

Bosley's Dinner Menu

Flushing Valley

Appetizers

Shrimp Cocktail

Chilled jumbo shrimp served with tangy cocktail sauce. 7.95

French Onion Gratinée

Baked in a crock and topped with melted Mozzarella, Cheddar and Provolone cheeses. 4.95

Potage du Jour

Ask your server about our choice of the day. Cup 2.50 - Bowl 2.95

Our Signature Dill Shrimp in a Puff Pastry

A generous portion of tender shrimp baked golden brown and accompanied by cream cheese & dill, served with orange glaze. 7.95

Baked Brie

Served with seasonal fruit and assorted gourmet crackers. 7.95

Fried Calamari

Fresh calamari fried golden brown & topped with Parmesan cheese served with Marinara sauce. 6.95

Fresh Salads

Served with French bread

Steak Salad

A salad topped with tomatoes, black olives, and green peppers then smothered with tender slices of steak. 12.95

Julienne Salad

Tossed fresh garden greens with Julienne strips of turkey, ham, Colby & Swiss cheese, Salami, bacon & chopped eggs. 8.95

Blackened or Bronzed Chicken Caesar Salad

A bountiful salad of cold, crisp Romaine tossed with tangy Caesar dressing, cracked pepper, toasted garlic croutons and freshly grated Romano cheese, topped with sliced blackened or bronzed chicken breast. 9.95

Plain Caesar Salad. 7.95

Pasta

All dinners served with tossed salad, bread and your choice of Linguine or Fettuccine noodles.

Fresh Basil and Tomato

A savory "Heart Smart" sauce of fresh basil, tomato and garlic sautéed in olive oil. 10.95

Chicken or Shrimp Alfredo

A generous portion of chicken or shrimp nestled in a rich Parmesan cream sauce and tossed with your choice of pasta. 13.95

Pasta Primavera

A medley of fresh vegetables with a touch of garlic and fresh herbs deglazed with white wine and nestled in your choice of seasoned pasta. 12.65

Flushing Valleys Finest

All dinners served with tossed salad, homemade bread, vegetable du jour and your choice of baked potato, sweet potato or Fettuccine Marinara.

*Filet Mignon**

Choice 8 oz. center cut tenderloin cooked to your taste with sautéed Portobello mushrooms. 23.95

*Broiled New York Sirloin Steak**

12 oz. certified Angus beef, cooked to your order and served with a duet of onion rings. 20.95

Hickory Smoked Baby Back Ribs

Full slab 17.95

Half slab 12.95

Autumn Pork

Center cut pork chops served with Granny Smith apples deglazed with Triple-Sec and apple cider. 12.95

Chicken

All dinners served with tossed salad, homemade bread, vegetable du jour and your choice of potato or pasta.

Flushing Valley Cordon Bleu

A hand breaded breast of chicken stuffed with ham and Swiss cheese, baked 'til golden brown and topped with a rich sauce Mornay. 14.95

Polynesian Breast of Chicken

A breast of chicken flavored in Teriyaki sauce deglazed with a reduction of Pineapple juice, honey and fresh Pineapple. 14.95

Chicken Scarnallino

A tender breast of chicken lightly coated in an egg wash then simmered in a fresh cream accented by garlic and Parmesan cheese, garnished with fresh Pimento. 14.95

Lake and Seas

All dinners served with tossed salad, bread, vegetable du jour and your choice of potato or pasta.

English Pub Fish & Chips

10 oz. of Icelandic Haddock dipped in beer batter and fried to a golden brown.
Also available broiled, ask your server. 12.95

Fresh Whitefish

9 oz of Lake Superior Whitefish broiled 'til golden brown and garnished with lemon and tartar. 15.75

Salmon Wellington

A generous portion of Salmon baked in a puff pastry with cream cheese and crabmeat. 15.95

*Raspberry or Bleu Cheese Wasabi Sashimi Tuna Steak**

Fresh Sashimi yellow fin tuna dusted with Cajun seasoning and bronzed, topped with Raspberries and Melba or Bleu Cheese Wasabi sauce. 17.95

Desserts

Please ask to see our gourmet pastry tray. 3.55

Beverages

Coffee ~ Regular or Decaf 1.50

Brewed Iced Tea 1.50

Milk 1.50

Soft Drinks 1.50

Lemonade 1.50

Consuming raw or undercooked meats may increase your risk of foodborne illness. *