


BOHANAN'S
PRIME STEAKS AND SEAFOOD
EST. 2002

APPETIZERS

COLOSSAL LUMP CRABMEAT COCKTAIL
Served with a Spicy Cocktail and Rémooulade Sauces

FRENCH-GRILLED OYSTERS
House Specialty

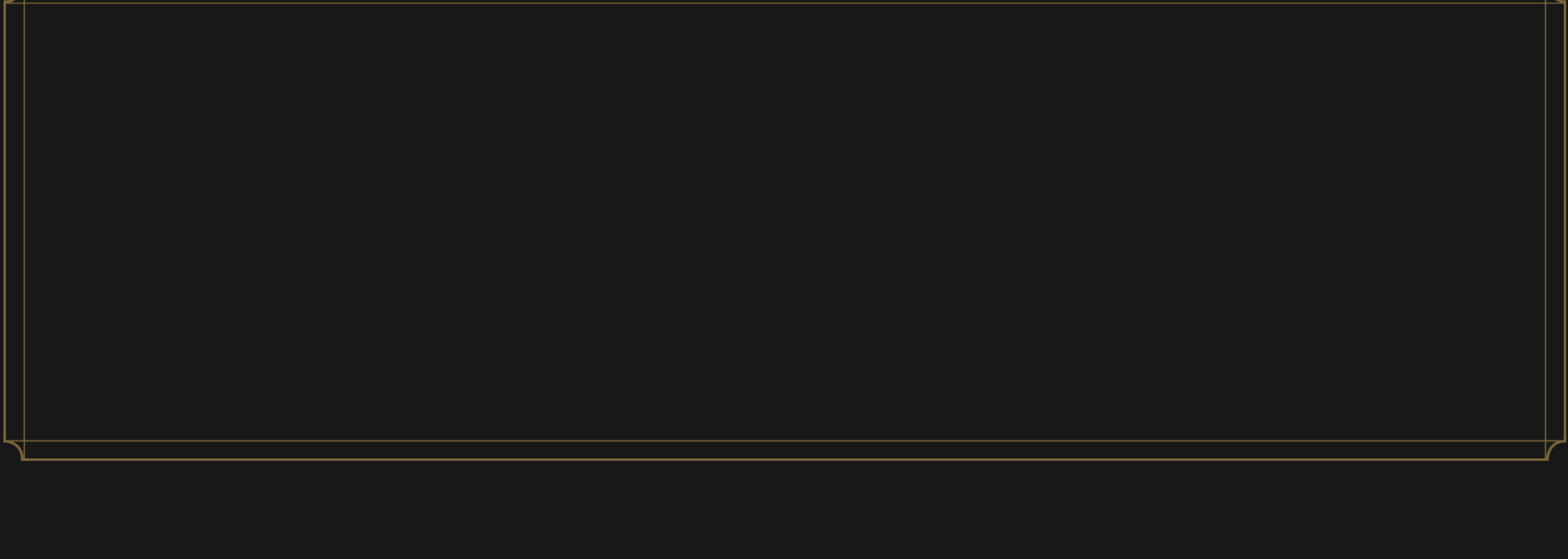
GRILLED JUMBO LUMP CRAB CAKE
Served with Lemon Beurre Blanc and Rémooulade

ESCARGOT
Served in Pernod and Garlic Cream Sauce, Topped with Brie and Fresh Herbs with Rosemary Bread

JUMBO SHRIMP COCKTAIL
Served with a Spicy Cocktail Sauce

SEARED SASHIMI GRADE TUNA
Served with Sesame Seaweed Salad, House-Made Ponzu, Asian Aioli, Natural Pickled Ginger, and Wasabi

SWEET AND SPICY NUESKE'S BACON
Thick Sliced Nueske's Bacon with Maple and Pepper Glaze



SALADS

OPEN-FACED WEDGE SALAD
Baby Iceberg Lettuce "Open Face", Heirloom Cherry Tomatoes served with Blue Cheese Dressing and Crumbled Nueske's Bacon

LITTLE GEM CAESAR
Little Gem Romaine, Heirloom Cherry Tomatoes, Duck-Fried Croutons, and Aged Parmesan

TEXAS HEIRLOOM SALAD
Vine-ripened Heirloom Tomatoes, Kalamata Olives, Spanish Manchego Cheese, Hydroponic Lettuce, Aged Balsamic Vinegar, Truffle Oil and Fleur de Sel

CLASSIC CAPRESE
Heirloom Tomatoes, Buffalo Mozzarella, Fresh Basil Aged Balsamic, and Extra Virgin Olive Oil

BOHANAN'S HOUSE SALAD
Boston Bibb Lettuce, Hearts of Romaine, Baby Spinach, Artichoke Hearts, Green and Black Olives, Hearts of Palm, Purple Onions, Nueske's Bacon & Roasted Caramelized Walnuts with a Spicy French Dressing



SOUPS

CHEF MARK'S FAMOUS TORTILLA SOUP
Pulled Mesquite-Grilled Chicken, Avocados, Cilantro, Tortilla Strips, Monterey Jack Cheese

FRENCH ONION SOUP
Made with Rich, Slow Simmered Veal Stock, Three Aged Cheeses, and House Croutons



FROM THE MESQUITE GRILL

USDA Prime Aged Center Cuts of Midwestern Corn Fed Beef Grilled over Mesquite

FILET
7 oz. | 11 oz. | 18 oz. Bone in Filet

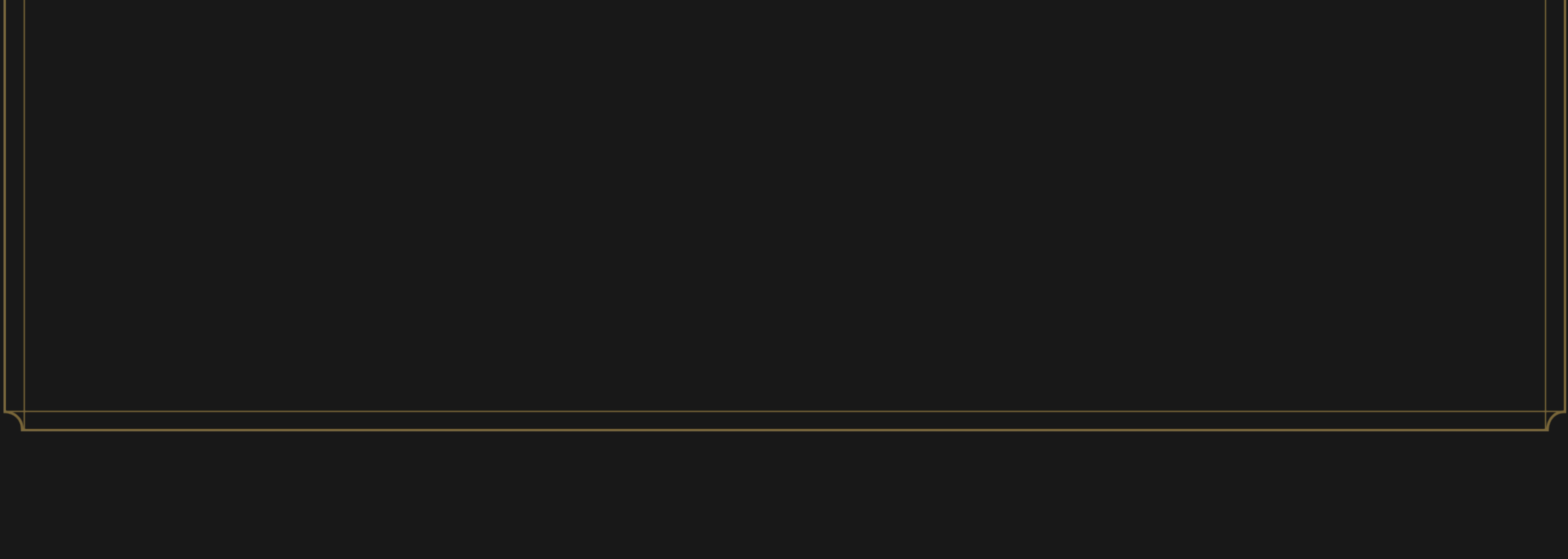
RIBEYE
12 oz. | 16 oz. | 24 oz. Bone In Ribeye

NEW YORK STRIP
12 oz. | 16 oz. | 24 oz. Bone In Dry Aged NY Strip

CHATEAUBRIAND FOR TWO PREPARED TABLESIDE
Served with both Hollandaise and Béarnaise Sauces, Duchesse Potatoes, Jumbo Asparagus and Baby Carrots

RACK OF COLORADO PRIME GRADE SPRING LAMB
Served with Roasted Vegetables, Sauce Béarnaise, and Mint Jelly

VEAL TENDERLOIN
Served with Whole Grain Mustard/Demi-Glace



SUGGESTED ADDITIONS FOR THE TABLE

MESQUITE GRILLED QUAIL (4)

LUMP CRAB OSCAR (8OZ)

LOBSTER 10-12 OZ. TAIL

SAUTÉED LUMP CRAB (8OZ)

CHAR-GRILLED SHRIMP (6)

SUGGESTED SAUCES & ADDITIONS

BÉARNAISE SAUCE

BURGUNDY MUSHROOM SAUCE

HOLLANDAISE SAUCE

BRANDY MUSHROOM SAUCE

FOIS GRAS

ROYALE SAUCE (SEAFOOD)



SEAFOOD CLASSICS

WILD ALASKAN SALMON OR NEW ZEALAND TAZMAN KING SALMON
Coriander, Pepper & Brown Sugar Crusted. Served with a Texas Ruby Red Grapefruit Butter

MESQUITE-GRILLED GULF RED SNAPPER ROYALE
Topped with Crabmeat, Scallops and Trumpet Mushrooms in Rich Cream Reduction

MACADAMIA ENCRUSTED GULF RED SNAPPER
With a Candied Orange Butter Sauce

FRESH GULF RED SNAPPER FILET
Sautéed with Clarified Butter, Chef Mark's Special Seasonings and Fresh Lime

TWO GRILLED JUMBO LUMP CRAB CAKES
Served with Lemon Beurre Blanc and Rémooulade

CHAR-GRILLED JUMBO SHRIMP
Seasoned with Chef Mark's Special Seasoning and served with a Spicy Cocktail Sauce

MERO SEA BASS
Seared, Served with a Shrimp & Tomato Broth, Sautéed Mushrooms, Peppers, Carrots, and Fennel

10-12 OZ. AUSTRALIAN COLD WATER LOBSTER TAIL



FRESH VEGETABLES & SIDES

JUMBO ASPARAGUS
With Sauce Hollandaise

LOBSTER CREAMED CORN

SAUTÉED SPINACH
In Olive Oil and Garlic

WHITE TRUFFLE OIL STEAK FRIES

SAUTÉED BROCCOLI CROWNS
In Olive Oil and Garlic

BAKED POTATO
With all your Favorite Toppings

CREAMY MACARONI & CHEESE

POTATOES AU GRATIN

CLASSIC CREAMED SPINACH

MASHED POTATOES
Your Choice of Original, Roasted Garlic, Goat Cheese, or Herb

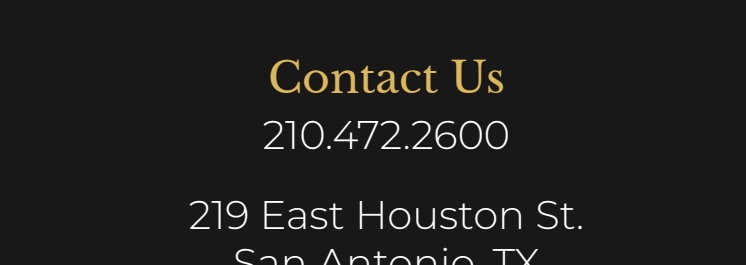
SAUTÉED PORTOBELLO MUSHROOMS
In Red or White Wine with Rich Demi-Glace

*PLEASE ASK YOUR SERVER ABOUT VEGETARIAN AND GLUTEN FREE OPTIONS.

A Feast for Your Inbox
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E-Mail Address Sign up!

We have what you're craving....



Contact Us
210.472.2600
219 East Houston St.
San Antonio, TX

Contact Us
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219 East Houston St.
San Antonio, TX

Contact Us
830.572.5000
128 West Blanco Rd
Boerne, TX

OPEN 7 DAYS A WEEK
Sunday – Thursday, 5 pm – 9 pm
Friday & Saturday, 5 pm – 10 pm

OPEN 7 DAYS A WEEK
Sunday – Thursday, 5 pm – 10 pm
Friday & Saturday, 5 pm – 11 pm

OPEN WEDNESDAY – SUNDAY
Lunch:
Wednesday – Saturday, 11 am – 2 pm

Valet parking available daily after 5pm.

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Dinner:
Wednesday, Thursday, Sunday, 5 pm - 9 pm
Friday & Saturday, 5 pm - 10 pm
Brunch:
Sunday, 11 am - 2 pm