



## SHAREABLE APPETIZERS

### 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-

### SOUP DU JOUR

chef's choice

-18-

### 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,  
spicy peanuts

-48-

### GNOCCHI

artichoke, duck confit, sauce blanc

-45-

### PAPAS CON PATO

duck confit, potatoes, poached egg

-42-

### 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  
HIGHEST QUALITY USDA PRIME BEEF

## MAINS

### ENTRECÔTE

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

-96-

### CÔTE DE BOEUF

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

-198-

### SURPRISE STEAK

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

-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,  
chimmuchurri

-86-

### STEAK AND EGGS

hangar steak, poached egg, garden salad,  
sauce bernaise

-76-

### WAGYU STRIP STEAK

tableside hot stone

-108-

### 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