

entrees served with 2 sides: any extra side \$4

soup coleslaw cottage cheese fresh fruit house salad
caesarette rice pilaf baked potato charro beans
sweet potato fries steak fries seasoned fries
mashed potato macaroni & cheese fresh vegetable of the day

extra condiments available for an additional charge

dressings: **prickly pear vinaigrette, ranch**
honey mustard, thousand island,
bleu cheese, asian vinaigrette

no hide no hoof

please help us cook your
 steak correctly by using
 the following guide

rare	cool, red center	medium well	thin, pink center
medium rare	warm, red center	well	no pink
medium	warm, pink center	black & blue	charred exterior, rare center

* undercooked meats may be hazardous to your health, for more information ask for a pamphlet

filet mignon *	hand cut, premium, naturally aged filet of beef, seasoned & grilled	7 oz cowboy cut applewood bacon wrapped	27.99 +2
prime rib* (after 4pm)	hand trimmed & seasoned, slow roasted served with au jus & horseradish sauce	12 oz cowboy cut 10 oz cowgirl cut blackened	28.99 23.99 +1
ribeye *	hand cut, premium, perfectly aged & marbled, seasoned & grilled	12 oz cowboy cut 10 oz cowgirl cut blackened	28.99 23.99 +1
top sirloin *	center cut sirloin, seasoned & grilled	12 oz cowboy cut 8 oz cowgirl cut blackened	25.99 19.99 +1
flat iron *	tender & juicy, seasoned & grilled	8 oz cut blackened	17.99 +1
bbq ribs	dry rub seasoned, fall off the bone tender pork ribs, glazed with bonn-fire bbq sauce	full rack 1/2 rack	26.99 18.99
beef brisket	slow roasted, sliced, piled high & served with a side of bonn-fire bbq sauce	1/2 pound	14.99
bbq platter	pulled pork, beef brisket, chicken tenders or 1/3 rack of pork ribs	choice of any 3	23.99
chicken fried steak	golden crisp, breaded beef steak served with country gravy	choose 2 sides	13.99
liver & onions	grilled, beef liver & carmaleized onions	choose 2 sides	12.99
chopped steak	grilled, house ground sirloin & brown gravy	choose 2 sides	14.99

the little extras grilled onions or grilled peppers or grilled mushrooms \$2 each or smothered with all 3 \$5

fish tacos 11.99
 grilled fish with corn or flour tortillas, shredded cabbage
 shredded cheese & bonn-fire's fresh roasted salsa,
 served with rice & charro beans

fajitas 14.99
 sautéed chicken or sirloin with grilled peppers & onions,
 served with warm tortillas, lettuce, tomato, shredded
 cheese, guacamole, fresh roasted salsa & sour cream

pasta 14.99

all pasta dishes are served with linguine except as noted & accompanied by a salad with choice of dressing, a caesarettte or cup of soup
spice - to fire it up available on all pasta dishes for \$1

chicken parmesan	crisp house breaded chicken tender, marinara & melted mozzarella cheese
cajun chicken	bonn-fire's light & creamy basil cajun sauce, sautéed chicken & artichokes
chicken alfredo	creamy alfredo sauce & chicken
sausage marinara	marinara sauce & bonn-fire house ground sausage
goulash	marinara sauce, ground sirloin, mild italian sausage & macaroni

bonn-fire hand tossed, thin crust, personal pizza

combo 11.99 pepperoni, sausage, green peppers, onions, mushrooms & black olives	white out 11.99 white sauce, mozzarella, chicken, artichokes & mushrooms	pepperoni 9.99 tomato sauce, mozzarella & pepperoni
cheese 8.99 tomato sauce, mozzarella & parmesan cheese	margherita 9.99 olive oil, garlic, basil, sliced tomato, mozzarella & parmesan cheese	totally veggie 10.99 white sauce, tomatoes, green peppers, onions, artichokes, black olives & mozzarella cheese

add any topping .99 each basil black olives tomato mushrooms artichokes
green peppers caramelized onion jalapeno parmesan cheese mozzarella cheese
ham sausage chicken pepperoni bacon

coastal catch

shrimp large shrimp & cocktail sauce sautéed or bonn-fire breaded 1/2 pound 19.99 full pound 27.99	parmesan cod flaky baked cod with a delectable parmesan crumb topping & tartar sauce 13.99	salmon seasoned filet of salmon baked or pan blackened 18.99
catfish farm raised filet of catfish southern cornmeal crusted or pan blackened 15.99	golden cod lightly seasoned beer battered cod 13.99	baked cod lightly seasoned baked cod 13.99

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southern comforts

open face beef sandwich 14.99 slow roasted prime rib & brown gravy, served over bread & mashed potatoes	open face turkey sandwich 12.99 slow roasted turkey & country gravy, served over bread & mashed potatoes
chicken pot pie 13.99 flaky crusted pie served with soup, salad or mashed potato	chicken fried chicken 13.99 crisp breaded chicken & country gravy choose 2 sides

thank you for being our guest we hope you enjoy the experience,
please ask for the manager on duty if you would like to share your comments

don't forget about randy's special home made desserts, share several or grab one to go

all sandwiches & burgers are served with choice of 1 side: any extra side \$4
soup coleslaw cottage cheese fresh fruit house salad caesarett e rice pilaf charro beans
baked potato sweet potato fries steak fries seasoned fries mashed potato macaroni & cheese
fresh vegetable of the day

burger mania* burgers are served with choice of 1 side
CHICKEN PATTY MAY BE SUBSTITUTED FOR ANY BURGER

bonn-fire's burgers are served on a toasted bun,
house ground daily & cooked to your specifications,
*undercooked meats may be hazardous to your health,
for more information ask for a pamphlet

burger* 10.99 lettuce, tomato, onion & pickle
cheeseburger* 11.99 your choice of cheese, lettuce, tomato, onion & pickle
patty melt* 12.99 sauteed onions & swiss cheese on grilled rye bread
bonn-fire* 12.99 cheddar cheese, bacon, onion ring & bbq sauce
bleu moon* 12.99 sauteed mushrooms & bleu cheese crumbles
calypso* 12.99 jalapeno jack cheese, green chiles & guacamole
3-2-6 sliders 9.99 3 sliders - with sweet caramelized onions = 6 oz of delicious house
ground sirloin on fresh bonn-fire baked rolls

chillin & grillin from the bread box all sandwiches are served with choice of 1 side

philly cheese steak 12.99

grilled prime rib, sweet onions, peppers, mushrooms & melted swiss on a hoagie

club 12.49

triple decker of ham, turkey, swiss with the classic blt & mayonnaise on choice of bread

french dip 12.49

grilled prime rib & melted mozzarella on a hoagie with au jus

southwest turkey grill 11.49

roasted turkey, jalapeno jack cheese & green chilies on grilled sourdough

reuben 11.49

stacked corned beef, swiss cheese, sauerkraut & thousand island on grilled rye bread

blt 9.99

the classic with smoked bacon, lettuce, tomato & mayonnaise on choice of bread

pulled pork 9.99

fork tender pulled pork with bonn-fire bbq sauce on a grilled bun

grilled cheese 8.99

cheddar & swiss on choice of bread

cbt 9.49

cheddar & swiss, bacon & tomato on choice of bread

turkey 9.99

stacked turkey, choice of cheese, lettuce, tomato & mayonnaise on choice of bread

corned beef 9.99

stacked corned beef, swiss cheese, lettuce, tomato & pickle on rye bread

cheese choices: **cheddar, mozzarella, swiss, jalapeno jack**

bread choices: **white, wheat, rye, sourdough**

all bread, buns or hoagies are toasted or grilled

fire starters

HAPPY HOUR 3P-6P
7 DAYS A WEEK

sampler platter 14.49

juicy, golden brown, bonn-fire breaded chicken tenders, crisp golden artichoke hearts, potato skins & quesadilla, served with sour cream & salsa, ranch & creamy horseradish (happy hour 12.5)

mozzarella sticks 9.49

bonn-fire breaded mozzarella cheese sticks & slow cooked bonn-fire marinara sauce

artichoke hearts 8.99

parmesan breaded & golden brown, served with creamy horseradish sauce

bonn-fire veggies 9.99

bonn-fire breaded zucchini & mushrooms served with ranch dipping sauce

zucchini only 8.99 mushrooms only 10.99

bonn-fire jalapeño poppers 9.99

jalapeños, cheese stuffed, wrapped in smoked bacon & baked to crispy deliciousness

quesadillas 8.99

crisp grilled flour tortillas filled with green chilies, melted cheddar & mozzarella cheese add chicken 3

chicken poppers 9.99

juicy, golden brown, bonn-fire breaded, bite sized chicken tenders & ranch dipping sauce tossed in your favorite wing sauce 10.99

wings 12.99

by the dozen hot - medium - mild - bbq - teriyaki - buffalo bbq (happy hour 9.99)

cheesy garlic bread 6.99

brushed with garlic butter, topped with cheddar, mozzarella & parmesan cheese, served with a side of slow roasted bonn-fire marinara

potato skins 8.49

melted cheese, bacon & chives, served with sour cream & ranch

french onion soup 7.99

the classic version with a crouton topping, browned swiss cheese & a sprinkle of chives

the big chill

dressings: **prickly pear vinaigrette, ranch, honey mustard, thousand island, bleu cheese, asian vinaigrette**
extra condiments available for an additional charge

cobb salad 12.99

crisp mixed salad greens topped with chopped turkey, crumbled bacon, hard boiled egg, diced tomatoes, guacamole & bleu cheese crumbles served with your choice of dressing

chef salad 12.99

crisp mixed salad greens, topped with julienne turkey, ham, swiss, cheddar, hard boiled egg, diced tomatoes & jicama stix., served with your choice of dressing

asian chicken salad 12.99

vegetarian version 10.99

a blend of shredded cabbage, romaine lettuce, shredded carrots, crunchy noodles, jicama, toasted almonds & sunflower seeds, topped with golden bonn-fire chicken tenders tossed in asian vinaigrette

caesar salad 12.99

vegetarian version 10.99

select: grilled or pan blackened catfish or salmon or a golden crisp chicken tender served on top of classic romaine lettuce with fresh croutons tossed in creamy caesar dressing

fajita salad

steak 13.99 chicken 12.99

select sautéed chicken or steak, served with grilled onions & peppers, crisp tortilla chips, mixed salad greens, jicama stix, diced tomato, shredded cheese & guacamole, served with sour cream & bonn-fire fresh roasted salsa

palate warmers

monday - **chili blanco**

tuesday - **broccoli cheddar**

wednesday - **bleu tomato bisque**

thursday - **beer cheese**

all bonn-fire soups are made in house daily

cup 4

bowl 7

friday - **new england clam chowder**

saturday - **prime rib chili**

sunday - **potato, bacon, leek**

bonn-fires house soup - **chicken & wild rice**

the rite bite

smaller portions & smaller prices, perfect for seniors, older kids & smaller eaters, just the rite bite

1/2 sandwich & soup or salad 8.99

1/2 sandwich & cup of soup or house salad or caesarete,
select sandwiches only:
turkey, corned beef, blt, reuben,
southwest turkey grill, cbt, grilled cheese

twisted chef salad 8.99

crisp mixed salad greens, topped with julienne turkey,
swiss cheese, hard boiled egg, diced tomatoes
& jicama stix served with your choice of dressing

rb asian chicken salad 8.99

a blend of shredded cabbage, romaine lettuce,
shredded carrots, crunchy noodles, jicama, toasted
almonds & sunflower seeds, & topped with
a golden bonn-fire chicken tender
tossed in asian vinaigrette
vegetarian version 6.99

the rite bite pasta 8.99

all pasta dishes are served with linguine & accompanied by
salad, caesarete or cup of soup

spice - to fire it up available on all pasta dishes

rb chicken parmesan

breaded chicken tender, melted mozzarella,
bonn-fire's slow cooked herb infused
marinara sauce

rb sausage marinara

bonn-fire's slow cooked herb infused
marinara sauce & house ground sausage

rb creamy cajun chicken

bonn-fire's light & creamy basil cajun sauce,
sautéed chicken & artichokes

the rite bite coastal catch entree

entrees are accompanied by one side

rb shrimp 11.59

1/2 lb large shrimp, sauteed or breaded & cocktail sauce

rb quesadillas

crisp flour tortilla filled with green
chilies, melted cheddar & mozzarella
7.99

with grilled chicken 8.99

rb wings

by the 1/2 dozen
hot - medium - mild -
teriyaki - bbq
buffalo bbq

8.99

(not available as happy hour)

the rite bite entree

entrees are accompanied by one side

rb chicken fried chicken 9.59

crisp breaded chicken served with
country gravy

rb liver & onions 8.59

sauteed beef liver topped with a nest of
sweet caramelized onions

add green peppers or mushrooms \$2 each

rb sliders 7.59

2 bonn-fire sliders on fresh bonn-fire
baked rolls with sweet caramelized onions

rb chopped steak 10.59

bonn-fire's house ground sirloin
& brown gravy

rb top sirloin 12.59

a center cut 6 oz sirloin, seasoned
& grilled to perfection

rb cod 9.59

baked or beer battered cod

rite bite entrees are served with choice of 1 side: any extra side \$4

soup coleslaw cottage cheese fresh fruit house salad caesarete
rice pilaf charro beans baked potato sweet potato fries steak fries seasoned fries
mashed potato macaroni & cheese fresh vegetable of the day

dressings: prickly pear vinaigrette, ranch, honey mustard, thousand island, bleu cheese, asian vinaigrette

\$3 UNLIMITED REFILLS \$3

COFFEE DECAFFEINATED COFFEE ICE TEA SWEET TEA HOT TEA
 COKE DIET COKE SPRITE MR PIBB GINGER ALE ORANGE
 ROOTBEER RASPBERRY TEA CLUB SODA

\$4.75 Speciality Drinks & Juice Blends \$4.75

\$3 ENERGIZE \$3
 ROCKSTAR DIET
 ROCKSTAR
 RED BULL

Chocolate Gorilla chocolate banana milkshake made with vanilla ice cream
Black Cow vanilla ice cream & coca cola
Cardinal Punch cranberry, lemon & orange juice & ginger ale
Cinderella lemon, pineapple & orange juice, club soda & grenadine
Coco Colada frozen pineapple juice & coconut cream
Dreamsicle orange juice, milk & vanilla ice cream
Shirley Temple sprite & grenadine
Roy Rogers ginger ale & grenadine

RED WINES

RAWSON'S RETREAT MERLOT
 GLASS 5.25 BOTTLE 17
SYCAMORE LANE CABERNET SAUVIGNON
 GLASS 5.25 BOTTLE 17
RAWSON'S RETREAT SHIRAZ CABERNET
 GLASS 5.25 BOTTLE 17
RED GUITAR SANGRIA
 OR
RED GUITAR OLD VINE
 GLASS 7 BOTTLE 22
CHIME PINOT NOIR
 GLASS 9 BOTTLE 26
HAPPY HOUR HOUSE WINE
\$3.50 GLASS

WHITE WINES

SYCAMORE LANE WHITE ZINFANDEL
 GLASS 5.25 BOTTLE 17
SYCAMORE LANE PINOT GRIGIO
 GLASS 5.25 BOTTLE 17
BAREFOOT PINOT GRIGIO
 GLASS 6.50 BOTTLE 20
RAWSON'S RETREAT CHARDONNAY
 GLASS 5.25 BOTTLE 17
URBAN RIESLING
 GLASS 8 BOTTLE 25
SUTTER HOME MOSCATO
 GLASS 5.25 BOTTLE 17
HAPPY HOUR HOUSE WINE
\$3.50 GLASS

BEERS

DOMESTIC DRAFT

16 OZ 4.70 22OZ 5.70
3.70 - 16 OZ HAPPY HOUR 22 OZ - 4.70
PITCHER 13.5
 COORS LIGHT BUD LIGHT

SPECIALITY DRAFT

16 OZ 5.70 22 OZ 6.70
16 OZ 4.70 HAPPY HOUR 22 OZ 5.70
PITCHER 14.5
 BLUE MOON KILT LIFTER PBC AMBER
 PBC CHOCOLYPSSE PORTER

OR

BEN & JERRY'S CHOCOLATE CHIP COOKIE DOUGH
 LAGUNITAS IPA SAM ADAMS SEASONAL SELECTION

DOMESTIC BOTTLED 4.30

HAPPY HOUR 3.40
 BUDWEISER
 BUD LIGHT
 MGD
 BUD LIGHT LIME
 COORS LIGHT
 COORS
 MILLER LITE
 MICHELOB ULTRA

BOTTLED SPECIALITY 5.30

HAPPY HOUR 4.40
 CORONA
 DOS XX LAGER
 HEINKEN
 STONE IPA
 SAM ADAMS LAGER
 PACIFICO
 1554 BLACK LAGER
 STELLA
 ANGRY ORCHARD APPLE CIDER
 NOT YOUR FATHERS ROOTBEER

weekly specials

18.99 WALLEYE SUNDAY

Baked or Beer Battered served with choice of 2 sides
 & Fresh Baked Rolls & Honey Butter

2.49 MACHACA MONDAYS

Machaca Tacos (minimum order 2)

\$7 Machaca Burrito -Flour Tortilla, Machaca Beef,
 Charro Beans, Cheese, Red & Green Sauce,
 with Lettuce & Tomatoes & Fresh Roasted Salsa.

3T TUESDAYS - Tacos, Tamales, Tequila

house ground, seasoned sirloin, flour or corn
 2.00 (minimum order 2)
 green corn, chicken or beef tamale 3.00 ea
 add rice or charro beans 3.00 each
 16 Oz Margarita or Domestic Draft 3.00

9.99 WING WEDNESDAYS 9.99

by the dozen hot - medium - mild - bbq - teriyaki - buffalo bbq

12.99 SOUTHERN STYLE FRIED CHICKEN THURSDAY

1/2 Chicken with choice of 2 sides
 & fresh baked rolls & honey butter

11.49 FISH FRY FRIDAY 11.49

beer battered cod, steak fries or charro beans, hush puppy &
 coleslaw, fresh baked rolls & honey butter

SLIDER SATURDAYS 2.00 (minimum order 2)

beef sliders, bbq chicken slider or reuben slider

BOTTLED NON-ALCOHOLIC 4.30

HAPPY HOUR 3.40
 COORS
 ST PAULI
 O'DOULS AMBER
 GINGER BEER

VODKA	WHISKEY/BOURBON	TEQUILA	COGNAC
ABSOLUT	JACK DANIELS	PATRON	COURVOISIER
CITRON	FIRE	CAZADORES	HENNESSY
CILANTRO	HONEY	BLANCO	
MANDARIN	JIM BEAM	ANEJO	BRANDY
VANILLA	MAKERS MARK	HORNITOS	E&J
KETLE ONE	PENDLETON	BLANCO	CHRISTIAN BROS
(WELL)			
GREY GOOSE	BUSHMILLS	JOSE CUERVO	
TITO'S	JAMESON	GOLD	
RUSSIAN	BLACK VELVET	MONTEZUMA (WELL)	
PINNACLE	CANADIAN CLUB		
CAKE	MIST		
SALTED CARAMEL	SEAGRAMS 7	SCOTCH	
DEEP EDDY	VO	DEWERS	
GRAPEFRUIT	CROWN ROYAL	FAMOUS GROUSE	
BARTON (WELL)	APPLE	GLENLEVIT	
	EARLY TIMES (WELL)	MCCALLAN 12	
		JOHNNIE WALKER BLACK LABEL	

RUM
 BACARDI LIGHT
 MYERS DARK
 SAILOR JERRY
 CAPTAIN MORGAN

GIN
 BOMBAY SAPPHIRE
 TANQUERAY
 CLAN MACGREGOR (WELL)
 BARTON (WELL)

CORDIALS & LIQUEURS

FRANGELICO KAHULA MIDORI PAMA
 CHAMBORD DISARONNO FIREBALL
 JAGERMEISTER DRAMBUIE TRIPLE SEC
 CAROLANS IRISH CREAM CREME DE COCOA
 CREME DE MENTHE BLUE CURACAO RUM CHATA

SCHNAPPS

BUTTERCOTCH SOUR STRAWBERRY
 PEACH SOUR APPLE
 PEPPERMINT

Hot Fudge Brownie Delight

bonn-fire brownie, hot fudge,
vanilla bean ice cream, whip
cream & chocolate sauce

bonn-fire dessert

\$6

Vanilla Bean or Chocolate Ice Cream

1 Scoop \$3 2 Scoops \$6

Alternate Universe Brownie Sundae

bonn-fire peanut butter brownie,
chocolate ice cream, whip cream
& butterscotch sauce

Cheesecake of the Moment

Might be any flavor, ask
your server for details

RJ's 3C Chocolate Chip Cookie

\$2

large chocolate chip

24 Karat Cake

ultimate moist bonn-fire carrot cake,
laced with pineapple, cranberries

Bread Pudding

warm house baked cinnamon spiced
bread pudding, crumb topping &

JANUARY

LEMON MERINGUE

meringue & lemon curd filling with a raspberry jam layer
on flaky bonn-fire pie crust

JULY

BLUEBERRY

vanilla wafer crust with a lemon cream cheese layer,
fresh blueberries & a jamming blueberry topping

FEBRUARY

STRAWBERRY

strawberry sugar cookie crust, layered with vanilla pastry
cream, bavarian strawberry cream & sweet whip cream

AUGUST

KEY LIME

key lime custard with a margarita chiffon topping
& graham cracker crust

MARCH

PEANUT BUTTER

peanut butter cookie crust covered with a milk chocolate layer
& a peanut butter brownie filling with chocolate frosting

SEPTEMBER

COCONUT CREAM

flaky crust topped with macadamia nut jam, toasted
coconut pastry cream & whipped sweet cream

APRIL

PECAN

southern style deep dish pecan pie
& whipped sweet cream

OCTOBER

PUMPKIN

fresh roasted, locally grown organic pumpkin custard pie
with whipped sweet cream & a flaky walnut crust

MAY

BANANA CREAM PIE

vanilla wafer crust, sliced bananas, banana
pastry cream & whipped sweet cream

NOVEMBER

APPLE

cinnamon & brown sugar apples golden raisin jam
& honey drizzled baklava

JUNE

CHOCOLATE COVERED CHERRY

flaky chocolate crust, sweet dark cherries, milk
chocolate & cherry pastry cream
with whipped sweet cream

DECEMBER

CHOCOLATE CREAM PIE

flaky chocolate chip crust, bittersweet chocolate ganache,
chocolate pastry cream & sweet whipped cream