




# BOSSANOVA

restaurant & lounge

OPEN HOURS  
Open 4pm

### STARTERS

- COWBOY QUESO DIP** \$12  
warm melted queso and cheddar blend, with corn, black beans, diced tomatoes, red onions and cilantro, served wth warm corn chips
- HUMMUS PLATTER** \$14  
our house made hummus, drizzled with olive oil, with sides of feta cheese, garlic sauted green beans, olives, red peppers, tomatoes, zucchini and crostini
- SHRIMP COCKTAIL** \$10  
five large shrimp marinated and served chilled with summer herb marinade
- BACON WRAPPED DATES** \$10  
a customer favorite! naturally sweet dates wrapped in bacon and served with sweet chili sauce
- CROSTINI AND FETA** \$11  
crumbled feta cheese and olive oil baked until spreadable, with kalamata olives and tomatoes. served with crusty crostini
- SALMON RANGOON** \$12  
our house made rangoon served with orange dijon marmalade and teriyaki sauces
- PRETZELS & CHEESE** \$7  
warm and chewy and salty...perfect with your cold beer or sweet wine! served with melted cheddar

### SALADS

- CLASSIC CAESAR** \$6/9  
romaine lettuce leaf tossed with classic caesar dressing, topped with house made garlic croutons and parmesan cheese
- WARM GOAT CHEESE** \$12  
roasted red beets, with fresh greens and warm goat cheese, topped with pistaccios, served with choice of dijon or roasted red pepper vinagrette
- SOUTHWESTERN** \$8/10  
fresh diced tomatoes, corn, black beans, red onion, tossed with lettuce and cilantro, served with warm corn chips and ranch dressing
- TEXAS CHEF** \$10/13  
serious meal with small dice tomatoes, corn, zuchinni, hard boiled egg, cheddar, lettuce and ham  
*add to your salad*  
4 oz. chicken \$6  
4oz. salmon \$8  
4 shrimp \$6

### BOWLS

- FRIED RICE BOWL** \$11  
**NOODLE BOWL**  
your can build your own asian inspired bowl with choice of sauce: pad thai, spicy peanut, traditional stir fry sauce or yellow curry, and with choice of three vegetable selections. add protein if you like
- PICK YOUR VEGGIES**  
broccoli mushrooms  
carrots onions  
red pepper cabbage slaw  
green pepper
- ADD PROTEINS**  
salmon or shrimp 4oz \$8  
chicken or beef 4 oz \$6  
ramen egg or tofu \$2

### ENTREES

- OUR SIGNATURE FILET** \$29  
everyone is talking about our 8oz trimmed and seasoned filet, cooked to order and drizzled with blue cheese fondue, and served with greek salad on the side

**OUR FILET PLUS** \$33  
order our filet with sides of our rich house made garlic cream potatoes, and seasonal vegetable side
- CHICKEN ON WAFFLE** \$18  
panko breaded chicken breast seasoned and deep fried, served on a belgian waffle, with bourbon maple syrup. corn pudding side
  - BEEF TEEPEE SKEWER** \$22  
on our menu for fifteen years, our house marinated beef tenders are skewered and served over our delicious and rich garlic cream potatoes, with seasonal vegetable
  - BLACKENED SALMON** \$20  
choice of sweet and spicy indian influence dry rubbed blackened salmon or smoked over hardwood salmon, served with yellow rice and seasonal vegetable
  - COCONUT CURRY MUSSELS** \$18  
an indian inspired dish of steamed mussels served in creamy sweet coconut sauce with toasty bruscetta (tequila lime mussels available)
  - OUR FAMOUS NOLA GUMBO !** \$5/\$7  
hearty and spicy new orleans gumbo starts with classic roux, filled with shrimp, andouelle sausage, okra and rice