

BOND 45

National Harbor ITALIAN KITCHEN & BAR

APPETIZERS

GARLIC BREAD V	8	FRIED SHRIMP & CALAMARI	21
garlic butter, basil pesto, parmesan		spicy peppers, lemon aioli	
SOUP OF THE DAY	10	BOND 45 CHICKEN WINGS	18
SMOKED SALMON CROSTINI	18	choice of parmesan herb or mumbo	
crispy ciabatta, cream cheese, capers, red onions		HOUSEMADE MEATBALLS pork, veal, beef	14
ARANCINI	14	STEAMED MUSSELS GF	19
beef ragù, mozzarella, pomodoro sauce		choice of tomato or white wine sauce	

SALADS

HOUSE SALAD V GF	9	WEDGE SALAD GF	13
mixed greens, cucumber, tomato, lemon vinaigrette		iceberg & little gem romaine lettuce, smoked bacon, blue cheese dressing	
PEAR SALAD V GF	17	SEAFOOD COBB SALAD GF	28
julienne pears, mixed greens, walnuts, aged pecorino, honey vinaigrette		mixed greens, shrimp, calamari, bacon, tomatoes, cucumbers, hard boiled eggs, blue cheese, citrus vinaigrette	
CAESAR* little gem romaine, herbed focaccia croutons	11		

ADD HERBED CHICKEN PAILLARD 9 **GF** | GRILLED SHRIMP* 12 **GF** | SEARED SALMON* 13 **GF** | LUMP CRAB CAKE* 17

HOUSEMADE PASTA

SPAGHETTI & MEATBALLS	23	SPAGHETTI CARBONARA	23
RIGATONI BOLOGNESE beef ragu, alfredo sauce	24	egg yolk, pancetta, pecorino, butcher black pepper	
LOBSTER LINGUINE	39	BOND 45 CLASSIC LASANGA beef bolognese sauce	29
1/2 lb lobster, garlic, basil, pomodoro		SEAFOOD LINGUINE	32
SHRIMP SCAMPI	28	mussels, shrimp, calamari, choice of tomato or white wine sauce	
linguine pasta, bacon, tomato sauce		SPAGHETTI PRIMAVERA V	21
FETTUCINE ALFREDO V	18	house vegetables, choice of tomato or white wine sauce	
add chicken 5 add shrimp 12			

House Specialties

CHICKEN PARMIGIANA 28
pasta pomodoro

LOBSTER CHICKEN PARMIGIANA (FOR TWO) 76
add pasta pomodoro \$8

SEAFOOD & ENTRÉES

* great steaks should not be prepared beyond medium - steaks ordered well done may not be returned *

♦ SERVED WITH YOUR CHOICE OF ONE SIDE ♦
(EXCLUDING MAC & CHEESE, UNLESS OTHERWISE LISTED)

FISH OF THE DAY* lemon beurre blanc	MP	LEMON-BUTTER CHICKEN*	26
DIVER SCALLOPS* mushroom risotto, truffle oil	38	FILET MIGNON* (8 OZ) GF	54
SALMON* GF lemon-butter sauce	29	PRIME RIB-EYE* (14 OZ) GF	58
CRAB CAKES* scampi shrimp, butternut squash purée	MP	STEAK FRITES*	35
SEAFOOD-STUFFED BRANZINO*	40	7 oz prime ny strip, french fries, green peppercorn cognac sauce	
lemon beurre blanc		SURF & TURF* 8 oz filet mignon, lump crab cake	71
LOBSTER MAC 'N CHEESE*	38		
fontina, gruyere, parmesan, cheddar cheese			

ON A BRIOCHE

MEATBALL SANDWICH 18
pomodoro, mozzaerlla, onion straws, french fries

BOND CHEESEBURGER* 18
bacon, crispy shallots, tomato, lettuce, french fries

SIDES

MAC 'N CHEESE	9	PARMESAN MASHED POTATOES V GF	9
ROASTED MUSHROOMS V GF	12	STEAMED BROCCOLI V GF	11
BRUSSELS SPROUTS V GF	13	PASTA POMODORO V	8
FRENCH FRIES V	7		

ingredients may not be listed in their entirety. please inform your server of any allergies or dietary restrictions.
*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness
we kindly request no more than four credit cards per table

V VEGETARIAN
GF GLUTEN FREE