

4-COURSE PAIRING DINNER

Savor the Flavors OF BONEFISH GRILL

— CRAFTED FROM QUALITY INGREDIENTS & DELIVERED WITH EXCEPTIONAL SERVICE —



We're proud to invite you to a four-course communal dining experience featuring chef-curated selections from our new, enhanced menu. Each course is paired with a perfect wine from Duckhorn Vineyards, Josh Cellars and Meiomi, plus a delightfully delicious hand-shaken mini-martini to finish the evening off.

Please join us for this exclusive event and be among the first to savor our latest creations.

THURSDAY, APRIL 24, 2025 | 6:30PM | \$60 PER PERSON*



reserve your seat now →

CHOOSE YOUR LOCATION
CLICK EVENT RSVP



*EXCLUDES TAX AND GRATUITY. TIME AND PRICE MAY VARY BY LOCATION.

course 1

HOUSE SALAD

Chef-crafted citrus-herb vinaigrette, romaine, spring mix, hearts of palm, Kalamata olives, tomatoes, and pepitas.

DECOY BY DUCKHORN SAUVIGNON BLANC

This refreshing and well-rounded wine lifts the flavors of the salad, creating a crisp, clean, delightful pairing.



course 2

SAUCY SHRIMP

A Bonefish favorite! Sautéed with sun-dried tomatoes, Kalamata olives, a velvety lime-tomato garlic sauce, topped with feta and served with warm bread.

JOSH SEASWEPT WHITE BLEND

This wine's crisp profile enhances the citrus and garlic elements of the Saucy Shrimp, perfectly balancing the delicious flavors.

course 3

BOURBON GLAZED SALMON*

Wood-grilled salmon, sweet & spicy glaze, with roasted new potatoes and green beans sautéed with mushrooms and bacon jam.

MEIOMI PINOT NOIR

The fruit forward style of this wine balances the sweet, smoky, and savory flavors of the bourbon glazed salmon.



course 4

DRUNKEN COCONUT PIE

Sweet coconut pie with chef-crafted Myers's Rum sauce, topped with fresh whipped cream.

KEY LIME MARTINI

Hand-shaken Stoli Vanilla vodka, Malibu Coconut rum, lime, and coconut, topped with a sweet cold foam, this martini's citrus & coconut flavors cut through the richness of the pie, complementing its tropical sweetness.

*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

A non-alcoholic beverage may be substituted for the alcoholic beverage upon request.

A 15% TAX ON THE SALE OF ALCOHOLIC BEVERAGES AND APPLICABLE SALES TAX WILL BE INCLUDED ON THE FINAL BILL.