

TAPAS

served daily ~ 11:00 am to 10:00pm
3:00 pm to 6:00 pm and 11 am to 6:00 pm on Sundays
special drink prices and all appetizers half price.

Tempura Vegetables	6.99
Deep fried til crispy and served with a sesame honey-mustard sauce.	
Humus	6.99
Blended Roast Garlic & Garbanzo Beans Grecian-style with lemon roasted peppers, and Pita points.	
Sweet Pomme's Frits	6.99
Yam Fries with a Honey Key-Lime Dipping Sauce.	
Asparagus Crisps	7.99
Lightly Battered and deep fried, with an Ajo Blanco Sauce.	
Lettuce Wraps	7.99
Diced chicken, vegetables & lettuces with Asian dipping sauces.	
Pork Shu Mai	7.99
Pork Dumplings with Spicy Honey Mustard and Daikon Radish Sprouts.	
Chile Relleno	7.99
Stuffed roasted poblano Chile with Jack Cheese.	
Kaibai Beef Satay	8.99
Spicy Thai-marinated Beef Skewers served with Thai Peanut Sauce	
Kaibai Chicken Satay	8.99
Spicy Thai-marinated Chicken Skewers served with Thai Peanut Sauce.	
Chicken Strips	9.99
Fresh cut, hand-breaded, deep fried, and served with a spicy Aoli.	
Fried Calamari	9.99
Marinated in Sambal Olek, fried crisp with a Chile Lime Cocktail and Ajo Blanco Sauce.	
Oysters on the Half Shell	10.99
Just what it says with lemon, tabasco and cocktail sauce.	
Shrimp Cocktail	10.99
5 Jumbo shrimp, served chilled with cocktail sauce and lemon.	
Creole Shrimp	11.99
10 cajun spiced shrimp...served with rustic ciabatta bread and lots of napkins.	
Steamers	10.99
Clams, of course! ...and rustic ciabatta bread for soaking up the broth.	
Mussels	10.99
In a heavenly tomato broth served with rustic ciabatta bread.	
New England Crab Cakes	12.99
Black Back Fin crab meat, roasted red bell peppers, parsley, & green onions served with a stone ground mustard.	
Ichiban	12.99
Marinated Shrimp and fresh fish, char-broiled and served with spicy aoli.	
Ahi Poke	12.99
Sashimi Ahi cocktail with avocado, mango, cucumber & scallions in a sake ponzu sauce with a wasabi cream drizzle.	
Seared Ahi	13.99
Seared in herbs and spices, sliced thin and served with wasabi, pickled ginger and matchstick vegetables.	
Baby Bones of Lamb	14.99
Small lamb ribs charbroiled and served over balsamic prepared greens .	
Baby Filet Mignon	14.99
4 ounce filet rubbed with spices, charred and sliced thin, served with roasted peppers & creamed Horseradish.	

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Be sure to try one of **CHA-BONES** famous

SPECIALTY MARTINIS

OR

"ISLAND OASIS" Fresh Fruit COCKTAILS

Lunch

11:00 am to 4:00 pm

SALADS

Field of Greens (choice of Dressing)	3.99
Blue Wedge Salad	4.99
Small Caesar	4.99
Hail Caesar Salad	6.99
Fresh Romaine tossed with our homemade egg Caesar Dressing and grated parmesan.	
Baby Blue Spinach Salad	8.99
Bleu Cheese, pecans, grape tomatoes, red onions, mushrooms & bacon in a rasp vinaigrette.	
Chicken Caesar Salad	10.99
Fresh Romaine tossed with our homemade egg Caesar Dressing and grated parmesan.	
Grilled Kaibai Chicken Salad	11.99
on oriental baby greens with daikon sprouts, oranges, cranberries & a key lime drizzle.	
Grilled Fiesta Chicken Salad	11.99
iceberg with black beans, corn, red bell peppers, tortilla chips & a spicy fiesta dressing.	
Seared Ahi Salad	14.99
on oriental dressed greens with julienne vegetables, oranges, cranberries, avocado, daikon radish sprouts & a sweet sesame drizzle.	

SANDWICHES

served with Homemade Potato Chips & Oriental cabbage salad

Fresh Turkey on Hearty Wheat	6.99
Cold Sliced Prime Rib on Hearty Wheat	8.99
Philly Steak Sandwich	8.99
Club Sandwich	7.99
Hot Pastrami & Swiss on a Soft Roll	8.99
California Chicken Breast (w/ bacon, avocado, lettuce & mayo)	8.99
Fiesta Chicken Breast (w/ roasted peppers, cheese & spicy achi)	8.99
Prime Rib French Dip	8.99

BYOBB

Build your own "BONES Burger"

1/3 pound of our own ground Angus Beef...5.99

served with homemade Potato Chips & Oriental cabbage salad

Lettuce	n/c	Jack Cheese	.95
Tomato	n/c	Cheddar Cheese	.95
Onion	n/c	Swiss Cheese	.95
Grilled Onions	n/c	American Cheese	.95
Pickles	n/c	Bacon	.95
Mayo	n/c	Avocado	.95
Spicy Aioli	n/c	Mushrooms	.75
		Roasted Peppers	.75
		Jalapeno	.75

BONES' PIZZAS

9 inch Hand-crafted with pan sauces, infused oils and fresh ingredients

Margherita Pizza	9.99
olive oil, roasted tomatoes, fresh basil, garlic & mozzarella.	
Four Cheese	9.99
red sauce, mozzarella, ricotta, gouda & parmesan cheeses.	
...add pepperoni 10.99	
Sausage & Peppers	10.99
red sauce, mozzarella, italian sausage & roasted peppers with fresh basil	
Sausage Alfredo	10.99
alfredo sauce, mozzarella, parmesan, sausage & crispy bacon with scallions.	
BBQ Chicken	11.99
BBQ sauce, caramelized red onion, fresh garlic & herbs and mozz & gouda.	
Thai Chicken	11.99
spicy peanut sauce, garlic, basil, chunks of chicken & match stick vegetables.	
Chicken Alfredo	11.99
Alfredo sauce, caramelized red onions, roasted Red Bells, chicken, & Mozzarella.	

OUR FAVORITES

served with fries or our homemade Potato Chips and Oriental cabbage salad

BBQ Ribs (half rack)	10.99
10 oz Rib Eye	15.99
BBQ Combo (half rack & chicken breast)	13.99
Fish & Chips	8.99

TAPAS

Tempura Vegetables	6.99	Sweet Pomme's Frits	6.99
Hummus	6.99	Lettuce Wraps	7.99
Asparagus Crisps	7.99	Chile Relleno	7.99
Pork Shu Mai	7.99	Chicken Strips	9.99
Kaibai "Beef or Chicken" Satay	8.99	Fried Calamari	9.99
Oysters on the Half Shell	10.99	Shrimp Cocktail	10.99
Steamers	10.99	Creole Shrimp	11.99
Mussels	10.99	New England Crab Cakes	12.99
Ichiban	12.99	Baby Bones of Lamb	14.99
Ahi Poke	12.99	Baby Filet Mignon	14.99
Seared Ahi	13.99		

SALADS

Field of Greens mixed field greens with choice of dressing.	4.99	Blue Wedge huge wedge of iceberg with chunky blue cheese dressing.	5.99
Baby Blue Spinach Salad with bleu cheese, pecans, grape tomatoes, red onions, mushrooms & bacon in a raspberry vinaigrette.	10.99	Hail Caesar Salad fresh romaine tossed with our homemade egg Caesar dressing and grated parmesan.	8.99
Grilled Kaibai Chicken Salad on oriental dressed baby greens & vegetables with daikon sprouts, oranges, cranberries & Key lime drizzle.	12.99	Chicken Caesar Salad grilled chicken breast & fresh romaine tossed with our homemade egg Caesar dressing and grated parmesan.	12.99
Seared Ahi Salad on oriental dressed greens & julienne vegetables, oranges, cranberries, avocado daikon sprouts & a sweet sesame drizzle.	14.99	Fiesta Chicken Salad iceberg with black beans, corn, red bells, avocado fan, diced tomato, tortilla chips, cheese & a creamy fiesta dressing.	12.99

HAND-CRAFTED PIZZAS

made with the freshest ingredients on our own honey, beer, rye and wheat flour dough.

Margherita olive oil, roasted tomato, basil, garlic & mozzarella.	9.99	Four Cheese red sauce, mozz, ricotta, gouda & parmesan cheeses.	9.99
Sausage & Peppers italian sausage & roasted peppers in a red sauce with mozz.	10.99	Sausage Alfredo alfredo sauce, mozz, parmesan, sausage & crispy bacon with scallions.	10.99
Chicken Alfredo alfredo sauce, caramelized red onions, roasted red bells, chicken and Mozzarella.	11.99	BBQ Chicken BBQ sauce, red onion, garlic, herbs, mozz & gouda.	11.99

Thai Chicken spicy peanut sauce, garlic, cilantro, chicken & match stick vegetables.	11.99
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PASTA

served with garlic bread

Tomato and Basil over Angel Hair pasta.	10.99	Garlic Crusted Chicken in a creamy parmesan sauce over Penne pasta.	15.99
Linguine Portofino mussels, clams, shrimp & scallops in a red or white sauce or BOTH!	18.99	Sausage and Peppers Italian sausage & peppers over Linguine.	13.99
Shrimp and Scallops Lo Mein marinated and grilled shrimp and scallops over vegetable lo mein.	19.99	Thai Prawns over Penne 6 jumbo prawns with scallions & carrots in a creamy Thai sauce.	19.99

Linguine ala Chicken Poblano with fire roasted poblano chiles & tomatoes in a cilantro pepper-jack cream sauce.	16.99
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POLLO/POULET

served with fresh vegetables and your choice of baked potato, chef's potatoes, or rice.

Chicken Poblano Hand-breaded breast of chicken stuffed with roasted poblano chiles, roasted tomato & pepper jack cheese in our own savory Spanish sauce.	17.99	Chicken Cordon Bleu Hand breaded breast of chicken stuffed with ham & swiss in a brown sherry sauce.	17.99
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Apple Curry Chicken Breast of Chicken cut up with apples, carrots, onion & currants in a sauce of coconut milk with a hint of curry...incredible.	17.99
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Cha-Bones is a smoke-free environment...thank you for your cooperation!

HAND-CUT STEAKS

Aged Angus beef...char-broiled...served with fresh vegetables and your choice of baked potato, chef's potatoes, or rice.

Top Sirloin	(10 oz - boneless)	15.99
T-bone	(22 oz bone-in)	26.99
Rib Eye	(14 oz - boneless)	22.99
Kansas City Strip	(20 oz New York with bone-in)	26.99
Porterhouse	(24oz - bone-in)	34.99
Filet Mignon	(10 ounces of pure tenderness)	38.99
Prime Rib	"Chabones cut" (22oz - boneless)	29.99
	"Babybones cut" (14oz - boneless)	22.99
Black Eye	(14oz with 3 SHRIMP & cajun cream sauce)	29.99
BIG Black Eye	(22oz boneless with 3 SHRIMP & cajun cream)	37.99

Surf 'n Turf

Add a 9-ounce Lobster tail for "market price"
OR 5 breaded Shrimp for \$12.00 to any one of our fabulous steaks*.

OUR FAMOUS BONES

Char-broiled...served with fresh vegetables and your choice of baked potato, Chef's potatoes, or rice.

BBQ Babyback Ribs	19.99
Half rack of Ribs	13.99
BBQ Ribs and Chicken Breast Combo	16.99
Double-cut Pork Chops* with homemade chunky applesauce	16.99
Rack of Lamb* with and herbed crust and rosemary sauce.	27.99

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

FROM THE SEA

served with fresh vegetables and your choice of baked potato, Chef's potatoes, or rice...
...with the exception of "Cioppinno". Fresh fish is subject to availability to ensure only the freshest.

Lobster Tail	9 ounce Australian	market price	Honey Glazed Salmon	18.99
Prawns	Jumbo hand-breaded	18.99	Blackened Halibut	with cajun cream & 3 shrimp 24.99
Cioppinno		(lobster, shrimp, crab, scallops, clams)	26.99	
in a savory saffron, sherry, roasted pepper and tomato broth served with a hearty ciabatta bread.				

DOUBLE TAILS (2 9-oz Australian tails)...market price

An 18% Gratuity will be added to all parties over 6 people. Thank You.

WINE LIST

Sparkling					
Cordomiu Split	Spain				
Chandon Split	California				
Freixenet Cordon Negro Brut	Cava				
Mumm Cuve Napa	California				
Moet Chandon White Star	France				
Louis Roederer Estate Rose	France				
L Roederer "Cristal" 2000	France				
Chardonnay					
CK Mondavi	California				
Sterling	Monterey				
Kendall Jackson	Vine's Reserve				
Sonoma Cutter	Russian River				
Jordan	Russian River Valley				
Cakebread Cellars	Napa Valley				
Far Niente Estate	Napa Valley				
Sauvignon Blanc					
Markham	Napa Valley				
Kim Crawford	Australia				
Fume Blanc					
Ferrari Carano	Sonoma				
Viognier					
Bridlewood	Santa Barbara				
White Table Wine					
Caymus Conundrum	Napa Valley				
Riesling					
Ch St Michelle	Columbia Valley				
Pinot Grigio					
Estancia	California				
Santa Margarita	Alto Adige, Italy				
White Zinfandel					
CK Mondavi	California				
Beringer	California				
Demerit					
Laurus "Muscat d Beaugues de Venise"	France				
Ferrari Carano "Eldorado Noir"	Russian River Valley				
Chateau d' Yquem "Sauternes"	Bordeaux				
Port					
Cockburn's Tawney Porto					
Cockburn's Special Reserve					

Cabernet Sauvignon					
CK Mondavi	California				
Sterling	Monterey				
Kenwood	Sonoma				
Geyser Peak Alexander	Russian River Valley				
Raymond Reserve	Napa Valley				
Sequoia Grove	Napa Valley				
Beringer Private Reserve	Napa Valley				
Caymus	Napa Valley				
Far Niente Estate	Napa Valley				
Zinfandel					
Ravenswood	Sonoma				
Ridge	Lytton Springs				
Merlot					
CK Mondavi	California				
Sterling	Monterey				
Kendall Jackson	Vine's Reserve				
Clos du Bois	Sonoma				
Chateau St Michele	Carneros Ridge				
Sienna					
Ferrari Carano	Sonoma				
Shiraz/Syrah					
Rosemount Estate "Diamond"	Australia				
Pinot Noir					
Sterling	Monterey				
Fess Parker	Santa Barbara				
Cuvaison	Carneros				
Montage					
Beringer Aluvium	Knights Valley				
Franciscan "Magnificat"	Oakville Estate				
Clos du Bois "Marlstone"	Alexander Valley				
Italian Red					
Ruffino Chianti Classico	Tuscany, Italy				
Pio Cesare Barolo	Piedmont, Italy				
French Red					
Gala Rouge	France				
Chanson Bourgogne Pinot Noir	Burgundy, France				
M. Chapoutier	Southern Rhone, France				
Chateau-neuf-du-pape "La Bernadine"					

WINE LIST

Glass					
6.25					
8.25					
9.25					
32.00					
45.00					
80.00					
86.00					
375.00					
Bottle					
20.00					
32.00					
38.00					
49.00					
63.00					
72.00					
90.00					
Glass					
5.25					
7.25					
9.50					
13.25					
Bottle					
32.00					
36.00					
30.00					
Glass					
8.25					
9.25					
Bottle					
36.00					
30.00					
Glass					
6.25					
8.25					
19.00					
20.00					
Glass					
12.75					
175.00					
330.00					
Glass					
11.00					
16.00					

WINE LIST

Sparkling					
Cordoniu Split	Spain				
Chandon Split	California				
Freixenet Cordon Negro Brut	Cava				
Mumm Cuve Napa	California				
Moet Chandon White Star	France				
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Sonoma Cutter	Russian River				
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Sauvignon Blanc					
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Ferrari Carano	Sonoma				
Viognier					
Bridlewood	Santa Barbara				
White Table Wine					
Caymus Conundrum	Napa Valley				
Riesling					
Ch St Michelle	Columbia Valley				
Pinot Grigio					
Estancia	California				
Santa Margarita	Alto Adige, Italy				
White Zinfandel					
CK Mondavi	California				
Beringer	California				
Dessert					
Laureus "Muscat d Beurnes de Venise"	France				
Ferrari Carano "Eldorado Noir"	Russian River Valley				
Chateau d' Yquem "Sauternes"	Bordeaux				
Port					
Cockburn's Tawney Porto					
Cockburn's Special Reserve					

WINE LIST

Cabernet Sauvignon					
CK Mondavi	California				
Sterling	Monterey				
Kenwood	Sonoma				
Greyser Peak Alexander	Russian River Valley				
Raymond Reserve	Napa Valley				
Sequoia Grove	Napa Valley				
Beringer Private Reserve	Napa Valley				
Caymus	Napa Valley				
Far Niente Estate	Napa Valley				
Zinfandel					
Ravenswood	Sonoma				
Ridge	Lytton Springs				
Merlot					
CK Mondavi	California				
Sterling	Monterey				
Kendall Jackson	Vintner's Reserve				
Clos du Bois	Sonoma				
Chateau St Michele	Carneros Ridge				
Sierra					
Ferrari Carano	Sonoma				
Shiraz/Syrah					
Rosemount Estate "Diamond"	Australia				
Pinot Noir					
Sterling	Monterey				
Fess Parker	Santa Barbara				
Cuvaison	Carneros				
Meritage					
Beringer Aluvium	Knights Valley				
Franciscan "Magnificat"	Oakville Estate				
Clos du Bois "Marlstone"	Alexander Valley				
Italian Red					
Ruffino Chianti Classico	Tuscany, Italy				
Pio Cesare Barolo	Piedmont, Italy				
French Red					
Gala Rouge	France				
Chanson Bourgogne	Pinot Noir Burgundy, France				
M. Chapoutier	Southern Rhone, France				
Chateau-neuf-du-pape "La Bernadine"					

Split					
6.25					
14.75					
32.00					
45.00					
80.00					
86.00					
375.00					
Bill					
20.00					
32.00					
38.00					
49.00					
63.00					
72.00					
90.00					
Glass					
5.25					
7.25					
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Bill					
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24.00					
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Glass					
5.00					
5.25					
Bill					
19.00					
20.00					
Glass					
12.75					
50.00					
50.00					
175.00					
330.00					
Glass					
11.00					
16.00					

OCCASIONS AT CHABONES

5-course Sit-Down Menu

All served with our Brie en Croute appetizer, special Cranberry & Candied Pecan Salad with a raspberry Vinaigrette, sorbet, appropriate starches & fresh vegetables, hot Rolls & Butter, coffee or tea and of course...Dessert!

8 ounce Top Sirloin
Chicken Roulade
Garlic Crusted Chicken over Penne
Herb Stuffed Pork Chop

\$22.95 per person

12 ounce Prime Rib
Blackened Halibut
Chicken Provençal
Slow Roasted Short Ribs
Double-cut Pork Chops with Applesauce

\$26.95 per person

Blackened Prime Rib
Salmon Wellington
Shrimp & Scallops Eva
Veal Saltimbocca
Tournedos of Beef

\$29.95 per person

Rack of Lamb with a Rosemary Reduction
8 ounce Filet Mignon with Madeira & Béarnaise
Veal Chantale with King Crab
Roast Glazed Duck Breast over Risotto
Filet Mignon & Crab stuffed Shrimp

\$34.95 per person

Australian Lobster - two 9 ounce tails
Filet Mignon & Lobster
26 oz Prime Rib & Lobster

\$64.95 per person

Please select from just one of our specially priced menus to offer your guests. Your menu selection is due at least 5 days prior to your function to guarantee availability. Your exact entree count is due 48 hours prior to your event. Prices do not reflect a 8.85% sales tax or a 20% gratuity. If you don't see something that you may prefer, please be sure to inquire as our knowledge is quite extensive. We thank you for the opportunity to serve you. 928/854-5554

OCCASIONS AT CHABONES

After Hours Menu

From 3:00—6:00 pm daily (or anytime for off-site catering).
Reservations must be made at least 10 days in advance.
Happy hour drink prices would apply in house at this time.

Frommage & Fresh Fruit
Hummus with warm Pita points
Sweet Pommes Frites
Kaibai Chicken Skewers
Homemade Potato Chips & Dip

\$14.95 per person

Fresh Fruit Tray
Kaibai Beef skewers
Pork Shu Mai (dumplings)
Cajun Chicken Strips with Spicy Aoli
Homemade Potato Chips & Dip

\$16.95 per person

Fresh Fruit Tray
Kaibai Chicken Skewers
Fried Calamari with Spicy Aoli
Ichiban Skewers
Asst Sushi Rolls
Homemade Potato Chips & Dip

\$18.95 per person

Frommage & Fresh Fruit
Kaibai Chicken Skewers
New England Mini Crab Cakes
Seared Ahi
Baby Bones of Lamb
Homemade Potato Chips & Dip

\$21.95 per person

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OCCASSIONS AT CHABONES

Buffet Reception Menu

\$22.95 per person

*Roast Turkey
Baked Virginia Glazed Ham
Sage Bread Stuffing
Mashed Potatoes
Giblet Gravy
Sweet Potatoes 'n Apples
Homemade Orange Cranberry Sauce
Hot Rolls & Butter
Coffee or Tea
Apple or Peach Cobbler*

\$26.95 per person

*Carved Roast Baron of Beef
Baked Virginia Glazed Ham
Garlic Crusted Chicken over Penne
Chef's Red Rose Potatoes
Green Beans with Mushrooms
Ginger Glazed Carrots
Spring Mix Salad
Warm Ciabatta Bread & Butter
Coffee or Tea
14 Karat Cake*

\$30.95 per person

*Slow Roasted Short Ribs in a Mushroom Sauce
Crown Roast of Pork
Chicken Marsala
Savory Risotto
Chef's Red Rose Potatoes
Baby Bok Choy
Ginger Glazed Carrots
Salad of Tender Spinach and Strawberries
Warm Ciabatta Bread & Butter
Coffee or Tea
White Chocolate Cheesecake with Fresh Raspberries*

\$36.95 per person

*Carved Roast Prime Rib
Salmon Wellington
Chicken Oscar with King Crab
Seafood Crepes
Caramelized Onion Mashed Potatoes
Cauliflower Souffle
Fresh Baby Asparagus
Salad of tender Spinach and Strawberries
Marinated Grape Tomatoes & Buffalo Cheese
Warm Ciabatta Bread & Butter
Coffee or Tea
White Chocolate Cheesecake with Fresh Raspberries*

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