

# Boskey's Grille

## Starters

<b>Fried Mozzarella</b> <b>8</b> mozzarella lightly breaded and served with marinara sauce	<b>Spinach con Queso</b> <b>8</b> made from scratch queso w/ chips	<b>**Lamb Chops</b> <b>15</b> French cut lamb chops topped with basil pesto
<b>Potato Skins</b> <b>9</b> stuffed with cheddar cheese, topped with bacon and green onions	<b>Fried Dill Pickles</b> <b>7</b> hand breaded pickle chips served w/ buttermilk ranch dressing	<b>Broiled Scallops</b> <b>16</b> broiled scallops in garlic butter
<b>Michelle's Chicken Bites</b> <b>10</b> <i>choice of sauce...</i>	<b>Boskey's Nachos</b> <b>10</b> spinach queso, tomatoes, jalapenos cheddar cheese, sour cream	<b>Boskey's Crab Cake</b> <b>12</b> pan seared crab cake topped w/ cayenne mayonnaise
<b>Boskey's Wings</b> <b>12</b> <i>choice of sauce...</i>	<b>Fried Mushrooms</b> <b>8</b> hand breaded button mushrooms served with creamy horseradish	<b>Crab Stuffed Mushrooms</b> <b>16</b> made in house crab breading
<b>Sauces</b> - Michelle's BBQ, Nashville Hot Ghost Pepper, Mango Habenero, Buffalo		<b>Chips &amp; Salsa</b> <b>6</b>

## Soups & Salad's

<i>add chicken...6</i>	<i>add salmon... 8</i>	<i>add steak... 9</i>
<b>Chef's Soups</b> <b>6</b> Sam's famous chicken jalapeno soup or chef's soup of the day	<b>Fall Harvest Salad</b> <b>10</b> spring mix, red onions, tomatoes, pecan pieces tossed in apple honey vinaigrette topped with bleu cheese	<b>Caesar Salad</b> <b>10</b> crisp romaine, parmesan, croutons tossed in housemade caesar dressing
<b>Housemade Dressings</b> apple honey vinaigrette, bleu cheese, caesar, ranch, honey mustard, 1000 island. Italian & french also available		<b>House Salad</b> <b>9</b> crisp iceberg lettuce, tomatoes, bacon, cucumbers, cheddar, croutons

## Sandwiches & Wraps

<i>served with choice of 1 side</i>		
<b>Buffalo Chicken Wrap</b> <b>11</b> fried chicken tossed in buffalo sauce w/ jack cheddar, tomatoes and ranch	<b>**Boskey's Burger</b> <b>10</b> black angus burger served with lettuce, tomato, onion and pickle <i>add cheese 1 add egg 1</i> <i>add bacon 1 add jalapenos 1</i>	<b>**Mushroom Swiss Burger</b> <b>12</b> black angus burger topped w/ cabernet reduction and mushrooms
<b>Thai Chicken Wrap</b> <b>11</b> grilled chicken, onions & peppers, w/ pepperjack cheese	<b>**Ribeye Sandwich</b> <b>18</b> grilled ribeye on toasted hoagie w/ onion and pickle	<b>Chicken Salad Sandwich</b> <b>10</b> housemade chicken salad served on texas toast
<b>Philly Steak Sandwich</b> <b>12</b> black angus sirloin, grilled peppers and onions, swiss cheese on a hoagie		<b>Signature Club Sandwich</b> <b>12</b> turkey, ham, cheddar, swiss, lettuce tomato, bacon and mayonnaise

## Chicken & Pasta

<b>Chicken Tenders</b> <b>13</b> grilled or fried, served with honey mustard and one side	<b>Chicken Linguine Alfredo</b> <b>14</b> served with garlic bread	<b>Cajun Pasta</b> grilled chicken <b>15</b> grilled shrimp <b>17</b> red and green peppers, red onions cajun alfredo tossed in linguine
<b>Grilled Chicken over Rice</b> seasoned grilled chicken <b>15</b> teriyaki <b>16</b>	<b>Chicken Parmesan</b> <b>16</b> fried chicken breast, mozzarella, red wine marinara, and garlic bread served over linguine	<b>Scallop &amp; Shrimp Scampi</b> <b>20</b> jumbo shrimp and scallops tossed in butter, garlic, tomatoes and linguine
<b>Chicken Bruschetta</b> <b>16</b> grilled chicken, sauted tomatoes, onions mozzarella, spinach cream sauce tossed in linguine		

## Seafood

*served with choice of 1 side*

<b>Crab Cakes</b> 24 made in house crab cakes served over bed of greens, topped w/ cayenne mayo	<b>Crab Stuffed Shrimp</b> 21 butterflied shrimp w/ crab stuffing	<b>Crab Stuffed Mushrooms</b> 21 made in house crab breading
<b>Scallop Dinner</b> 21 broiled scallops in garlic butter	<b>Fried or Grilled Shrimp</b> 18 hand breaded or grilled butterflied shrimp served w/ cocktail sauce	<b>Catfish Dinner</b> 18 two catfish, hushpuppies, tartar
<b>Grilled Tilapia</b> 16 lemon pepper cream sauce		<b>Grilled Salmon</b> 21 fresh cut in house salmon filet <i>add mango habanero</i> 3

## Entrée's

*served with choice of 2 sides*

<b>**Bacon Wrapped Filet</b> 34 center cut 7oz black angus	<b>**Filet Medallions</b> 26 served over a bed of mashed potatoes topped w/ cabernet reduction	<b>**Half Pound Sirloin</b> 18
<b>**Boskey's Ribeye</b> 31 hand cut 12oz black angus	<b>**Lamb Chops</b> 26 six French cut lamb chops topped with basil pesto	<b>**Signature Thick Cut Sirl</b> 22
<b>**Hawaiian Ribeye</b> 32 marinated for 48 hours, 12oz black angus	<b>Rib Combo</b> 24 1/2 rack ribs with your choice of chicken tenders or grilled chicken.	<b>**Sirloin Tips</b> 16 your choice of marsala sauce or peppers and onions
<b>Baby Back Ribs</b> 24 slow roasted Danish baby back ribs topped with made in house bbq sauce		<b>**Chopped Sirloin</b> 14 12oz ground black angus beef topped with grilled peppers and onions

**\*\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chance of food borne illness**

### **Steak Toppers:**

**Bleu Cheese - 3, Truffle Butter - 5**

## Sides

3

Fried Okra	Coleslaw	Texas Potatoes
Seasoned Rice	Steamed Broccoli	Mashed Potatoes
Collard Greens	Green Beans	Fried Chips
Sauted Mushrooms	Baked Sweet Potato	Whiskey Beans
Skin on Fries	Baked Potato	

## Premium Sides

5

Jacked Up Mac & Cheese
Loaded Baked or Sweet Potato
Side House or Caesar Salad
Side Fall Harvest Salad

## Desserts

<b>Southern Pecan Pie</b> 6 <i>add ice cream</i> 2	<b>Carrot Cake</b> 6 <i>w/ caramel drizzle</i>	<b>Bowl of Ice Cream</b> 4 <i>topped w/ chocolate syrup</i>
<b>Chocolate Brownie</b> 6 <i>served with ice cream</i>	<b>Caramel Pie</b> 6 <i>made in house w/ whipped cream</i>	<b>Feature Dessert</b> 8

**\* Please make us aware of any food allergies or sensitivities  
20% Gratuity added to parties of 10 or more**