

Harvest bistro

appetizers

CHICKEN WINGS • 12 

Buffalo Sauce, House Made Ranch

CHILLED SHRIMP COCKTAIL • 15 

Traditional Cocktail Sauce

soups + salads

****NEW ENGLAND CLAM CHOWDER • 10**

Served with Warm Yeast Roll

HARVEST SALAD • 14   

Red Quinoa, Blistered Grapes, Heirloom Carrots, Peppers, Charred Corn, Scallions, Kale, Radish, Shaved Almonds, Candied Walnut, Sunny Citrus Vinaigrette

****CAESAR • 13**

Romaine Hearts, Sliced Croutons, Parmesan

BURRATA HEIRLOOM TOMATO SALAD • 15   

Burrata Cheese, Extra Virgin Olive Oil, Balsamic Reduction, Basil

Add to Any Salad: Chicken Breast, Steak, Shrimp or Salmon • 8

pizza + flatbread

****CHEESE PIZZA • 12** 

Plum Tomato Sauce, Mozzarella Grande, First Press Olive Oil
Add Pepperoni • 3

****TOSCANA FLATBREAD • 14** 

Braised Short Rib, Piquillo Pepper Sauce, Roasted Broccolini, Heirloom Tomato, Olive Tapenade, Feta Cheese

sides

BISTRO FRIES • 6  

Tossed in Garlic Butter and Parsley

SWEET POTATO FRIES • 6  

GARDEN CAROLINA RICE • 6  

****SEASONAL VEGETABLES • 7**

Chef's Seasonal Selection

burgers + sandwiches

All Sandwiches Served with Your Choice of Fries, Chips or Side Salad

REUBEN • 15

Shaved Corned Beef, Melted Swiss, Thousand Island, Sauerkraut, Marble Rye Bread

GOURMET GRILLED CHEESE • 14 

Gruyère, Muenster, Mozzarella, Toasted Garlic Sourdough Bread, Tomato Jam

****TURKEY CLUB • 16**

Gruyère, Applewood Smoked Bacon, Sun Dried Tomato Spread, Avocado, Lettuce, Tomato, Toasted Sourdough Bread

****PAN ROASTED GROUPEL SANDWICH • 20** 

Lemon Herb Aioli, Local Greens, Heirloom Tomato, Toasted Buttered Brioche

****STEAKHOUSE BURGER* • 16**

Certified Angus Beef Patty served on Toasted Buttered Brioche, House Aioli, Butter Lettuce, Tomato, Red Onion
Add Cheese, Bacon or Mushrooms

VEGGIE WRAP • 15 

Grilled Vegetables, Cucumber, Sundried Tomato, Lemon Hummus, Local Greens, Naan Bread

main plates

MAC & FIVE CHEESES • 24

Cavatappi Pasta, Buttered Brioche Breadcrumbs
Choice of Chicken Breast, Shrimp, Steak or Salmon

ROASTED HALF CHICKEN • 25 

Marble Potatoes, Corn, Baby Carrots, Zucchini, Lemon Yogurt Sauce

PAN SEARED SCOTTISH SALMON* • 26 

Warm Carolina Rice Salad, Melted Leeks, Peas, Asparagus, Sweet Drop Peppers, Tarragon Butter Sauce, Grilled Lemon

****MISTA CORTA PASTA • 20** 

Cauliflower, Basil, Heirloom Tomatoes, Chilies, Pinot Grigio, Parmigiano
Add: Chicken Breast, Steak, Shrimp or Salmon • 8

 Gluten Free  Vegetarian  Vegan  Local

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask for Manager assistance.

**Can be made gluten free upon request.

For parties of 6 or more an 18% gratuity will be added.

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COCKTAILS

All Signature Cocktails are made with Fresh Fruit, Natural Juices and Premium Liquors

BLUEBERRY SANGRIA • 12

Tito's Vodka, Fresh blueberries, Merlot, Orange Juice, Simple Syrup

HARVEST PEACH LEMONADE • 14

Woodford Reserve Bourbon Whiskey, Lemonade, Peach Schnapps

BERRY BERRY COOLER • 10

New Amsterdam Gin, Chambord, Blackberries, Fresh Lime Juice, Club Soda

GRAPEFRUIT BASIL SMASH • 12

Milagro Silver Tequila, Grapefruit Juice, Agave Nectar, Fresh Basil

SUNSET BREEZE • 12


Reyka Vodka, Orange Juice, Cranberry Juice, Pineapple Juice, Grenadine

BEERS

DRAFTS • 7

Bud Light • Blue Moon • Stella Artois

IMPORTED & CRAFT • 6.5

Corona • Guinness • Heineken • Funky Buddha IPA 
Modelo • Stella Artois

DOMESTIC • 5.5

Blue Moon • Bud Light • Budweiser • Coors Light
Michelob Ultra • Miller Lite • Samuel Adams

MOCKTAILS

HARVEST ROYAL PUNCH • 6

A drink fit for a prince or princess after running around the kingdom all day! A Refreshing Blend of Orange and Pineapple Juices, Grenadine and Sweet Ginger Ale Bubbles

FIZZY STRAWBERRY LEMONADE • 6

A Fun Brew of Strawberry Puree, Pink Lemonade and Ginger Ale that will tickle your taste buds

WINES

Wines are listed from lightest to fullest

SPARKLING

	GI	BI
Prosecco ~ Riondo	10	39
Sparkling ~ Chandon Brut Classic, CA	16	57

WHITE WINES

Pinto Grigo ~ Terlato, Friuli	12	41
Riesling ~ Wente Riverbank, Arroyo Seco, Monterey, CA	12	41
Sauvignon Blanc ~ Starborough, Marlboro, New Zealand	11	39
Sauvignon Blanc ~ Kim Crawford, New Zealand		49
Chardonnay ~ Starmont	11	39
Chardonnay ~ Sonoma-Cutrer Russian River Ranches, Sonoma County, CA		54
Chardonnay ~ Hill Family Estate, Carly's Cuvee Bonnet Creek Resort Reserve, Napa Valley, CA	14	57
Rose ~ Fleur de Mer, Cotes de Provence, France	9	36

RED WINES

Pinot Noir ~ Parker Station, Central Coast, CA	12	41
Pinot Noir ~ Meiomi, CA	12	48
Pinot Noir ~ Laetitia Bonnet Creek Resort Reserve, Arroyo Grande Valley, CA	14	57
Red Blend ~ Zaca Mesa Z Cuvée, Santa Ynez, CA	12	48
Merlot ~ Seven Falls Cellars, Wahluke Slope, WA	10	40
Merlot ~ Tanglely Oaks	12	41
Malbec ~ Bodega Norton Reserva, Mendoza, Argentina		45
Cabernet Sauvignon ~ Storypoint, CA	9	36
Cabernet Sauvignon ~ Hess Shirtail Ranches, Lake County, CA	12	48

WE OFFER A FULL SERVICE BAR, PLEASE ASK YOUR SERVER FOR YOUR FAVORITE COCKTAIL

\$20 corkage fee for all outside bottles of wine.

18% gratuity will automatically be added to parties of 6 or more.

Be Social with Us! @bonnetcreek #bonnetcreek #hbcfoodie