

# LUNCH

**BoscOs**<sup>®</sup>

*The Restaurant For Beer Lovers<sup>®</sup>*

## APPETIZERS

<b>*Hot Spinach &amp; Artichoke Dip</b>	7.50
A Savory Blend of Artichoke Hearts, Spinach, Garlic, and Two Cheeses; Served with Fresh Baked Crostini	
<b>Crab Cakes</b>	10.00
Lump Crab Meat, Fresh Red Pepper, Scallions; Served with Lemon Basil Aioli	
<b>Calamari</b>	7.50
Hand Breaded and Fried to Perfection; Served with Chile Infused Marinara	
<b>Smoked Duck Spring Rolls</b>	7.25
Crisp Spring Rolls Filled with Smoked Duck, Grilled Scallions, Julienne Carrots, and Cabbage; Served with Spicy Szechwan Chile Sauce	

## SOUP & SALADS

<b>Fresh Daily Soup</b>	4.00
<b>*BoscOs' House Mista</b>	4.25
A Blend of Exotic Organic California Baby Mesclun Greens, Carrots, and Tomatoes; Choice of Dressing	
<b>BoscOs House Caesar</b>	4.25
Romaine Lettuce Tossed with Sun Dried Tomatoes, Parmesan Cheese, Croutons, and Homemade Caesar Dressing	
<b>Grilled Chicken Caesar Salad</b>	9.00
<b>*Portabella Caesar Salad</b>	9.00
<b>Grilled Salmon Caesar Salad</b>	11.00
<b>Asian Grilled Chicken Salad</b>	9.00
Baby Spinach Tossed in Asian Vinaigrette with Fried Wontons, Almonds, Mandarin Oranges, Red Peppers, and Marinated Grilled Chicken	
<b>Fried Chicken Salad</b>	9.25
Mesclun Greens, Fried Chicken Tenders, Tomatoes, Bacon, and Chopped Egg; Served with Honey Mustard Dressing	
<b>Seared Tuna Salad</b>	12.50
Sushi Grade Tuna (Seared Rare) over Soy Mustard Dressing with Mixed Baby Greens Tossed in Sesame Ginger Vinaigrette; Served with Red Peppers, Pickled Ginger, and Wasabi	
<b>*Gorgonzola Pear Salad</b>	9.00
Gorgonzola Cheese, Sliced Pear, Sun Dried Cranberries, and Spice Crusted Walnuts; Served over Mixed Baby Greens; Tossed in Raspberry Vinaigrette	
<b>*Spinach Berry Salad</b>	9.00
Fresh Strawberry, Goat Cheese, Spiced Walnuts, Red Onion; Tossed in Raspberry Vinaigrette	

Choice of Balsamic Vinaigrette, Creamy Gorgonzola, Buttermilk Garlic, Raspberry Vinaigrette, and Honey Mustard Dressings

## ENTRÉES Side Salads and Soups: 2.25

<b>Wood Oven Planked Salmon</b>	14.00
North Atlantic Salmon Marinated in a Soy-Pineapple Glaze and Roasted on a Cedar Plank; Served with Roasted Asparagus	
<b>Shrimp Carbonara</b>	14.00
Gulf Shrimp over Farfalle Pasta with Applewood Smoked Bacon, Peas, and Tomatoes in a Parmesan Cream Sauce	
<b>Gorgonzola Chicken</b>	12.00
Herbed Chicken Tossed with Sun Dried Tomatoes in a Gorgonzola Cream Sauce on Penne Rigate	
<b>*Baked Spinach Cannelloni</b>	8.25
Fresh Pasta Sheets Stuffed with Sautéed Spinach, Caramelized Onions, Roasted Garlic, and Two Cheeses; Topped with Marinara and Roasted Red Peppers	
<b>*Black Bean &amp; Goat Cheese Tamale</b>	10.00
Black Beans, Roasted Vegetables, and Mozzarella, Encrusted in Masa Dough, Baked in a Plantain Leaf; Served with Pico De Gallo, Sour Cream, and Goat Cheese	

## WOOD-FIRED OVEN PIZZAS Side Salads and Soups: 2.25

<b>Germantown Purist</b>	9.25
BBQ Chicken and Shaved Red Onions with Smoked and Whole Milk Mozzarella	
<b>*California</b>	8.75
Chèvre Cheese, Mozzarella, Sun Dried Tomatoes, Fresh Basil, and Pine Nuts on an Olive Oil Crust	
<b>Palermo</b>	9.25
Classic Mix of Sweet Italian Sausage, Pepperoni, Fresh Portabella Mushrooms, Pizza Sauce, and Whole Milk Mozzarella	
<b>Pollo Diablo</b>	9.25
Mesquite Smoked Chicken Breast, Roasted Red Peppers, Poblanos, Monterey Jack, Whole Milk Mozzarella, and Fresh Cilantro; Topped with Spicy Diablo Sauce	
<b>*Calzone de Bosco</b>	9.00
Pesto, Spinach, Artichokes, Tomatoes, and Kalamata Olives with Whole Milk Mozzarella; Topped with Marinara and Parmesan	
<b>Quattro Formaggi</b>	8.50
Garlic Oiled Crust and Four White Cheeses, Mozzarella, Feta, Parmesan, and Vermont Cheddar Cheese	
<b>Buffalo Chicken</b>	10.00
Marinated Chicken with Mozzarella Cheese, Celery, Crumbled Gorgonzola Cheese, Hot Wing Sauce, and Ranch Dressing	
<b>Santa Fe Shrimp</b>	11.00
Ancho Shrimp with Cilantro Black Bean Sauce, Mozzarella, Jack, and Cheddar Cheeses; Topped with Pico De Gallo and Sour Cream	

## SANDWICHES

Choice of Fresh Fruit, Pasta Salad, Fries, or Add Garlic Parmesan Fries (1.00).  
Side Salads and Soups: 2.25

<b>Blackened Grouper Sandwich</b>	9.00
Grouper Filet Dusted in Cajun Spices and Blackened; Served on a Hoagie with Shredded Lettuce, Tomato, and Remoulade	
<b>BoscOs Burger</b>	9.00
Fresh Ground Angus Sirloin Cooked to Order; Served with Tomato, Onion, Pickle, and Lettuce. Your Choice of Swiss, Cheddar, or American Cheese	
<b>Smoked Chicken Club</b>	8.00
Applewood Bacon, Provolone Cheese, Mesclun, Mustard, Tomato, and Mayonnaise	
<b>Grilled Chicken Breast</b>	8.00
Soy and Pineapple Marinated Chicken Breast Grilled and Topped with Fontina Cheese, Tomatoes, Lettuce, and Basil Mayonnaise	
<b>*Vegetable Burger</b>	8.50
Meat-Free Patty with Onion, Tomato, Pickle, Lettuce, and Dijon Mustard. Your Choice of Swiss, Cheddar, or American Cheese	
<b>*Grilled Portabella Club Sandwich</b>	8.00
Portabella Mushroom Marinated and Char-Grilled; Topped with Fontina Cheese, Lettuce, Roasted Red Peppers, and Basil Mayonnaise	
<b>Angus Steak Sandwich</b>	13.00
Center-Cut 10oz Ribeye Char-Grilled with Tabasco Onions, Rustic Sourdough, and Green Onion Remoulade	
<b>Oyster Po'boy</b>	8.25
Oysters Dredged in Seasoned Flour and Fried Golden Brown; Served on a Sourdough Baguette with Shredded Lettuce and Remoulade	
<b>Pastrami Rubeen Sandwich</b>	8.00
Shaved Pastrami, Sauerkraut, Baby Swiss, and Thousand Island Dressing on Grilled Marbled Rye	
<b>BoscOs Muffuletta</b>	8.00
BoscOs Rendition of the Classic Sandwich with Genoa Salami, Pepperoni, Mortadella, Provolone, and Marinated Olive Salad	

\*Prepared with Cheese, but no Meat Products

We accept all major credit cards. Sorry no personal checks. 17% gratuity may be added on parties of ten people or when more than five separate checks are requested for a table. Separate checks are available for parties of ten persons or less.

- BoscOs Hillsboro Village -

Nashville, TN

- BoscOs Cool Springs -

Franklin, TN

- BoscOs River Market -

Little Rock, AR

- BoscOs Squared -

Memphis, TN