

SOUPS + SALADS

CLAM CHOWDER • 10

Served with a Warm Yeast Roll

CLASSIC CHICKEN NOODLE SOUP • 10

Mirepoix, Pulled Chicken, Amish Egg Noodles

FARMER'S HARVEST SALAD • 12

Local Mixed Greens, Cucumber, Pickled Carrots, Corn, Grilled Red Onions, Fava Beans, Feta, Candied Walnuts, Sherry Walnut Vinaigrette

50/50 CAESAR SALAD • 11

Baby Kale, Romaine Hearts, Torn Croutons, Parmesan

BURRATA HEIRLOOM TOMATO SALAD • 14

Fresh Burrata Cheese, Extra Virgin Olive Oil, Basil

Add to Any Salad: Chicken Breast, Steak, Chilled Shrimp or Salmon 7

BURGERS + SANDWICHES

All Sandwiches served with Your Choice of Fries, Chips or Side Salad

CLASSIC REUBEN • 15

Shaved Corned Beef, Melted Swiss, Thousand Island, Beer Braised Sauerkraut, Jewish Rye

HARVEST TURKEY CLUB • 15

Swiss, Applewood Smoked Bacon, Avocado Mousse, Lettuce, Tomato, House Aioli, Multi Grain Bread

LOCAL FLORIDA FISH SANDWICH • 17

Lemon Herb Aioli, Local Greens, Open Faced on Toasted Challah

PHILLY CHEESESTEAK • 17

Shaved Short Rib, Caramelized Onions, Provolone Cheese, Hoagie Roll

GRILLED CHICKEN SANDWICH • 15

Grilled Herb Marinated Chicken, Bacon-Tomato Jam, Butter Lettuce, Pickled Onions on Butter Toasted Brioche

STEAKHOUSE BURGER • 16

CAB Butcher Blend Patty served on Toasted Buttered Brioche, House Aioli, Butter Lettuce, Tomato, Red Onion
Add Cheese, Bacon or Mushrooms

PORTABELLO AND RATATOUILLE PANINI • 15

Local Vegetables, Tuscan White Bean, Arugula, Fresh Provolone, First Press Olive Oil, Ciabatta

CAROLINA BBQ PULLED PORK • 15

Pork Shoulder, Carolina BBQ, Creamy Slaw, Crispy Onions, Soft Roll

PIZZA + FLATBREAD

PIZZA MARGHERITA • 12

Thin Crust, Plum Tomato Sauce, Fresh Mozzarella, Basil, First Press Olive Oil

PIZZA PEPPERONI • 14

Thin Crust, Plum Tomato Sauce, Fresh Mozzarella, Basil, First Press Olive Oil

SONOMA FLATBREAD • 13

Pesto, Oven Dried Tomatoes, Arugula, Goat Cheese, First Press Olive Oil

MAIN PLATES

MAC & FIVE CHEESES • 21

Cavatappi Pasta, Buttered Brioche Breadcrumbs, Choice of Chicken, Shrimp or Steak

ASHLEY FARMS CHICKEN • 24

Warm Cheddar Gnocchi Salad, Charred Corn, Blistered Tomato, Wilted Arugula, Brown Butter Dressing

PAN SEARED SCOTTISH SALMON • 24

Fava Bean Puree, Shaved Asparagus, Lemon Zest

PAPPADELLE • 20

Wild Mushrooms, Onions, Fava Beans, Hand Crushed Tomato, Porcini Broth, Reggiano
Add: Chicken Breast, Steak, Shrimp or Salmon 7

SIDES

BISTRO FRIES • 6

Tossed in Garlic Butter and Parsley

JASMINE RICE • 5

Cilantro, Olive Oil

SEASONAL VEGETABLES • 7

Chef's Seasonal Selection, Sautéed in Butter or Steamed

Be Social with Us! @bonnetcreek #hiltonstory #hbcfoodie

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask the Manager.

COCKTAILS

All Signature Cocktails are made with Fresh Fruit, Natural Juices and Premium Liquors

HARVEST BOURBON TEA • 10

Sit back, relax and enjoy a refreshing blend of smooth Jim Beam Bourbon, House Brewed Iced Tea and a hint of Fresh Squeezed Citrus

BLUEBERRY SANGRIA • 10

Fresh Blueberries with Hangar 1 Vodka, Merlot, Orange Juice and Simple Syrup, combined together to make this Sangria anything but ordinary

WATERMELON MARGARITA • 10

A new take on an old favorite...Cuervo Silver Tequila, Organic Agave Nectar, Fresh Lime Juice and Muddled Watermelon, served over Ice

BLACKBERRY WHISKEY COOLER • 10

Ripe Blackberries, Aged Jack Daniel's Whiskey and Fresh Pineapple Juice combine to make a smooth blend of something wild and sweet

SOUTHERN GIN FIZZ • 10

A Cocktail that is perfectly crisp and fizzy with New Amsterdam Gin combined with Mint Leaves, Lime Juice and Simple Syrup, topped with a splash of Club Soda

BEERS

DRAFTS • 7

Goose Island Seasonal • Bud Light • Stella Artois

IMPORTED & CRAFT • 6.5

Heineken • Corona • Stella Artois • Guinness • Amstel Light • Blue Moon • Samuel Adams
Dos Equis • Fat Tire Ale • Monk in the Trunk Ale • Jai Alai IPA

DOMESTIC • 5.5

Budweiser • Bud Light • Miller Lite • Coors Light • Yuengling • Michelob Ultra

WINES

Wines are listed from lightest to fullest

SPARKLING

Prosecco ~ Mionetto Avantgarde Brut, DOC Treviso, Italy	9	36
Sparkling ~ Chandon Brut Classic, CA		52
Champagne ~ Moët & Chandon, Impérial Brut, Épernay, France		116

WHITE WINES

Riesling ~ Wente Riverbank, Arroyo Seco, Monterey, CA	9	36
Pinot Grigio ~ Alta Luna, Trentino, Italy	11	44
Sauvignon Blanc ~ Joel Gott, CA	9	36
Sauvignon Blanc ~ Cloudy Bay, Marlborough, New Zealand		43
Chardonnay ~ Chateau St. Jean, North Coast, CA	11	44
Chardonnay ~ Sonoma-Cutrer Russian River Ranches, Sonoma County, CA		54
Chardonnay ~ Hill Family Estate, Carly's Cuvee Bonnet Creek Resort Reserve, Napa Valley, CA	14	57
Chardonnay ~ Chalk Hill, Sonoma Coast, CA	13	52
Rosé ~ Chapoutier Belleruche, Côtes du Rhône, France	9	36

RED WINES

Pinot Noir ~ Parker Station, Central Coast, CA	11	44
Pinot Noir ~ Meiomi, CA	12	48
Pinot Noir ~ Laetitia Bonnet Creek Resort Reserve, Arroyo Grande Valley, CA	14	57
Red Blend ~ Zaca Mesa Z Cuvée, Santa Ynez, CA	12	48
Merlot ~ Seven Falls Cellars, Wahluke Slope, WA	10	40
Merlot ~ Ferrari-Carano, Sonoma County, CA		48
Malbec ~ Terrazas Altos Del Plata, Mendoza, Argentina	9	36
Malbec ~ Bodega Norton Reserva, Mendoza, Argentina		45
Red Blend ~ Conundrum, CA		48
Cabernet Sauvignon ~ Storypoint, CA	9	36
Cabernet Sauvignon ~ Hess Shirtail Ranches, Lake County, CA	12	48

MOCKTAILS

HARVEST ROYAL PUNCH • 6

A drink fit for a prince or princess after running around the kingdom all day!
A Refreshing Blend of Orange and Pineapple Juices, Grenadine and Sweet Ginger Ale Bubbles

FIZZY STRAWBERRY LEMONADE • 6

A Fun Brew of Strawberry Puree, Pink Lemonade and Ginger Ale that will tickle your taste buds

WE OFFER A FULL SERVICE BAR, PLEASE ASK YOUR SERVER FOR YOUR FAVORITE COCKTAIL

\$20 corkage fee for all outside bottles of wine.

18% gratuity will automatically be added to parties of 6 or more.