



BOGEY'S

Fine Food & Spirits



Welcome To Bogey's

Chef Dennis Jumper and his wife Cindy are proud to serve you the finest food in the area.

We hope you enjoy your dining experience with us.



French Onion Soup

Many restaurants offer French onion soup but few take the time to properly caramelize the onions and simmer them slowly in rich broth
3.25 cup bowl 4.25

Soup Du Jour



Our soups like all of our food is prepared fresh daily and served hot.
Ask your server about today's selection.
2.75 cup bowl 3.75

Appetizers

Onion Straws

Delicious, thin-sliced onion strips coated in our real draft beer batter. Served with Horseradish sauce for dipping 4.95

Battered Mushrooms

Fresh button mushrooms, hand battered in our zesty beer batter and fried to a golden brown. Served with Ranch Dressing 4.95

Spinach & Artichoke Dip

Spinach, artichoke hearts, garlic cream cheese, sour cream and bacon blended with Mozzarella cheese and a creamy Parmesan cheese sauce. Served with our homemade chips for dipping. 5.95

Buffalo Wings

Breaded wings tossed in our New Orleans hot wing sauce. Served with Bleu Cheese Dressing. 5.95

Toasted Green Beans

Crisp green beans, onion breaded and fried to a golden brown. Served with Ranch Dressing. 4.95

The Foursome

*We recommend sharing for two– four people
Or great as a meal*

Toasted Green Beans, Onion Straws

Breaded Mushrooms,

Southwestern Egg Rolls

Sorry No Substitutions 9.95

Santa Fe Egg Rolls

Chicken, Pepper Jack cheese, jalapeños, red and chili peppers, black beans, spinach, corn, cilantro, and garlic in a flour tortilla. Served with Ancho Cilantro Ranch for dipping. 5.95

Battered Cheese Stix

Everybody's favorite! Smooth, creamy real mozzarella cheese. Served with Marinara sauce. 5.95

Chicken Tenderloins

Strips of all white meat chicken, lightly breaded and fried. Served with Honey Mustard or BBQ sauce. 5.95

Combo Dinners

*Pick any two, served
with your choice of
soup or salad, potato or
rice, & seasoned
Vegetables 13.95*

*Bourbon Sirloin
Jumbo Shrimp
Breast of Chicken
BBQ Ribs*

Steak Ordering Guide:

- **Blue-
Cold, Red Center**
- **Rare-
Cool, Red Center**
- **Medium Rare-
Red, Warm Center**
- **Medium-
Pink, Hot Center**
- **Medium Well-
Dull, Pink Center**
- **Well-
Broiled Throughout**



THE EXECUTIVE COURSE

WE PROUDLY SERVE ONLY 100% PURE ANGUS BEEF

Just the way you like them

Top off your steak with
Sautéed mushrooms or Bleu cheese butter 1.95
Add Grilled or Breaded Jumbo Shrimp
to any Steak for 1.50 ea

Filet Mignon

*The Most Tender of Cuts, this half pound Steak is
wrapped with Apple-Wood Smoked Bacon and
topped with Bleu cheese crumbles 20.25*

Delmonico

Choice Angus Ribeye with Great Marbling which
Adds to its Wonderful Flavor
10 oz. 14.95 16.95 12 oz

New York Strip

Savory choice sirloin, truly
a beef eaters delight.
12 oz. 16.95 18.95 16 oz.

Bourbon Sirloin

A juicy and tender half pound sirloin
Cajun seasoned and basted with
bourbon sauce. 12.95

Double Bogey Sirloin

Eight ounce chopped sirloin with sautéed
mushrooms and onions, topped with a
red wine and garlic sauce. 11.95

*Beef filet medallions, sautéed, then finished
with a white wine portabella mushroom
cream reduction with steamed asparagus
and roasted garlic mashed potatoes. 19.95
Served with your choice of soup or salad.*

Filet Scaloppini

Unless otherwise noted all entrees are served with choice of soup or salad, fresh vegetable and choice of starch.

Pork

Caribbean Jerk Porkloin

Two center cut pork cutlets, jerk seasoned and glazed with our special Caribbean sauce.

Served with seasoned rice. 12.95

One chop dinner...10.95

Bleu Hawg Filet

Center cut boneless pork filet wrapped with Apple-wood bacon. Served over caramelized onions, mushrooms and finished with bleu cheese butter. 12.95

Pan Seared Filet

Center cut from a boneless loin, lightly dusted with seasoned flour, and pan seared, Topped with a pork and white wine peppercorn cream sauce with roasted garlic mashed potatoes.11.95

Chops

Two five ounce center cut loin chops, seasoned, broiled to perfection and finished with a BBQ glaze 11.95

One chop dinner...10.95

St. Louis Style Smoked BBQ Ribs

Hand rubbed & slow cooked then glazed with our Chef's special sauce & finished on our broiler.

Full Rack 16.66 Half Rack 11.99

Smoked on premise with seasoned Hickory & Sassafras



Blue Gill

A generous portion, lightly breaded and fried to a golden brown Illinois greatest natural resource.

*Served with
Corn nuggets
11.95*

Seafood

Jumbo Tiger Shrimp

Have it your way!

Hand dipped in our beer batter and deep fried or butter basted and seasoned on our broiler 14.95

Catfish Filets

*Two pond raised fillets, hand breaded in our cornmeal & flour breading. 12.95
One Fillet dinner...10.95*

Broiled Cod

*Tender white cod fillet, with your choice of Butter and Lemon Pepper or Cajun Style 13.25
Excellent over rice*

Pasta

All pasta dishes are served with garlic bread sticks and choice of soup or salad.



Shrimp Scampi

Shrimp sautéed in butter and virgin olive oil with fresh asparagus, garlic, shallots, sweet grape tomatoes and white wine, tossed with linguine and fresh cream. 11.95

Baked Ziti

Our zesty marinara, tossed with fresh pasta and mini meatballs, then topped with provolone & mozzarella cheeses and baked to a golden brown. 9.95

Chicken Pesto

Fresh pasta tossed with creamy Alfredo sauced and a touch of Pesto, topped with a herb seared breast of chicken. 10.95

Chicken

Chicken Marsala

Chicken breast medallions sautéed with fresh mushrooms and topped with a Marsala wine sauce, served over rice and accompanied with seasonal vegetables 11.95

Supreme

*Two boneless breasts, glazed with our chefs special sauce, topped with sautéed mushrooms and melted Swiss cheese. 12.95
One breast dinner...10.95*

Benedictine

*Tender breasts of chicken char-broiled and finish with Hollandaise sauce and fresh asparagus. 12.95
One breast dinner...10.95*

Char-Broiled

*Flame kissed to perfection, lightly seasoned with butter and lemon pepper. 11.95
One Breast Dinner...9.95*

Southwestern Apple-wood

*Boneless breasts, simmered in our special BBQ sauce, topped with crisp Apple-wood bacon, and onion straws. 12.95
One breast dinner...10.95*

Club Champion

*Hand breaded in our special egg batter and seasoned flour, cooked to a golden brown.
Quarter Chicken 8.95 Half Chicken 10.95
All white meat add \$1*



Customer Advisory: The Illinois Department of Public Health advises that eating raw, or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individual's with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness

GRILLED PANINI

Served on your choice of bread, Marbled Rye, Wheat Berry or Pullman White

Chicken Pesto-*Chicken breast, crisp bacon, Pesto sauce, tomatoes & Swiss cheese. 6.75*

Veggie-*Portobello mushrooms, roasted red peppers, Ripe tomatoes & Mozzarella cheese. 5.75*



Bogey's Chicken Caesar

Crisp greens tossed with Caesar dressing, grated Parmesan, croutons, bacon, and topped with grilled chicken. 7.75

Salads

B.L.T

*Tossed greens with croutons, crisp bacon, ripe tomatoes and Mozzarella cheese 6.95
Add chicken 7.75*

Chopped Chicken Breast

Tossed greens with your choice of breaded or grilled breast of chicken & Bleu cheese crumbles, tomatoes red onions and a light cranberry vinaigrette 6.95

BURGERS

All of our half pound burgers are made with 100% pure Angus beef.

*The Classic Burger
5.95*

Add cheese .25



The Master

Our classic burger topped with sautéed mushrooms, caramelized onions and Swiss cheese. 6.95

Whiskey Barrel

Topped with Bourbon sauce, Mozzarella cheese and crisp bacon. 6.95

Rancher

Smothered in BBQ sauce, caramelized onions and Cheddar cheese. 6.75

Sandwiches

ALL SANDWICHES & BURGERS ARE SERVED WITH FRENCH FRIES & CONDIMENTS

The Eagle

Grilled breast of chicken, Buffalo style or plain, served with lettuce, tomato, and onion. Served with Bleu cheese dressing. 5.95

The Ultimate Birdie

Marinated breast of chicken, topped with Apple-wood bacon, Swiss cheese, and our Chef's special sauce. 6.95

The Medalist

Our classic 6 oz. choice angus ribeye. Cooked to your discretion and served with our savory Au Jus. 7.95

Bogey's Philly Cheese Steak

Choice Angus ribeye, topped with sautéed mushrooms, caramelized onions, green peppers and smothered with Swiss cheese. 8.25

Kids

All kids meals are served with French fries, and soft drinks.

*Chicken strips \$ 4.95, Jr. burger \$ 3.95
or Cheese Panini \$ 3.50*