



Appetizers

Boom Boom Shrimp 18

Spicy mayo, lotus root, snow pea sprouts

Pan Roasted Scallops 15

Caramelized banana, blackberry gastrique

Oyster Stew 9

Cream, butter, truffle, smoked paprika

Corn Chowder 8

Saffron, pork, potato

Bowl of Clams 14

Dozen mussels, linguica, fennel, tomato

Tartar of Prime Wagyu 13

Truffle milk gelatin, sherry gelee, arugula

Chiles Relleno 14

Lobster, pico de gallo, sauce verde

Watermelon Soup 9

Goat cheese chips, White Balsamic Froth

Raw Bar

Middle Neck Clam 1

Oysters Market price

Different varieties from around the world

Tuna Sashimi 10

Jumbo Panama Shrimp 4

Colossal Crab Meat

5/ ounce 60/ pound

Salads

Iceberg Wedge 6

Mixed greens, bacon, shaved egg, tomato, gorgonzola buttermilk dressing

Caesar Salad 6

Romaine heart, shaved parmesan-reggiano, basil crouton

Panzanella 6

Heirloom tomatoes, bread, arugula, cucumber, red wine vinaigrette

Developing the palates of lower Delaware since 2007

Voted First States favorite Steakhouse by the Dover Post

Delaware Today Critics Choice: Best Bone-In Filet

Steaks

12 oz. Bone-In Filet
45

8 oz. Filet Mignon
30

16 oz. Kansas City Strip Steak
32

12 oz. New York Strip Steak
27

22 oz. Cowboy Steak
36

12 oz. Ribeye
25

22 oz. Dry Aged T-Bone
38

12 oz. Wagyu Strip Steak
45

Steak Sauces:

demi-glace, béarnaise, gorgonzola cream,
house-made steak sauce, au poivre, blackened
Included In Steak Price

Entrees

Crispy Skin Local Rockfish 28
Succotash, corn cream, colossal crab

Romano Encrusted Seabass 27
Tomato-basil butter, aspiration, fennel,
linguica, grilled lemon

Pan Roasted European Chicken Breast 26
Shrimp Scampi, English peas, carrots, pancetta

Domestic Lamb Chops 38
Saffron potato puree, fire-roasted asparagus,
piperade, aged balsamic

Jumbo Jump Crab Cakes 25
Chipotle slaw, roasted tomatillo puree, cilantro

Five Spiced Yellowtail Tuna 31
Compressed pineapple, cilantro coulis, lotus root

Spaghetti 23
Rock shrimp, spicy tomato, English peas,
pancetta, parmesan-reggiano

A La Carte Sides

(2 person portion size)

**Delmonico Potato, Mashed Potato, Smoked Gouda Mac n' Cheese
Spaghetti w/ Spicy Tomato, Shoestring Vegetables, Roasted Asparagus
Crispy Onions, Roasted Mushrooms, Chipotle Slaw
Roasted Cherry Tomatoes**

6

Broiled Lobster Tails 14

Crab Cake 10

Executive Chef - Ryan Cunningham

Sous Chef - Phillip Williams

BONZ
RESTAURANT & LOUNGE

(it is your responsibility to report any food allergies)

Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness