

# 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

### **SEAFOODSTRUDEL 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