

LUNCH

Fried Pickle Chips \$5.99

Crisp dill pickle chips dipped in seasoned batter & fried golden. Served with our Cajun remoulade dipping sauce or ranch.

Bogey Wings 5 - \$6.99, 10 - \$10.99, 15 - \$14.99

Jumbo Buffalo-style chicken wings tossed in your choice of special sauce: mild, medium, hot or Bogey's honey garlic & cilantro. Served with celery sticks. Bleu Cheese or other dressing: \$.50.

Fried Green Tomatoes \$5.99

Fresh green tomatoes dusted with seasoned breading and golden fried. Served with our special spicy ranch sauce.

French Onion Soup \$5.99

Traditional French onion soup made with sweet caramelized onions in a rich broth topped with a garlic crouton and broiled with melted provolone cheese.

Bogey's Petite Crab Cakes \$8.99

Three of our petite crab cakes delicately sautéed and served with a Cajun remoulade sauce.

Breaded Chicken Tenders \$5.99 (make it a meal for \$7.99)

Crunchy chicken tenders served with whole grain honey mustard.

Classic Hamburger \$8.50

Our 1/2-pound flame grilled burger served on a toasted kaiser roll with lettuce, tomato and dill pickle chips on the side.

Build Your Own Burger

American or Swiss - \$.50

Provolone or Cheddar - \$.99

Melted Bleu Cheese - \$1.50

Crisp Bacon - \$1.99

Grilled Onions - \$.50

Grilled Mushrooms - \$.50

Portobello Mushrooms - \$.99

Fresh Sliced Avocado - \$1.99

Barbecue Sauce - \$.50

Make it a Patty Melt - \$1.99

Burger Salad Platter - \$1.99

Montego Bay Salad \$9.99

Crispy-fried strips of fish tossed in Bogey's honey-garlic and cilantro sauce. Served over crisp greens with sliced tomatoes, cucumbers, carrots, green onions and almonds.

Caesar Salad \$5.99

Crisp romaine lettuce tossed with our zesty Caesar dressing, parmesan cheese, and croutons.

Make it a Caesar with chicken or fish prepared grilled or blackened for \$8.99

Cobb Salad \$12.99

Seasoned grilled chicken breast served over mixed greens with sliced egg, fresh avocado, tomatoes, bacon, and crumbled bleu cheese with choice of dressing.

LUNCH

Chicken or Tuna Salad Platter \$7.99

A scoop of house made chicken or tuna salad atop fresh greens with diced tomatoes, olives, carrots and scallions.

Buffalo Chicken Wrap \$8.99

Breaded strips of chicken breast tossed in a zesty Buffalo wing sauce and rolled into a large flour tortilla with shredded lettuce, diced tomatoes, grilled onions & our bleu cheese dressing.

Corned Beef Reuben \$8.99

Thinly sliced corned beef served on thick-cut marbled rye bread in the classic way with melted Swiss cheese, Thousand Island dressing and sauerkraut.

Pub-Style Fish & Chips \$9.99

Crisp fried fish in our special batter. Served with fries, malt vinegar and homemade tartar sauce.

Blackened Chicken Caesar Wrap \$8.99

A spicy blackened chicken breast rolled into a large flour tortilla with Bogey's Caesar dressing, crisp romaine lettuce, and parmesan cheese.

Tuna Salad Sandwich \$6.99 Freshly prepared tuna salad served on toasted wheat bread w/ lettuce and tomato.

Chicken Salad Sandwich \$6.99 Our homemade special recipe chicken salad prepared with fresh char-grilled chicken breast. Served on toasted wheat bread with lettuce and tomato.

BLT Sandwich \$5.99 Crisp bacon, lettuce and fresh sliced tomato with mayo on toasted wheat bread.

Soup & Half sandwich \$6.99

Cup of soup w/ choice of half of any of the above sandwiches.

Tuna Salad Melt \$7.99 Our freshly-prepared tuna salad, tomato and melted swiss on thick-cut grilled sourdough bread.

California Chicken Sandwich \$8.99 Mesquite-seasoned grilled breast of chicken topped w/ avocado, sautéed mushrooms and melted swiss on a toasted kaiser roll w/ lettuce & tomato. (also can be made as a salad platter)

Key Largo Fish Sandwich \$9.99 (add cheese \$.50)

Crispy-fried fish rolled in japanese-style breadcrumbs and fried golden. Served on a toasted kaiser roll with shredded lettuce, tomato, grilled onions & tartar sauce.

Blackened Chicken BLT Sandwich \$7.99 A cajun-grilled chicken breast served on a toasted kaiser roll with crisp bacon, lettuce, tomato & mayo.

Philly Cheese Steak - \$8.99 Grilled mushrooms, onions & shredded sirloin steak served on a toasted hoagie roll with melted provolone cheese.

Bogey's Restaurant



Take Out Menu

We can add you to our fax list to receive our daily specials each morning.

Phone: 850-951-CAFÉ (2233)

660 Baldwin Ave., Defuniak Springs, FL 32433

www.BogeysRestaurant.net

Facebook: "Bogeys Restaurant" or "Bogeys Bar"

Lunch: 11:00 - 2:00 Tuesday - Friday

Dinner starting at 5pm Tuesday - Saturday

Two for Tuesdays starts at 5pm at the bar

Prime Rib Night is Wednesdays! Only \$17.99

\$12.99 Sunset Dinner Specials T - F from 5-6:30pm

Happy Hour Wednesday - Saturday Nights from 5-7pm

DINNER

Starters

Buffalo Mozzarella Bites \$7.99

Fresh buffalo mozzarella cheese rolled in homemade Italian breadcrumbs and lightly fried. Served with a chunky garlic marinara sauce for dipping.

Soft Shell Crab \$9.99

A pan sautéed soft-shell blue crab finished with a white wine garlic butter sauce.

French Onion Soup \$6.99

A bowl of traditional French onion soup made with sweet caramelized onions in a rich broth topped with a garlic crouton and melted provolone cheese.

Bahamian Shrimp Skewers \$9.99

Zesty grilled shrimp skewers basted with our honey, garlic, and cilantro sauce. Served on a bed of greens and garnished with toasted almonds.

Bogey's Petite Crab Cakes \$8.99

Three of our petite crab cakes delicately sautéed and served with a Cajun remoulade sauce.

Fried Green Tomatoes \$5.99

Fresh green tomatoes dusted with seasoned breading and golden fried. Served with a spicy ranch dipping sauce.

Crab-Stuffed Mushrooms \$7.99

Fresh broiled mushroom caps stuffed with our blue crab stuffing and glazed with béarnaise sauce.

Oysters Rockefeller \$7.99

Three large oysters topped with creamy spinach and baked with fresh grated parmesan cheese.

Large Dinner Salads

Montego Bay Salad \$12.99

Crispy fried fish basted with our honey, garlic and cilantro sauce. Served over crisp greens with sliced tomatoes, cucumbers, carrots, and roasted almonds.

Cobb Salad \$12.99

Nicely seasoned char-grilled chicken breast served over mixed greens with sliced egg, fresh avocado, tomatoes, bacon, and crumbled bleu cheese with your choice of dressing.

Caesar Salad or Large House Salad \$4.99

Add Grilled or Blackened Chicken or Fish: \$4.99

DINNER

Entrees served with house salad, garlic bread and choice of vegetable or potato House Specialties

Grilled New York Strip \$21.99

A hand-cut 12 ounce choice New York strip nicely seasoned and char-grilled to your liking.

N.Y. Strip "Madagascar" \$24.99

Our hand-cut 12 ounce grilled NY Strip topped with grilled tomato slices, hearts-of-palm, and a peppercorn-brandy demi-glaze. Finished with béarnaise sauce. *(Michelle's Favorite)*

14 ounce hand-cut Angus Ribeye Steaks \$24.99:

Char-grilled or Cajun blackened

Filet Mignon \$36.99

Our 10 ounce filet mignon nicely seasoned and char-grilled to lock in it's natural juices. Traditionally paired with a side of béarnaise sauce.

Toppings for beef \$1.99:

Brandy-peppercorn demiglaze ~ Melted bleu cheese & caramelized onions ~ Grilled Mushrooms & Onions

Veal Restauranteur \$18.99

Sliced veal pounded thin, lightly breaded, and sautéed golden. Topped with grilled ham, sliced tomatoes, and melted provolone cheese. Finished with a brown demi-glaze.

Veal Picatta \$17.99

Pounded veal sautéed and topped with tiny capers and a brown demi-glaze sauce with lemon.

Chicken Continental \$15.99

A crunchy breaded breast of chicken topped with a creamy lemon butter sauce, diced tomatoes, parmesan cheese, and chopped green onions.

Chicken Marsala \$15.99

An 8 ounce sautéed chicken breast finished with a marsala wine demi-glaze and sautéed mushrooms.

Chicken Picatta \$14.99

Egg batter sautéed breast of chicken topped with tiny capers in a white wine lemon butter sauce.

Chicken Pasta Marinara \$15.99

A char-grilled chicken breast served over linguine pasta with a rich marinara sauce and grilled garlic toast points. (Includes house salad.)

DINNER

The Bounty of the Sea

Fish Specialties:

California \$17.99

Pan-sautéed, breaded and topped with grilled portobello mushrooms, sliced avocado, béarnaise sauce, and a creamy lemon butter sauce.

Almondine \$17.99

Sautéed and topped with pan-roasted almonds and lemon butter.

A life-long charter boat captain once proclaimed: "Best fish I ever had."

Lorenzo \$18.99

Sautéed catch topped with a grilled lump blue crab cake and finished with béarnaise sauce.

Normandy \$18.99

Topped with sautéed mushrooms, diced tomatoes, shallots, hearts-of-palm, roasted almonds, crabmeat, and finished with a creamy lemon butter sauce.

Vera Cruz \$17.99

Sautéed and topped with grilled tomato slices, steamed asparagus, and béarnaise sauce.

Pub-Style Fish & Chips \$12.99

Dipped in our crunchy batter and golden fried. Served with fries, malt vinegar, and tangy homemade tartar sauce.

You may also have your fish prepared:

Oven Roasted, Cajun Blackened or Crunchy Fried \$17.99

Sautéed Shrimp Scampi \$16.99

8 large gulf shrimp sautéed with fresh garlic and parsley in a white wine lemon butter sauce.

Stuffed Shrimp \$18.99

8 large shrimp stuffed with our blue crab stuffing and finished with creamy lemon butter.

Pan-Sautéed Soft Shell Crabs \$23.99

2 crispy sautéed jumbo soft shell blue crabs finished with a white wine garlic butter sauce.

Crunchy Fried Shrimp \$16.99

8 jumbo gulf shrimp hand breaded in panko breadcrumbs and served with cocktail sauce.