



soups & salads

ROASTED CORN TORTILLA 10

Pulled Pork, Lime Zest

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

CHILLED SHRIMP COCKTAIL 15

Traditional Cocktail Sauce

FARMER'S HARVEST SALAD 12

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

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

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

CATCH OF THE DAY market price

BERKSHIRE PORK TENDERLOIN 23

Charred Local Vegetables, Chipotle White Bean Ragout, Natural Jus

GRILLED BISTRO STEAK 32

Beef Filet, Potato Croquettes, Asparagus, Cipollini Onions, Romesco Sauce

PAN SEARED SCOTTISH SALMON 24

Fava Bean Puree, Shaved Asparagus, Lemon Zest

SHORT RIB GARGANELLI PASTA 22

Butternut Squash, Wild Mushrooms, Red Wine Broth, Reggiano

STEAKHOUSE BURGER 16

Certified Angus Beef Patty served on Toasted Buttered Brioche, House Aioli, Butter Lettuce, Tomato, Red Onion
Add Cheese, Bacon or Mushrooms

ASHLEY FARMS CHICKEN 24

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

COUNTRY MEATLOAF 21

Angus Beef, Mashed Potatoes, Caramelized Onion, Heirloom Carrots, Guinness Gravy

PAPPARDELLE PASTA 20

Wild Mushrooms, Onions, Fava Beans, Hand Crushed Tomato, Porcini Broth, Reggiano

MAC & FIVE CHEESES 21

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

sides

BISTRO FRIES 6

Tossed in Garlic Butter and Parsley

BUTTER WHIPPED POTATOES 5

SEASONAL VEGETABLES 7

Chef's Seasonal Selection, Sautéed or Steamed

JASMINE RICE 5

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 with a Salted Rim

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 • Dos Equis
Samuel Adams • 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.