

STARTERS

Shrimp Ceviche **\$9.99**

Diced jumbo shrimp, avocado, tomato, and onion. Marinated in lime and cilantro.

Nachos **\$12.99**

Tortillas chips loaded with corn and black bean salsa, cilantro lime crema, tomato, guacamole, onion, and cheese sauce.

Choice of beef, chicken, or carnitas.

Quesadilla **\$9.99**

14" jumbo tortilla roasted in butter to a golden brown, stuffed with cheese, onions, and peppers served with sour cream and salsa.

Add chicken \$4.49

Add shrimp \$5.49

Carnitas Quesadilla **\$13.99**

14" jumbo tortilla roasted in butter to a golden brown, stuffed with cheese, Corn and black bean salsa, mojo pork served with cilantro lime crema.

Guacamole **\$4.99**

Queso With Jalapenos **\$4.99**

TACO

SERVED ON SOFT CORN, SOFT FLOUR, OR HARD-SHELL.

Carnitas **\$2.50**

Jalapeno – citrus braised pulled pork with corn and black bean salsa and cilantro lime crema.

Ground Beef **\$2.50**

Seasoned ground beef with lettuce, tomato, and cheese.

Shredded Chicken **\$2.50**

Citrus marinated and slow roasted served with onion and lime.

Blackened Fish **\$2.50**

Fish fillets, Cajun style seasoning with coleslaw.

ADD ON

Rice and Beans \$2.99

SANDWICHES

SERVED WITH CHOICE OF YOUR SIDE

Cuban

\$12.99

Pressed hoagie stuffed with mojo pork, ham, Swiss, pickle and mustard.

***Mexi-Cali Burger**

\$13.49

Our Signature 8oz patty cooked to temperature topped with cheddar, Corn and black bean salsa, guacamole, and jalapeno aioli.

SALADS

Taco Salad

\$15.99

Fresh fried Jumbo tortilla filled with shredded lettuce, cheese, corn and black bean salsa, tomato, and guacamole.

Choice of beef, chicken or carnitas.

Southwest Chicken Salad

\$15.49

Romaine topped with blackened chicken, corn and black bean salsa, tomato, avocado, egg, and bacon.

ENTREES

SERVED WITH RICE AND BEANS.

Enchiladas

\$12.99

Two stuffed tortillas smothered in enchilada and cheese sauces.

Choice of beef, chicken, carnitas or bean and cheese.

Burrito

\$13.99

Jumbo tortilla stuffed with black beans, corn, rice, avocado, cheese, and cilantro lime crema.

Choice of chicken, beef or carnitas.

Chile Rellenos

\$12.99

Two Large Anaheim Chiles roasted, stuffed with cheese and deep fried . Finished with tomato and cheese sauce.

Carne Asada

\$17.99

Marinated chargrilled hangar steak sliced thin.

Served with tortillas, corn and black bean salsa, sour cream, and guacamole.

Carnitas

\$15.99

Mojo pulled pork served with tortillas, corn and black bean salsa, shredded lettuce, cilantro lime crema and guacamole.

Grilled Veggies

\$13.99

Grilled mixed vegetables served with corn and black bean salsa, cilantro lime crema,

cheese and three tortillas.

***NOTE :-** "CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

AGGIO ITALIANO

STATERS

Mozzarella Sticks **\$7.49**
Served with Marinara sauce.

Bruschetta **\$8.99**
Toast points topped with buffalo mozzarella, tomato-basil concasse finished with olive oil and balsamic reduction.

Cheesy Garlic Bread **\$5.49**
Served with marinara sauce.

Spinach And Crab Dip **\$10.99**
*Creamy garlic dip laced with baby spinach and lump crab meat.
Served with toast points.*

Shrimp Bruschetta **\$9.99**
*Toast points topped with limoncello poached jumbo shrimp and goat cheese.
Finished with a limoncello cream sauce.*

Caprese **\$8.99**
Fresh Buffalo Mozzarella, plum tomatoes, sea salt, olive oil, balsamic glaze, and basil.

SALADS

Grilled Caesar **\$11.49**
Hearts of romaine covered with house made Caesar then chargrilled. Served with toast points.

Italian **\$11.49**
Mixed greens topped with olives, parmesan, pepperoncini, tomatoes, onion, and cucumber.

Sicilian Chopped **\$12.49**
Mixed greens, diced pepperoni, tomato-basil concasse, Buffalo mozzarella, cucumber, celery, tossed in balsamic vinaigrette.

Paninis

PRESSED HOAGIE SERVED WITH CHOICE OF SIDE

Caprese **\$14.99**
Buffalo Mozzarella, plum tomato, spinach, basil, balsamic glaze chicken.

Sicilian**\$14.99***Salami, pepperoni, provolone, plum tomatos, red onion, pepperoncini.***Filet Mignon****\$16.99***Grilled tenderloin, goat cheese, spinach, red onion, roasted red pepper.***ENTREES****SERVED WITH SALAD AND GARLIC BREAD****Lasagna****\$17.99***Traditional made with fresh pasta, Italian sausage, ricotta, mozzarella, and house made marinara.***Shrimp Fra Diavolo****\$18.99***Jumbo shrimp simmered in spicy marinara served over linguine.***Mussels Linguine****\$18.99***Mussels simmered in a white wine sauce with garden vegetables.***Meatballs Marinara****\$15.99***House made meatballs simmered in marinara served over a bed of pasta.***Hangar Pappardelle****\$18.99***Chargrilled hangar steak served over fresh pappardelle pasta tossed in an onion demi-glace with tomato-basil concasse.***Salmon Risotto****\$20.99***Creamy parmesan risotto, chargrilled salmon, tomato-basil concasse, finished with balsamic glaze.***Chicken Alfredo****\$17.99***Grilled chicken smothered under our house-made alfredo over a bed of pasta.***SIDE SALAD***Caesar-chopped romaine, parmesan, and croutons. \$4.49 (Al a cart)**Italian- Mixed greens, olives, parmesan, pepperoncini, tomatoes, onion, and cucumber. \$4.49 (Al a cart)***Caprese- Fresh Buffalo Mozzarella, plum tomatoes, sea salt, olive oil, balsamic glaze, and basil. \$6.49 (Al a cart)**** Note:- \$2.00 upcharge for caprese Entrees**

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SURF AND TURF

STARTERS

<u>Spinach And Crab Dip</u>	\$10.99
<i>Creamy garlic dip laced with baby spinach and lump crab meat. Served with toast points.</i>	
<u>Shrimp Cocktail</u>	\$12.99
<i>½ pound Jumbo shrimp served with cocktail and lemon.</i>	
<u>Braised Beef Ravioli</u>	\$9.99
<i>Tossed in an onion demi-glace finished with goat cheese.</i>	
<u>Steamed Mussels</u>	\$12.99
<i>Cooked in a white wine garlic sauce, topped with tomatoes served with toast points.</i>	
<u>Spicy Fried Green Tomatoes</u>	\$9.99
<i>Cornmeal dusted and fried golden brown topped with goat cheese, jalapeno aioli and balsamic glaze.</i>	

SALADS

<u>Grilled Caesar</u>	\$11.49
<i>Hearts of romaine covered with house made Caesar then chargrilled.</i>	
<u>Bogey's Salad</u>	\$12.49
<i>Mixed greens, goat cheese, candied pecans, onion, and cucumber.</i>	
<u>Garden Salad</u>	\$11.49
<i>Mixed greens, cheese, onion, tomatoes, cucumber, and croutons.</i>	

ADD ON

*Hangar steak	\$9.99
Grilled chicken	\$4.49
Shrimp Skewer	\$7.99
*Atlantic salmon	\$13.99
Crab cake	\$10.99

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SURF ENTREES

SERVED WITH TWO SIDES

***Grilled Atlantic salmon**

\$20.99

8oz Salmon pan seared. Served with lemon and dill sauce.

Maryland Crab Cakes

\$22.99

Two – 4oz lump crab cakes pan seared to a golden brown with lemon aioli.

***Catch of the day**

\$ M.P.

Ask your server about our catch of the day.

TURF ENTREES

SERVED WITH TWO SIDES

***Filet Au Poivre**

\$24.99

Center cut 8oz filet with a peppercorn cream sauce.

***Ribeye**

\$27.99

18oz chargrilled topped with garlic compound butter.

***Hangar steak**

\$18.99

10oz seasoned to perfection and finished with are Rosemary demi-glace.

Whiskey Pork Chop

\$16.99

12oz porter house cooked to perfection with a whiskey thyme glaze and topped with bleu cheese crumbles and onion straws.

ADD ON

Lobster Tail \$14.99

Shrimp Skewer \$7.99

Crab Cake \$10.99

SIDE @ 4.49

Garlic mashed potatoes
Rosemary roasted potatoes
Rice Pilaf
Baked sweet potato with brown sugar and cinnamon
Sautéed asparagus
Honey Balsamic Brussel sprouts
Side Caesar
Bogeys salad
Garden salad

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DESSERTS

<u>Churros</u>	\$7.99
<i>Served with Mexican chocolate and strawberry sauce.</i>	
<u>Lemon Leche</u>	\$5.99
<i>Sponge cake soaked in a lemon cream sauce topped with whipped cream and finished with raspberry sauce.</i>	
<u>Tiramisu</u>	\$7.99
<i>Lady fingers soaked in espresso layered with mascarpone cheese dusted with cocoa.</i>	
<u>Cannoli's</u>	\$5.99
<i>Traditional shells with chocolate chip, filling dusted with powdered sugar.</i>	
<u>Chocolate mousse cake</u>	\$7.99
<i>Creamy chocolate mousse on a chocolate graham cracker crust. Served with whipped cream and White chocolate sauce.</i>	
<u>Cheesecake of the Day</u>	\$7.99
<i>Ask your Server about our Cheesecake options.</i>	



DESSERTS

<u>Churros</u>	\$7.99
<i>Served with Mexican chocolate and strawberry sauce.</i>	
<u>Lemon Leche</u>	\$5.99
<i>Sponge cake soaked in a lemon cream sauce topped with whipped cream and finished with raspberry sauce.</i>	

Tiramisu

Lady fingers soaked in espresso layered with mascarpone cheese dusted with cocoa.

\$7.99

Cannoli's

Traditional shells with chocolate chip, filling dusted with powdered sugar.

\$5.99

Chocolate mousse cake

Creamy chocolate mousse on a chocolate graham cracker crust. Served with whipped cream and White chocolate sauce.

\$7.99

Cheesecake of the Day

Ask your Server about our Cheesecake options.

\$7.99



BOGEY'S BRUNCH

STARTERS

Red Neck Nachos

A sharable portion of our in-house made pub chips loaded with pulled pork, shredded cheese, onions, pickles and your choice of honey BBQ or spicy BBQ sauce.

\$14.99

Quesadilla

14" jumbo tortilla roasted in butter to a golden brown, stuffed with cheese, onions, and peppers served with sour cream and salsa.

\$9.99

Add chicken \$4.49

Add shrimp \$5.49

Pickle Chips

Lightly Cajun breaded dill pickle. Fried to a golden brown. Served with ranch.

\$7.49

Fried Mushroom

Button cap mushrooms lightly breaded and fried golden brown. Served with ranch.

\$7.49

Wings

All wings come with your choice of sauce.

Mild, Medium, Hot, Teriyaki, Garlic Parmesan, Cajun Ranch, Jerk, Mango Habanero, BBQ, Spicy BBQ or Lemon Pepper

Bone In Wings

7 Piece

\$12.49

12 Piece

\$18.99

18 Piece

\$24.99

Boneless Wings

10 Piece	\$11.49
20 Piece	\$19.49

SALADS

Grilled Caesar \$11.49

Hearts of romaine covered with house made Caesar then chargrilled.

Bogey's Salad \$12.49

Mixed greens, goat cheese, candied pecans, onion, and cucumber.

Cobb \$12.49

Mixed greens piled high with a boiled egg, tomatoes, red onions, bacon, bleu cheese, and avocado.

Asian \$15.49

Mixed greens topped with grilled chicken, tomatoes, red onions, mandarin oranges, cucumbers, and wonton strips finished with a sesame ginger dressing.

BREAKFAST CLASSICS

SERVED WITH HOMES FRIES OR GRITS

Two Egg Breakfast \$10.99

Two eggs cooked how you liked them. Served with toast and choice of ham, sausage or bacon.

Build your own Omelet \$10.99

*Three egg omelet with toast and choice of three fillings:
Peppers, Spinach, onion, mushroom, tomatoes, sausage, bacon, ham, cheddar, goat cheese.*

- Additional fillings @ \$1.09

Breakfast Croissant \$9.99

Flaky croissant with your choice of ham, sausage or bacon with an egg cooked how you liked it. Topped with American cheese.

Chipped Beef \$11.99

Creamy pepper gravy loaded with salted beef served over toast points with two eggs.

Eggs Benedict \$11.99

Toasted sourdough, grilled ham, poached eggs and hollandaise.

CHEF SPECIAL

SERVED WITH HOMES FRIES OR GRITS

Crab Cake Benedict**\$18.99**

Toasted sourdough, two lump Maryland crab cakes, poached eggs and old bay hollandaise.

Huevos Rancheros**\$9.99**

Crispy grilled corn tortillas topped with corn and black bean salsa, guacamole, enchilada sauce and two eggs cooked how you like them.

Breakfast Burrito**\$11.99**

Jumbo tortilla stuffed with sausage, onion, pepper, corn and black bean salsa, avocado, cheese sauce and two scrambled eggs.

Eagle and Birdie**\$13.99**

Jumbo Biscuit, fried chicken, pepper gravy, cheddar, bacon, and egg over medium.

***Steak and eggs**

Two eggs cooked how you like them with toast and a chargrilled steak.

- 10oz Hangar @ **\$17.99**

-8oz Filet @ **\$21.99**

SWEETS

Bogey's Pancakes**\$11.99**

Three fluffy buttermilk pancakes served two eggs and choice of sausage, bacon, or ham.

French Toast**\$11.99**

Cinnamon and vanilla dipped French bread. Grilled to perfection, then sprinkled with cinnamon sugar. Served with berry compote and choice of sausage, bacon, or ham.

Waffle

Buttermilk waffle cooked golden brown with a crispy outer texture and soft center.

*** Chicken 'N' Waffle****\$11.99**

Crispy fried chicken over our waffle topped with a whisky thyme syrup.

*** The Long Drive Waffle****\$11.99**

Our waffle served with two eggs cooked how you liked them with home fries. Choice of sausage, bacon, or ham.

*** Berries and Cream Waffle****\$9.99**

Our waffle topped with berry compote and whipped cream.

SANDWICHES

SERVED WITH CHOICE OF YOUR SIDE

Bogey's Burger

\$13.49

Build Your Own:

½ pound patty cooked to temperature on a brioche bun with your choice of toppings

- Lettuce - Grilled Onion - Tomato - Grilled Mushrooms
- Raw Onion - Cheese (American, Swiss, Cheddar, Provolone) - Pickles

Upcharge:

- egg 1.99 - bacon 2.99 -avocado 1.99

Super Bird

\$15.99

Fried chicken breast on thick cut grilled sourdough with shredded cheese, applewood smoked bacon, and honey mustard.

Cuban

\$12.99

Pressed hoagie stuffed with mojo pork, ham, Swiss, pickle and mustard.

Sicilian Panini

\$14.99

Pressed hoagie stuffed with salami, pepperoni, provolone, plum tomatos, red onion, pepperoncini.

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