

WELCOME TO THE WEST END GRILL

APPETIZERS

BLUE CHEESE TARTS 14

puff pastry rounds layered with bleu cheese, cream cheese and sun-dried tomatoes,
topped with pesto, parmesan

BRUSSELS 15

sautéed with sweet potatoes, tossed with balsamic and garlic infused olive oil,
topped with crispy fried onions

BURRATA RAVIOLI 16

burrata filled ravioli with a sherry marinara sauce

FRIED ARTICHOKE 14

artichoke hearts, dredged in parmesan batter and fried,
served with mustard aioli sauce

ROASTED CAULIFLOWER 12

roasted with olive oil, turmeric, salt and cracked pepper

CALAMARI 16

panko battered and flash fried with lemon zest, served with chipotle aioli

HONEY MUSTARD SHRIMP 16

wrapped in applewood smoked bacon and marinated in honey mustard
served with honey and spicy mustard dipping sauces

SEAFOOD STRUDEL 20

lobster, shrimp, and scallops wrapped in a phyllo shell topped with béchamel sauce

CRAB CAKES 18

jumbo lump crab meat with corn, onion, red & yellow peppers and parsley,
topped with a tequila lime cream sauce

PORK BELLY 16

topped with sea salt, brown sugar and herbs then slow roasted,
bedded with a spiced mango and ginger chutney

TUNA POKÉ 16

sesame ginger marinade, wasabi cream, tomatoes, green onion, pickled ginger aioli, wonton chips and
sesame seeds

VEAL DUMPLINGS 16

a blend of ground veal, roasted corn, fresh spinach and oyster sauce
wrapped in wonton skins, and sautéed with a southwest salsa

Notice: Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness,
particularly if you have a medical condition.

MAIN COURSES

All of our entrees are served with sautéed vegetables and your choice of soup or salad. Salad dressing selections include: lemon-basil vinaigrette, champagne vinaigrette, raspberry vinaigrette, sesame ginger, and roasted garlic-honey. Enjoy!

LOBSTER & FARFALLE 39

sautéed with wild mushrooms and asparagus, tossed in a parmesan cream sauce

DELMONICO STEAK 62

grilled and topped with a house blend of teriyaki, sea salt, black pepper, garlic, and parsley

TOFU STIR-FRY 32

eggplant, onion, red pepper, carrots, mushrooms, and tofu, sautéed in a teriyaki plum sauce, served on a bed of rice (vegan)

POTATO-ENCRUSTED HALIBUT 44

dredged in a sherry cream, encrusted with crispy potatoes and herbs, served over a bed of sautéed spinach

GRILLED SALMON 34

grilled topped with a spicy dill crema

BLACKENED PORK CHOP 39

grilled Berkshire pork chop, blackened with cajun seasoning, topped with a fig chutney

LOBSTER TAIL 48

cold water tail, broiled and topped with a lemon beurre blanc sauce

SEA BASS 46

steamed in soy and ginger, topped with julienned vegetables

HERBED CHICKEN 34

boneless, free-range, topped with herbs, lemon juice, garlic and parsley

FILET AU POIVRE 58

filet grilled and topped with our house made brandy, cream, and peppercorn sauce

WEST END BURGER 28

a premium blend topped with pimento cheese, avocado, fried egg, and crispy onions served with our parmesan-truffle fries

BEEF SHORT RIB 39

slow braised in a red wine and fresh herb stock reduction

SWORDFISH 36

marinated in a basil infused olive oil, chargrilled and topped with a lemon, caper and balsamic reduction

RACK OF LAMB 56

New Zealand spring lamb, grilled and finished with an apricot marmalade, teriyaki, toasted sesame seeds, and a hint of cayenne