

BOND 45

National Harbor ITALIAN KITCHEN & BAR

APPETIZERS

GARLIC BREAD V garlic butter, basil pesto, parmesan	8	FRIED SHRIMP & CALAMARI spicy peppers, lemon aioli	19
SOUP OF THE DAY	10	HOUSEMADE MEATBALLS pork, veal, beef	14
SMOKED SALMON CROSTINI crispy ciabatta, cream cheese, capers, red onions	18	BOND 45 CHICKEN WINGS choice of parmesan herb or mumbo	17
CRAB & SHRIMP POPPERS tartar sauce, ketchup calabrese	19	STEAMED MUSSELS GF choice of tomato or white wine sauce	19

SALADS

HOUSE SALAD V GF mixed greens, cucumber, tomato, lemon vinaigrette	9	WEDGE SALAD GF iceberg & little gem romaine lettuce, smoked bacon, blue cheese dressing	13
PEAR SALAD V GF julienne pears, mixed greens, walnuts, aged pecorino, honey vinaigrette	17	SEAFOOD COBB SALAD GF mixed greens, shrimp, calamari, bacon, tomatoes, cucumbers, hard boiled eggs, blue cheese, citrus vinaigrette	28
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 1/2 lb lobster, garlic, basil, pomodoro	39	BOND 45 CLASSIC LASANGA beef bolognese sauce	29
SHRIMP SCAMPI linguine pasta, bacon, tomato sauce	28	SEAFOOD LINGUINE	32
FETTUCINE ALFREDO V add chicken 5 add shrimp 12	18	mussels, shrimp, calamari, choice of tomato or white wine sauce	
		SPAGHETTI PRIMAVERA V	21
		house vegetables, choice of tomato or white wine sauce	

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	53
CRAB CAKES* scampi shrimp, butternut squash purée	MP	STEAK FRITES*	35
CRAB-STUFFED BRANZINO* lemon beurre blanc	38	7 oz prime ny strip, french fries, green peppercorn cognac sauce	
LOBSTER MAC 'N CHEESE* fontina, gruyere, parmesan, cheddar cheese	38	SURF & TURF* 8 oz filet mignon, lump crab cake	71

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