



Happy Thanksgiving!

~First Course~

Clam Chowder *a la carte* 9

Boca Mixed Field Greens *a la carte* 10
Caramelized Walnuts, Persimmons, Sherry Vinaigrette

~Main Course~

Roasted Tom Turkey *a la carte* 26
Mashed potatoes, dressing, gravy, seasonal vegetables & cranberry relish

Grilled Hanger Steak 10 oz. *a la carte* 26
House made sauces, baked potato & seasonal vegetables

Fall Vegetable Fettuccine *a la carte* 18
Smoked tomato & basil sauce finished with Parmigiano-Reggiano

~Desserts~

~ Pumpkin Pie ~Apple Tarte Tatin
~Pecan Pie ~Boca Brownie
~Pumpkin Cheesecake

Three Course Pre-Fixe
Adults 42.00 ~ Children under twelve 16.00



~À la Carte Starters ~

Smoked Chicken Empanadas , grilled corn, jalapeño, cilantro, gouda	9
Zucchini Empanadas , red bell peppers, tomatoes, manchego	9
Basket of 4 Empanadas (2 of each)	16
Classic Caesar Salad , parmigiano-reggiano, herbed garlic croutons, anchovies	12
Baby Iceberg Salad , crispy bacon, cherry tomatoes, point Reyes blue cheese	12
Gambas al Ajillo , oven roasted prawns, cilantro butter, jalapeño vinaigrette	14
Tuna Poke , coriander salt, napa cabbage, lime wasabi crème fraîche, toast points	17
Crispy Calamari , lemon, garlic-basil aioli	14
Foie Gras , toasted brioche, winter huckleberry sauce	18

~À la Carte Entrees ~

Grilled “Verlasso” Salmon , kale, potato and zucchini succotash, lemon tarragon butter	26
Bouillabaisse , clams, mussels, cod, salmon, prawns, saffron-tomato broth, garlic bread	25
Grilled Pork Chop , caramelized garnet yams, balsamic and honey mustard glaze	26
Grilled Filet Mignon (8 oz.) baked potato, seasonal vegetables	38
Grilled Ribeye (14 oz.) roasted rosemary potatoes, seasonal vegetables	36
Slow Roasted Prime Rib (12 oz.) yukon gold mashed potatoes, roasted yams, seasonal vegetables, creamed horseradish, au jus	36
“Gaucho” Bone-In Dry Aged Ribeye For Two (40 oz.) potato croquettes, seasonal vegetables ^{GF+}	89