot Spinach & Artichoke Dip \$5.95**

A hot creamy dip with diced artichokes & spinach blended with a 3 cheese medley and broiled til' bubbly and golden. Served with crisp tortilla chips and garnished with diced tomatoes & scallions.

### **Crab-Stuffed Mushrooms \$5.95**

Fresh broiled mushroom caps stuffed with our blue crab stuffing and glazed with sauce béarnaise.

### **Oysters Rockefeller \$6.95**

3 large oysters topped with creamy spinach and baked with fresh grated parmesan cheese.

## Sautéed catch of the Day

### **Fish Picatta \$16.95**

Finished with tiny capers and lemon parsley butter.

### **Fish Almandine \$16.95**

Topped with pan-roasted almonds with creamy lemon butter.

### **Fish Lorenzo \$18.95**

Finished with our lump Blue Crab stuffing and sauce béarnaise.

### **Fish Normandie \$18.95**

Sautéed mushrooms, tomatoes, diced shallots, hearts-of-palm, roasted almonds and crabmeat with creamy lemon butter.

# DINNER

## House Specialties

### **Grilled New York Strip \$18.95**

A hand cut 12 ounce New York strip seasoned right and grilled to perfection.

*Smother it with mushrooms and onions for an additional \$2.50.*

### **N.Y. Strip "Madagascar" \$21.95**

Our hand-cut 12 ounce NY Strip grilled to perfection and topped with sliced grilled tomatoes, hearts of palm and a peppercorn-brandy demi-glaze. Finished with sauce béarnaise.

### **Filet Mignon \$27.95**

Our 10 ounce nicely seasoned filet of beef flash-seared to lock in it's natural juices and cooked to your specifications. Traditionally paired with sauce Béarnaise.

### **Filet Mignon "Au Poivre" \$29.95**

Our 10 ounce filet mignon griddle-seared with Madagascar green peppercorns and finished with a brandy demi-glaze and a touch of cream.

### **Chicken Marsala \$14.95**

An 8 ounce sautéed chicken breast finished with a marsala wine demi-glaze and sautéed mushrooms.

### **Chicken Continental \$14.95**

A crunchy breaded breast of chicken topped with creamy lemon butter, diced tomatoes, parmesan cheese and scallions.

### **Chicken Picatta \$14.95**

Egg batter sautéed breast of chicken topped with tiny capers in a white wine lemon butter sauce.

### **Veal Restauranteur \$17.95**

Tender slices of milk-fed veal lightly breaded and sautéed 'til golden. Topped with grilled ham, sliced tomatoes and melted provolone cheese. Finished with a brown demi-glaze.

### **Veal Scaloppini Picatta \$15.95**

Sliced veal sautéed in a light egg batter and topped with tiny capers, and a lemon brown sauce.

### **Pub-Style Fish & Chips \$9.95**

Our fresh catch of the day dipped in our crunchy batter and golden fried, served with fries, malt vinegar and tangy tartar sauce.

# DINNER

**Catch of the day broiled in white wine & butter or  
Cajun-blackened catch of the day \$16.95**

### **Sautéed Shrimp Scampi \$15.95**

8 large shrimp sautéed with fresh garlic and parsley in a white wine lemon butter sauce.

### **Crunchy Fried Catch of the Day \$16.95**

8oz catch of the day crispy fried to a golden brown in Japanese-style breadcrumbs.

Served with our tangy tartar sauce.

### **Stuffed Shrimp \$17.95**

8 large shrimp stuffed with blue crab stuffing and finished with creamy lemon butter.

### **Pan Sautéed Soft Shell Crabs \$16.95**

Crispy soft shell crabs finished with a garlic beurre blanc.

### **Crunchy Fried Shrimp \$15.95**

Hand breaded, crispy fried shrimp served with cocktail sauce.

## Large Dinner Salads

### **Montego Bay Salad \$8.95**

Crispy fried strips of fish tossed in a honey-garlic-cilantro dressing and served over crisp greens with sliced tomatoes, cucumbers, carrots & almonds.

### **Caesar Salad \$4.95**

Crisp romaine lettuce tossed with our zesty caesar dressing, parmesan cheese and croutons.

### **Grilled or Blackened Shrimp Salad \$8.95**

Our large house salad topped with your choice of seasoned grilled shrimp or spicy blackened shrimp.

### **Large House Salad \$4.95**

Crisp greens accompanied with tomatoes, cucumbers, carrots, and sliced red onion.