



SHAREABLE APPETIZERS

SOUP DU JOUR

chef's choice

-18-

BONITO HOUSE SALAD

gem lettuce, arugula, cotton candy grape, tomato, honey mustard vinaigrette, cancha corn

-28-

CRUNCHY KALE SALAD

watermelon radish, dry cherry, fennel, cashew, black garlic aioli

-28-

VERDE VERDE

broccolini, haricot vert, spinach, garlic infused oil, garlic chips

-28-

CAESAR SALAD

gem lettuce, arugula, crouton, caesar dressing (chicken + \$14)

-28-

CRISPY ARTICHOKE

beef bacon, remoulade, cashew parmesan

-35-

CHARRED BRUSSELS SPROUTS

lamb bacon, caramelized onion, apple cider, honey clover

-38-

STEAK TARTARE

cured quail egg, shallot, tomato, rainbow radish

-42-

SIGNATURE DISHES

SHORT RIB RAVIOLI

cashew cream, oyster mushroom, saffron,

-48-

GNOCCHI

artichoke, duck confit, sauce blanc

-45-

PAPAS CON PATO

duck confit, potatoes, poached egg

-42-

WAGYU

strip steak nori taco

-56-

BONITO BURGER

remoulade, caramelized onion & mushroom, potato wedge, garden salad

-38-

CRISPY MOROCCAN CIGARS

braised short rib, caramelized onion, garlic aioli

-38-

PASTA LIMONE

bucatini, lemon, beurre fondue, cashew parmesan, olive oil

-32-

STEAK OMAKASE 10 COURSES \$250 PER PERSON

RESERVE WINE PAIRING AVAILABLE \$85 PER PERSON - 48 HOURS NOTICE PRIOR TO RESERVATION

HIGHEST QUALITY USDA PRIME BEEF

MAINS

ENTRECÔTE

USDA American prime center cut 16oz 30 day dry aged ribeye, pomme puree, cipollini, bok choy, bordelaise

-96-

CÔTE DE BOEUF

USDA American prime center cut 32oz 30day dry aged rib eye, truffle pomme frites, broccolini

-198-

SURPRISE STEAK

exotic mushroom, charred vine tomato, crispy shallot, chasseur sauce

-98-

CHATEAU STEAK

creamed spinach, pomme puree, kale chip, sauce au Poivre

-92-

OYSTER STEAK

chanterelle & oyster mushroom, garlic chip, crispy shallot, sauce chasseur

-86-

SKIRT STEAK

vine tomato, blistered carrot, pesto, chimichurri

-86-

STEAK AND EGGS

hanger steak, poached egg, garden salad, bearnaise sauce

-76-

BREADED VEAL

arugula salad, tartar sauce, balsamic reduction

-83-

CHICKEN SUPREME

half chicken, pomme puree, lemon broccolini, house gravy

-55-

NEW ZEALAND KING SALMON

pepper coulis, couscous, sautéed spinach

-55-

MARKET FISH

chef's choice

-60-

SIDES

POMME PUREE 15
GARLIC HARICOT VERTS 16
EXOTIC MUSHROOM SAUTÉE 18

CREAMED SPINACH 15
GRILLED SEASONAL VEGETABLES 15
HAND CUT IDAHO POTATO FRIES 14