

WELCOME TO THE WEST END GRILL

APPETIZERS

FIG & BRIE TARTLETS 14

Melted fig and brie deliciously baked in pastry cups

FRIED ARTICHOKE 16

Artichoke hearts dredged in Parmesan beer batter and fried, served with mustard aioli.

ROASTED CAULIFLOWER 16

Roasted with olive oil, turmeric, salt and cracked pepper

FRIED CALAMARI 18

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

SHRIMP COCKTAIL 19

Poached shrimp with homemade cocktail sauce

SEAFOOD STRUDEL 22

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

BACON WRAPPED STUFFED DATES 16

Stuffed with gorgonzola, wrapped in bacon, and a soy sauce glaze

VEAL DUMPLINGS 18

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

TUNA TATAKI 18

Seared sushi grade tuna, served with a soy reduction, wasabi sauce and pickled ginger

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

SCALLOPS 48

Seared sea scallops marinated in olive oil & garlic topped with mushroom cream sauce, served
with a spinach risotto

STEAK AU POIVRE 49

Center cut strip steak grilled and finished with a mustard cognac cream sauce

STEAK FRITES 48

Marinated hanger steak with compound butter and house made truffle fries

SMOKED DUCK 45

Maplewood smoked duck breast, topped with port wine and cherry sauce

HONEY GARLIC GLAZED SALMON 38

Honey, soy sauce, garlic, and Paprika

BLACKENED PORK CHOP 46

Grilled Berkshire pork chop, blackened with cajun seasoning, topped with a orange glaze

LOBSTER TAIL 55

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

SEA BASS 52

Steamed in soy and ginger, topped with julienned vegetables

CHICKEN PICCATA 37

Boneless, free-range, topped with herbs, lemon juice, garlic and parsley, white wine

FILET MIGNON 69

Topped with blue cheese and a red Zinfandel reduction

SPAGHETTI BOLOGNESE 39

Ground beef, tomato sauce, onions, garlic, carrots, and herbs

BEEF SHORT RIB 46

Slow braised in a red wine and fresh herb stock reduction

BAJA STRIPED BASS 42

Pan seared, served with a beet and avocado crudo

RACK OF LAMB 59

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