

LUNCH

APPETIZERS

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

SOUP & SALADS

- Fresh Daily Soup** 4.00
- *Boscoss' House Mista** 4.25
A Blend of Exotic Organic California Baby Mesclun Greens, Carrots, and Tomatoes; Choice of Dressing
- Boscoss House Caesar** 4.25
Romaine Lettuce Tossed with Sun Dried Tomatoes, Parmesan Cheese, Croutons, and Homemade Caesar Dressing
- Grilled Chicken Caesar Salad** 9.00
- *Portabella Caesar Salad** 9.00
- Grilled Salmon Caesar Salad** 11.00
- Asian Grilled Chicken Salad** 9.00
Baby Spinach Tossed in Asian Vinaigrette with Fried Wontons, Almonds, Mandarin Oranges, Red Peppers, and Marinated Grilled Chicken
- Fried Chicken Salad** 9.25
Mesclun Greens, Fried Chicken Tenders, Tomatoes, Bacon, and Chopped Egg; Served with Honey Mustard Dressing
- Seared Tuna Salad** 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
- *Gorgonzola Pear Salad** 9.00
Gorgonzola Cheese, Sliced Pear, Sun Dried Cranberries, and Spice Crusted Walnuts; Served over Mixed Baby Greens; Tossed in Raspberry Vinaigrette
- *Spinach Berry Salad** 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

- Wood Oven Planked Salmon** 14.00
North Atlantic Salmon Marinated in a Soy-Pineapple Glaze and Roasted on a Cedar Plank; Served with Roasted Asparagus
- Shrimp Carbonara** 14.00
Gulf Shrimp over Farfalle Pasta with Applewood Smoked Bacon, Peas, and Tomatoes in a Parmesan Cream Sauce
- Gorgonzola Chicken** 12.00
Herbed Chicken Tossed with Sun Dried Tomatoes in a Gorgonzola Cream Sauce on Penne Rigate
- *Baked Spinach Cannelloni** 8.25
Fresh Pasta Sheets Stuffed with Sautéed Spinach, Caramelized Onions, Roasted Garlic, and Two Cheeses; Topped with Marinara and Roasted Red Pepper
- *Black Bean & Goat Cheese Tamale** 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

- Germantown Purist** 9.25
BBQ Chicken and Shaved Red Onions with Smoked and Whole Milk Mozzarella
- *California** 8.75
Chèvre Cheese, Mozzarella, Sun Dried Tomatoes, Fresh Basil, and Pine Nuts on an Olive Oil Crust
- Palermo** 9.25
Classic Mix of Sweet Italian Sausage, Pepperoni, Fresh Portobella Mushrooms, Pizza Sauce, and Whole Milk Mozzarella
- Pollo Diablo** 9.25
Mesquite Smoked Chicken Breast, Roasted Red Peppers, Poblanos, Monterey Jack, Whole Milk Mozzarella, and Fresh Cilantro
- *Calzone de Bosco** 9.00
Pesto, Spinach, Artichokes, Tomatoes, Kalamata Olives, Whole Milk Mozzarella, Marinara Sauce, and Parmesan
- Quattro Formaggi** 8.50
Garlic Oiled Crust and Four White Cheeses, Mozzarella, Feta, Parmesan, and Cheddar
- Buffalo Chicken** 10.00
Marinated Chicken with Mozzarella Cheese, Celery, Crumbled Gorgonzola Cheese, Hot Wing Sauce, and Ranch Dressing
- Santa Fe Shrimp** 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**
- Blackened Grouper Sandwich** 9.00
Grouper Filet Dusted in Cajun Spices and Blackened; Served on a Hoagie with Shredded Lettuce, Tomato, and Remoulade
- Boscoss Burger** 9.00
Fresh Ground Angus Sirloin Cooked to Order; Served with Tomato, Onion, Pickle, and Lettuce. Your Choice of Swiss, Cheddar, or American Cheese
- Smoked Chicken Club** 8.00
Applewood Bacon, Provolone Cheese, Mesclun, Mustard, Tomato, and Mayonnaise
- Grilled Chicken Breast** 8.00
Soy and Pineapple Marinated Chicken Breast Grilled and Topped with Fontina Cheese, Tomatoes, Lettuce, and Basil Mayonnaise
- *Vegetable Burger** 8.50
Meat-Free Patty with Onion, Tomato, Pickle, Lettuce, and Dijon Mustard. Your Choice of Swiss, Cheddar, or American Cheese
- *Grilled Portabella Club Sandwich** 8.50
Portabella Mushroom Marinated and Char-Grilled; Topped with Fontina Cheese, Lettuce, Roasted Red Peppers, and Basil Mayonnaise
- Angus Steak Sandwich** 13.00
Center-Cut 10oz Ribeye Char-Grilled with Tabasco Onions, Rustic Sourdough, and Green Onion Remoulade
- Pastrami Rubeen Sandwich** 8.00
Shaved Pastrami, Sauerkraut, Baby Swiss, and Thousand Island Dressing on Grilled Marbled Rye
- Boscoss Muffuletta** 8.00
Boscoss Rendition of the Classic Sandwich with Genoa Salami, Pepperoni, Mortadella, Provolone, and Marinated Olive Salad
- Oyster Poboy** 8.25
Oysters Dredged in Seasoned Flour and Fried Golden, Served with Lettuce and Remoulade



The Restaurant For Beer Lovers®



The Restaurant For Beer Lovers®

Boscoss Hillsboro Village Nashville

1805 21st Avenue South

Nashville, TN 37212

Telephone: 615-385-0050

Fax: 615-385-0170

E-mail: nashville@boscosbeer.com

We accept all major credit cards.

Sorry no personal checks.

www.boscosbeer.com



DINNER

APPETIZERS

*Hot Spinach & Artichoke Dip A Savory Blend of Artichoke Hearts, Spinach, Garlic, and Two Cheeses; Served with Fresh Baked Crostini	7.50
*Fried Artichoke Hearts Served with Buttermilk Garlic Dipping Sauce	7.50
Smoked Duck Spring Rolls Crisp Spring Rolls Filled with Smoked Duck, Grilled Scallions, Julienne Carrots, and Cabbage; Served with Spicy Szechwan Chile Sauce	7.25
Crab Cakes Lump Crab Meat, Fresh Red Pepper, Scallions; Served with Lemon Basil Aioli	10.00
Ahi Tuna Tacos Chopped Sushi Tuna, Shredded Lettuce, Pico De Gallo, and Smoky Sour Cream in Crisp Wontons	8.00
Calamari Hand Breaded and Fried to Perfection; Served with Chile Infused Marinara	7.50
Wood Oven Shrimp Wood Oven Roasted Jumbo Shrimp in a Spicy Sauce Made with Fresh Herbs, Garlic, Butter, and Creole Seasonings; Served with French Bread	7.75
*Stuffed Portabella Char-Grilled, Stuffed with Sun-Dried Tomato Pesto, Gorgonzola, and Pine Nuts; Served with Aged Balsamic Vinegar	7.50

SOUP & SALADS

Fresh Daily Soup	5.25
*Bosc's House Mista A Blend of Exotic Organic California Baby Mesclun Greens, Carrots, and Tomatoes; Choice of Dressing	5.25
Bosc's House Caesar Romaine Lettuce Tossed with Sun Dried Tomatoes, Parmesan Cheese, Croutons, and Homemade Caesar Dressing	5.25
Grilled Chicken Caesar Salad	10.00
*Portabella Caesar Salad	10.00
Grilled Salmon Caesar Salad	12.00
Asian Grilled Chicken Salad Baby Spinach Tossed in Asian Vinaigrette with Fried Wontons, Almonds, Mandarin Oranges, Red Peppers, and Marinated Grilled Chicken	10.00
Fried Chicken Salad Mesclun Greens, Fried Chicken Tenders, Tomatoes, Bacon, and Chopped Egg; Served with Honey Mustard Dressing	10.00
Seared Tuna Salad 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	13.50
*Gorgonzola Pear Salad Gorgonzola Cheese, Sliced Pear, Sun Dried Cranberries, and Spice Crusted Walnuts; Served over Mixed Baby Greens; Tossed in Raspberry Vinaigrette	9.75

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

WOOD-FIRED OVEN PIZZAS Side Salads and Soups: 2.25

Germantown Purist BBQ Chicken and Shaved Red Onions with Smoked and Whole Milk Mozzarella	10.00
*California Chèvre Cheese, Mozzarella, Sun Dried Tomatoes, Fresh Basil, and Pine Nuts on an Olive Oil Crust	9.75
Palermo Classic Mix of Sweet Italian Sausage, Pepperoni, Fresh Portobella Mushrooms, Pizza Sauce, and Whole Milk Mozzarella	10.00
Pollo Diablo Mesquite Smoked Chicken Breast, Roasted Red Peppers, Poblanos, Monterey Jack, Whole Milk Mozzarella, and Fresh Cilantro; Topped with Spicy Diablo Sauce	10.00
*Calzone de Bosco Pesto, Spinach, Artichokes, Roma Tomatoes, Kalamata Olives, Whole Milk Mozzarella, Marinara Sauce, and Parmesan	9.75
Quattro Formaggi Garlic Oiled Crust and Four White Cheeses, Mozzarella, Feta, Parmesan, and Cheddar	9.00
Buffalo Chicken Marinated Smoked Chicken with Mozzarella Cheese, Celery, Crumbled Gorgonzola Cheese, Hot Wing Sauce, and Ranch Dressing	10.00
Santa Fe Shrimp Ancho Shrimp with Black Bean Cilantro Sauce, Mozzarella, Jack, and Cheddar Cheeses; Topped with Pico De Gallo and Sour Cream	11.00

SANDWICHES

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

Blackened Grouper Sandwich Grouper Filet Dusted in Cajun Spices and Blackened; Served on a Hoagie with Shredded Lettuce, Tomato, and Remoulade	10.00
Bosc's Burger Fresh Ground Angus Sirloin Cooked to Order; Served with Tomato, Onion, Pickle, and Lettuce. Your Choice of Swiss, Cheddar, or American Cheese	10.00
Smoked Chicken Club Applewood Bacon, Provolone Cheese, Mesclun, Mustard, Tomato, and Mayonnaise	9.50
*Vegetable Burger Meat-Free Patty with Onion, Tomato, Pickle, Lettuce, and Dijon Mustard. Your Choice of Swiss, Cheddar, or American Cheese	9.50
*Grilled Portabella Club Sandwich Portabella Mushroom Marinated and Char-Grilled; Topped with Fontina Cheese, Lettuce, Roasted Red Peppers, and Basil Mayonnaise	9.50
Angus Steak Sandwich Center-Cut 10oz Ribeye Char-Grilled with Tabasco Onions, Rustic Sourdough, and Green Onion Remoulade	14.00

*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.

PASTA Side Salads and Soups: 2.25

Shrimp Carbonara Gulf Shrimp Over Farfalle Pasta with Applewood Smoked Bacon, Peas, and Tomatoes in a Parmesan Cream Sauce	15.00
Gorgonzola Chicken Herbed Chicken Tossed with Sun Dried Tomatoes in a Gorgonzola Cream Sauce on Penne Rigate	14.00
Baked Lasagna Bolognese Tender Pasta Layered with Sauce Bolognese, Porcini Mushrooms, Fresh Herbs, and Two Cheeses	12.00
*Baked Spinach Cannelloni Fresh Pasta Sheets Stuffed with Sautéed Spinach, Caramelized Onions, Roasted Garlic, and Two Cheeses with Marinara	11.00

ENTRÉES Side Salads and Soups: 2.25

Tonight's Seasonal Catch Personally Selected by Chef Bosc's; Served with Spring Vegetable Medley and Smashed Fingerling Potatoes	18.00
Shrimp & Grits Creamy Asiago Cheese Grits Topped with Jumbo Shrimp and Tasso Gravy	16.00
Wood Oven Planked Salmon North Atlantic Salmon Marinated in a Soy-Pineapple Glaze and Roasted on a Cedar Plank; Served with Roasted Asparagus and Roasted Garlic Mashed Potatoes	20.00
Nori Crusted Tuna Sushi Grade Ahi Tuna Wrapped in Nori (Seaweed Paper), Lightly Tempura Battered, and Flash Fried. Served RARE with Wasabi-Ginger Sauce, Jasmine Rice, and Vegetable Medley	22.00
Center Cut Ribeye Steak Seasoned Angus Ribeye Steak, Topped with Herb Garlic Butter; Served with Roasted Garlic Mashed Potatoes and Vegetable Medley	25.00
Smoked Double Cut Pork Chop Two Thick 8oz Hickory Smoked Chops with Guajillo Chile and Coffee Bean B-B-Q Sauce; Served with Mashed Sweet Potatoes and Crispy Onions	23.00
Chicken Puttanesca Chicken Breasts Grilled and Topped with a Tomato, Black Olive, and Garlic Sauce; Served with Sweet Potato Fries and Haricot Vert	17.00
*Black Bean & Goat Cheese Tamale 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. Includes a Side Salad	14.00

DESSERTS

Creme Brulée Grand Marnier Creamy Custard with a Hint of Orange and Vanilla Beans	6.00
Apple Crisp Served Piping Hot with Ice Cream, Nuts, and Caramel Sauce	6.75
Bread Pudding Of The Day	6.25
Chocolate Torte Cake Rich Fudgy Cake with Bittersweet Chocolate Sauce; Topped with Fresh Raspberries. This is the Dessert for Chocolate Lovers!	6.50
Tiramisu Classic Italian Dessert with Ladyfingers Soaked with Espresso then Layered with Mascarpone and Grated Chocolate	6.50