

# Appetizers

Bread Service 2.00

## SMOKED SALMON

Thin slices of salmon served with  
crostini, red onion, capers and creamy  
horseradish sauce. 15.95 G

## MUSSELS VINO BIANCHI\*

Fresh Prince Edward Island mussels  
steamed in butter, wine, garlic, and  
fresh herbs. 14.95 G

## BEAR CREEK MUSHROOMS

Cremini mushrooms sauteed with Madeira wine,  
roasted peppers and garlic. 8.95 G,V

## SCALLOP POT PIE\*

Sea scallops with fresh spinach  
and champagne cream, topped with  
puff pastry. 15.95 G

## NEW ENGLAND CLAM CHOWDER

A classic chowder of cream, bacon, potatoes,  
onion and clams. Cup 8.95 Bowl 11.95

## GARLIC BREAD

Our house bread brushed with butter, garlic  
and olive oil and topped with Parmesan and  
mozzarella cheeses. 6.95

# Salads

## COBB MEDITERRANEAN

Mixed greens, grilled chicken tenders, artichoke  
hearts, roasted peppers, olives,  
and feta cheese. 16.95 G,V  
substitute salmon 18.95  
substitute shrimp or scallops 20.95

## CAESAR SALAD

Romaine hearts, Parmesan cheese and house-  
made croutons with a classic  
caesar dressing. 12.95 G,V  
with chicken 16.95  
with salmon 18.95  
with shrimp or scallops 20.95

## HOUSE SALAD

Mixed greens, sunflower seeds and Gorgonzola  
cheese with a choice of  
creamy Parmesan or balsamic  
vinaigrette dressing. 6.95 G,V  
with chicken 10.95  
with salmon 12.95  
with shrimp or scallops 14.95

## HALF CAESAR SALAD

Romaine hearts, Parmesan cheese and  
house-made croutons with a classic  
caesar dressing. 8.95 G,V  
with chicken 12.95  
with salmon 14.95  
with shrimp or scallops 16.95

G = can be gluten free, V = can be vegetarian. Please inform your server if you would like this special preparation.

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please let us know if you have any food allergies. Not all ingredients are listed on the menu.

One check per table please. No personal checks. 20% gratuity added to parties of 7 or more.  
Split plate charge \$6

# Specialties

All entrees include french baguette with homemade herb butter to share and House Salad. Additional bread 2.00

## BEEF WELLINGTON\*

A local favorite. Grilled beef tenderloin wrapped in a pastry shell with spinach mushroom pate. Served with bordelaise sauce, potatoes and fresh vegetable. Please allow extra time for the preparation of this dish. 41.95

## FILET MIGNON\*

Charbroiled 8 oz. cut of tenderloin wrapped with bacon and served with bordelaise sauce, potatoes and fresh vegetable. 38.95 G

## MIXED GRILLE\*

A 4 oz. cut of tenderloin with bordelaise sauce and three shrimp marinated in ginger, honey and soy. Served with potatoes and fresh vegetables. 35.95 G

## GRILLED SALMON\*

Fresh grilled salmon with mango beurre blanc, basil pesto and sriracha chile sauce. Served with Chef's rice and fresh vegetables. 29.95 G

## EGGPLANT PARMESAN

Thin slices of eggplant breaded and sauteed in olive oil. Baked with marinara, spinach mushroom pate and mozzarella cheese. Served over pasta with fresh vegetables. 19.95 V

## PORK TENDERLOIN PARMESAN

Sliced pork tenderloin breaded and sauteed in olive oil topped with our marinara, spinach mushroom pate and mozzarella cheese. Served over pasta with fresh vegetables. 25.95 G

## PORK TENDERLOIN PICCATA

Sliced pork tenderloin sauteed with cremini mushrooms, shallots, wine, lemon and capers. Served over pasta with fresh vegetables. 25.95 G

## PORK TENDERLOIN MARSALA

Sliced pork tenderloin sauteed with cremini mushrooms, shallots, thyme, Marsala demi-glace and cream. 25.95

## CHICKEN PARMESAN

Breaded chicken tenders sauteed in olive oil and baked in a port marinara, spinach mushroom pate and mozzarella cheese. Served over pasta with fresh vegetables. 24.95 G

## SHRIMP SCAMPI

Shrimp sauteed in garlic and fresh herbs, simmered in a sherryed clam sauce and served over pasta. Please Note: bacon is used in the preparation of this dish 30.95 G

## CHICKEN PICCATA

Chicken tenders sauteed with cremini mushrooms, shallots, wine, lemon and capers. Served over pasta with fresh vegetables. 24.95 G

## CHICKEN MARSALA

Chicken tenders sauteed with cremini mushrooms, shallots, thyme, Marsala demi-glace and cream. 24.95

## GRILLED RACK OF LAMB\*

Colorado lamb chops served with a jalepeno mint sauce, potatoes and fresh vegetables. 42.95 G

## ROAST DUCKLING

A naturally raised, partially deboned half duckling served with a cherry peppercorn sauce, potatoes and fresh vegetables. 29.95 G

## TUSCAN GARLIC CHICKEN

Chicken tenders sauteed with roasted peppers, roasted garlic, fresh spinach and Parmesan cream served over green and white fettuccini. 25.95 G

G = can be gluten free, V = can be vegetarian. Please inform your server if you would like this special preparation.

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please let us know if you have any food allergies. Not all ingredients are listed on the menu.

One check per table please. No personal checks. 20% gratuity added to parties of 7 or more.  
Split plate charge \$6

## *Pasta*

Gluten free pasta is available 3.00 • Add sun-dried tomatoes and roasted garlic 2.50

### LASAGNA LUCIANO

A seven layer, fresh pasta pie with four cheeses and spinach mushroom pate topped with veggie or meat sauce. 16.95 V

### KITTIE'S CANNELONI

Fresh pasta rolls stuffed with beef and Italian sausage, spinach mushroom pate and ricotta cheese. Baked in alfredo and marinara sauces. 18.95

### FETTUCCINI VERDE ALFREDO

Spinach noodles tossed with cremini mushrooms, garlic, wine, cream and Parmesan cheese. 17.95 G,V  
with chicken 21.95  
with salmon 23.95  
with shrimp or scallops\* 25.95

### RAVIOLI

Maine lobster ravioli with sun-dried tomatoes, fresh basil and grana padano cheese sauce. 28.95

### ANGEL HAIR PESTO

Thin vermicelli tossed in our homemade pesto of garlic, basil, pine nuts, olive oil, and Parmesan cheese. 19.95 G,V  
with chicken 23.95  
with salmon 25.95  
with shrimp or scallops\* 27.95

### TORTELLINI CARBONARA

Cheese stuffed pasta shells served in an onion, bacon, tomato and mushroom alfredo sauce. 18.95

### SPAGHETTI

with Vegetarian Marinara 13.95 G,V  
with Meat Marinara 14.95  
with Meatballs or Italian Sausage 16.95  
with Pesto Sauce 19.95

## *Children's Menu*

### FETTUCCINI

with Alfredo Sauce 6.95

### SPAGHETTI

with Marinara or Meat Sauce 5.95  
add a meatball 2.00

### GRILLED CHICKEN

Served with vegetables and pasta 7.95

### LASAGNA

6.95

### CHEESE RAVIOLI

6.95

## *After Dinner Oral Delights*

### BLACK NASTY\*

Chocolate fudge pie with a graham cracker crust and whipped cream 6.95 V  
Add scoop of vanilla ice cream 1.50

### GALLOPING GOOSE CABOOSE

A layered parfait of coffee and vanilla ice cream, toffee, Kahlua and chocolate sauce. 5.95 G,V

### CREME BRULEE CHEESECAKE

A creamy custard cheesecake with a sweet caramel topping. 7.95 V  
Add scoop of vanilla ice cream 1.50

### BREAD PUDDING

My southern recipe with white and dark chocolate chips, port plumped raisins topped with a Bourbon hard sauce. 6.95 V  
Add scoop of vanilla ice cream 1.50

### TIRAMISU

Creamy traditional tiramisu. Layers of ladyfingers, soaked in an espresso syrup, filled with a sweet marscapone mousse and chocolate shavings. 7.95 V

### ICE CREAM

French vanilla, chocolate, or coffee. 3.95

**Bon Ton Restaurant**  
**“Family Meals”**  
**Includes servings for 6 people**

**Kittie’s Canneloni**

Fresh pasta rolls stuffed with beef and Italian sausage,  
spinach mushroom pate and ricotta cheese.

Baked in alfredo and marinara sauces.

\$65

**Lasagna Luciano**

A seven layer, fresh pasta pie with four cheeses  
and spinach mushroom pate topped marinara sauce.

\$55

**Eggplant Parmesan**

Thin slices of eggplant breaded and sauteed in olive oil.  
Baked with marinara, spinach mushroom pate and mozzarella cheese.

Served with pasta.

\$68

**Tuscan Garlic Chicken**

Chicken tenders sauteed with roasted peppers, roasted garlic,  
fresh spinach and Parmesan cream served over fettuccini.

\$65

**Fettuccini Chicken Alfredo**

\$60

**Spaghetti**

with homemade Meatballs or Italian Sausage and Marinara sauce

\$65

~ Make it a full meal and add bread and a large family salad for \$20 ~