

F
E
A
T
U
R
E
S

Features

Soup or Chowder of the Day
Soup Cup 3.50 or Bowl 5.00
Chowder Cup 4.50 Bowl 6.50

Homemade Chili

Served in a boulé
8.95

Tarragon Chicken Salad Wrap

*Grilled chicken with a creamy tarragon sauce and mixed greens
in a whole wheat wrap with fries*
8.75

Bogey's
The Kingsbury Club

Pan Seared Tilapia

Over arugula with red onions, oranges,
and pistachios
Pomegranate Orange Reduction
11.50

Pulled Pork Sandwich

Pulled Pork with lemon slaw
Served with French Fries
Lunch 9.25
Dinner 10.75

1/2 Roasted Herbed Chicken

Roasted Corn Salad
Creamy Mashed Potatoes
16.50

Grilled Beef Tenderloin

With Creamy Blue Cheese Sauce
Tomato, Ciabatta, and Blue Cheese Stack
Arugula Salad
22.50

3 Mushroom Pasta

Linguine tossed with shiitake, portabella, and button mushrooms
Topped with fresh mozzarella and a white wine cream sauce
15.75

Appetizers

Bogey's
The Kingsbury Club

A
P
P
E
T
I
Z
E
R
S

A
N
D

K
I
D
S

M
E
N
U

Italian Calamari

Lightly fried rings and tentacles tossed with chopped tomatoes and basil served with roasted red pepper aioli. 11.50

Thai Calamari

Lightly fried rings and tentacles tossed in our Thai sauce served with cilantro lime aioli. 11.50

Mediterranean Plate

House made olive tapenade & sun dried tomato basil hummus. Served with roasted garlic, crostini, and seasonal vegetables. 8.50

Shrimp Two Ways

Skewered lemon garlic shrimp served roasted and grilled with house made cocktail sauce and roasted red pepper aioli. 10.50

Buffalo Wings

Our own marinated wings tossed in a traditional buffalo sauce served with homemade blue cheese dressing. 9.25

Honey Chipotle Wings

Our own marinated wings tossed in a sweet and smoky sauce served with homemade orange cranberry chutney. 9.25

Thai Wings

Our own marinated wings tossed in a nutty gingery sauce served with our house made cilantro lime aioli. 9.25

Make them boneless.

Crab Cakes

Seasoned lump crab meat coated in panko crumbs served with cranberry chutney or roasted red pepper aioli. 12.00

Pita Chip Nachos

House baked pita chips with pesto marinated sun dried tomatoes, roasted red peppers, artichoke hearts, and kalamata olives with mozzarella cheese. Served with sour cream. 8.75

Side of: French fries 3.25 Sweet Potato fries 4.50 Fresh Fruit 3.50

Kids Menu

Cheeseburger

Grilled hamburger with American cheese on a sesame bun. Served with French fries. 6.75

Chicken Fingers

Breaded chicken tenders served with French fries. 6.75

Grilled Cheese

White bread with melted American cheese. Served with French fries. 5.50

Baked Mac & Cheese

Homemade baked bow ties and cheese. Served with a piece of French baguette. 6.75

Pasta with Marinara Sauce

Bow tie pasta with homemade marinara sauce. Served with a piece of French baguette. 6.00

Substitute fruit or celery and carrot sticks for fries with a kids meal for 1.00.

Salads

S
A
L
A
D
S
&
S
M
A
L
L
P
L
A
T
E
S

Bogey's Signature Salad

Fresh baby spinach topped with thinly sliced Macintosh apples, dried cranberries, homemade candied pecans and goat cheese.

Best with honey mustard vinaigrette. 9.50

House Salad

Fresh mixed field greens with cucumbers, roma tomatoes, carrots, red onion, crumbled feta cheese and hand cut croutons.

Best with basil balsamic vinaigrette. 9.00

Caprese Salad

Fresh mixed field greens tossed with pesto oil, Capers and kalamata olives surrounded by fresh mozzarella cheese and roma tomatoes. 9.75

Caesar Salad

Crisp romaine lettuce tossed with house made Caesar dressing topped with hand cut croutons and shaved parmesan cheese. 8.50

Cobb Salad

Fresh mixed field greens with marinated chicken breast, apple wood smoked bacon, hard boiled egg, avocado, roma tomatoes and a blue cheese wedge.

Best with blue cheese dressing. 9.75

* cannot be made into a 1/2 portion

Add to any salad-

Marinated grilled chicken breast- 2.25

Marinated grilled flank steak- 3.25

Lemon garlic grilled shrimp- 3.95

Make any salad a 1/2 portion for 5.50

Make any salad a wrap. Add fries for just \$1.00

Small Plates

Mediterranean Flat Bread

Our own pesto and tapenade with roasted red peppers and fresh mozzarella cheese. Served with a side salad. 9.75

Specialty Flat Bread

House made apple thyme puree with apple wood smoked bacon, caramelized onions and goat cheese. Served with a side salad. 10.00

Crab Flat Bread

Roasted garlic puree with Lump crab meat, avocado, diced tomato and parmesan cheese. Served with a side salad. 10.50

Steak Flat Bread

Homemade pear chutney with marinated steak, caramelized onions and blue cheese. Served with a side salad. 10.25

Three Cheese Flat Bread

Homemade marinara sauce with mozzarella cheese, cheddar cheese, and parmesan cheese. Served with a side salad. 9.50

Quesadilla's

Sharp cheddar cheese melted in a crisp whole wheat tortilla served with fresh salsa and sour cream. Served with a side salad. 8.50

Add to any Quesadilla or Flat Bread

Marinated grilled chicken breast- 2.25

Marinated grilled flank steak- 3.25

Lump crab meat- 3.50

Fresh avocado- .75

Sautéed peppers and onions- 1.00

Our soups and chowders change daily!

Soup cup- 3.50 bowl- 5.00

Chowder cup- 4.50 bowl- 6.50

Sandwiches

Pulled Pork Sandwich

Our own slow cooked, hand pulled pork served with lemon pepper slaw on a toasted Kaiser roll. Lunch portion- 9.25 Dinner portion- 10.75

Grilled Chicken Sandwich

Marinated grilled chicken breast served on a toasted Kaiser roll with lettuce and tomato. 8.75

Make it-

Buffalo with blue cheese 1.00

Honey chipotle with cranberry chutney 1.00

Thai with cilantro lime aioli 1.00

Kingsbury Club

Oven roasted turkey breast, apple wood smoked bacon, cheddar cheese, avocado, lettuce and tomato piled high on toasted bread with cilantro lime aioli. 9.75

Buffalo Chicken Wrap

Crispy chicken tossed in buffalo sauce wrapped in a whole wheat wrap with lettuce, tomatoes, red onions, cucumbers and blue cheese dressing. 9.00

Grilled Steak Tip Sandwich

Marinated grilled steak tips on a toasted baguette with cheddar cheese, pepper relish and horseradish spread. 9.75

Burgers

Angus Beef Burger

Our house seasoned 8 oz. Angus beef burger on a toasted Kaiser roll with lettuce, tomato and red onion. 9.50

Pesto Turkey Burger

8 oz. ground turkey burger with basil pesto spread, mixed field greens, caramelized onions and roasted red peppers on a toasted Kaiser roll. 9.75

Specialty Burger

Our house seasoned 8 oz. Angus beef burger on a toasted ciabatta roll with herbed goat cheese, apple wood smoked bacon, mixed field greens and caramelized onions. 10.75

Crab Cake Burger

Seasoned lump crab meat coated in panko crumbs served on a toasted ciabatta roll with lettuce and roasted red pepper aioli spread. 11.50

Homemade Veggie Burger

A burger of blended vegetables, cheeses, nuts, and grains served on a toasted Kaiser roll with mixed field greens, tomato and red onion. 9.25

All sandwiches and burgers are served with French fries.

Substitute a side salad -1.50

Substitute sweet potato fries -1.00

Substitute a cup of soup-2.75 chowder-3.75

Substitute fruit.-2.00

Add to any burger or sandwich

Sautéed peppers and onions- 1.00

Sautéed shiitake mushrooms- 1.00

Caramelized onions- .75

Avocado- .75

Cheddar Cheese or American Cheese - 1.00

Blue Cheese or Herbed Goat Cheese- 1.50

Apple wood smoked bacon- 1.00

Entrees

E
N
T
R
E
E
S

Feta Stuffed Chicken Breast

Sautéed chicken breast stuffed with a blend of feta cheese, kalamata olives, sun dried Tomatoes and fresh herbs. Served with wild rice and seasonal vegetables. 16.25

Maple Balsamic Pork Tenderloin

Grilled Pork Tenderloin medallions with maple balsamic sauce. Served with mashed sweet potatoes, cranberry chutney and seasonal vegetables. 17.50

Pan Seared Tilapia

Pan seared seasoned filet of tilapia with pineapple coconut salsa. Served with wild rice and seasonal vegetables. 17.75

Marinated Grilled Steak Tips

Our own marinated grilled steak tips with sautéed bell peppers and sweet onions with herbed red wine sauce. Served with herbed roasted potatoes and seasonal vegetables. 16.50

Add sautéed shiitake mushrooms- 1.00

Grilled Rib Eye

House seasoned 12 oz. grilled rib eye steak with herb roasted potatoes and seasonal vegetables. Top it with herbed goat cheese and caramelized onions or pepper relish and blue cheese. 24.50

Pasta Prima Vera

Linguine pasta tossed with seasonal vegetables with a white wine butter sauce.

Served with toasted French baguette. 15.75

Add- marinated grilled chicken breast- 2.25

marinated grilled flank steak- 3.25

lemon garlic grilled shrimp- 3.95

Chicken Marsala

Lightly breaded chicken cutlets in a Marsala cream sauce with shallots and mushrooms.

Served over linguine pasta with toasted French baguette.

18.00

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness.

A 20% gratuity will be added to parties of eight or more.

Substitutions will result in a \$1.00 charge.

White

Bonterra, *Chardonnay* 

Rich and oaky, with pineapple, green apple, honey, vanilla and cinnamon flavors

Macon Uchizy, *Chardonnay* \$10 \$30

A very ripe, scent of orchard fruits and lime notes lead to honeyed flavors that are concentrated

Casalini, *Pinot Grigio* \$7 \$24

Elegant taste that is well balanced by aromas of ripe fruits like golden apple and tropical fruits

Murphy, *Sauvignon Blanc* \$7 \$28

Blush

Beringer, *White Zinfandel* \$5 \$20

Fresh red berry, citrus, and melon aromas and flavors with subtle hints of nutmeg and clove

Sparkling

Freixenet, *Brut* (187mL) \$12

Clean and toasty, with mineral and with toasty apple flavors

Moët & Chandon *Brut Imperial* \$70

Aromas of vine and lime blossom with a palate of delicate well-balanced; leaves behind a sense of harmony, mellowness

Dom Perignon (2000 Vintage) \$190

Rich apple and fresh pear flavors vying with yeasty and a tense crispness

Glass Bottle

\$7 \$28

\$10 \$30

\$7 \$24

\$7 \$28

Glass Bottle

\$5 \$20

Glass Bottle


\$12

\$70

\$190

Red

Bottle

Naked, *Merlot* 

\$8 \$28

Juicy blackberries and chocolate, easy tannins with a hint of black pepper

Avalon, *Cabernet Sauvignon* \$8 \$28

Aromas of blackberry, bing cherries, cassis and anise with smoke, vanilla pie crust and cloves from oak aging

Aquinas, *Pinot Noir* \$8 \$28

Yalumba, *Shiraz* \$7 \$26

The Show, *Cabernet Sauvignon* \$8 \$30

Ports

Justino's, *Madeira*

Offley, *Tawny*

Taylor Fladgate, *10 year Tawny*

Sandeman, *20 year Tawny*

Monthly Specials

Alamos, *Malbec* \$8.50 \$32

Full and soft with blackberry fruit and touches of coffee, toast, and vanilla; pair with the pork tenderloin or rib eye

Kendall Jackson, *Chardonnay* \$8 \$30

Glass Bottle

\$8.50 \$32

\$8 \$30

W
I
N
E
S



Certified Organically Grown Grapes