

WEST END GRILL

APPETIZERS

MUSHROOM TRIO 16

Puff pastry dish topped with a trio of wild mushrooms, swiss cheese, blue cheese and a port wine cream sauce

FRIED ARTICHOKE 16

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

ROASTED CAULIFLOWER 14

Roasted with olive oil, turmeric, salt and cracked pepper

CALAMARI 16

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

SHRIMP DUMPLINGS 16

Shrimp, garlic, cilantro, and scallion stuffed wontons, pan fried and finished with a coconut lemongrass drizzle

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

PULLED PORK BAOS 16

Braised pork belly, chili lime sauce and pickled vegetables served in a steamed Bao bun.

TRUFFLE FRIES 12

House made French fries tossed in truffle oil, parmesan cheese and parsley

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

BURRATA RAVIOLI 16

Burrata cheese stuffed ravioli served with a white cream lemon-herb sauce

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

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MAIN COURSES

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

SCALLOPS & FARFALLE 43

Sautéed with wild mushrooms and spinach, tossed in a parmesan cream sauce

DELMONICO STEAK 66

Grilled and topped with a house blend of teriyaki, toasted sesame seeds, sea salt, black pepper, garlic, and parsley

TOFU STIR-FRY 32

Eggplant, onion, red pepper, carrots, and mushrooms sautéed with tofu and rice noodles in a teriyaki plum sauce

PAN-SEARED DUCK 42

Marinated duck breast, pan-seared and served atop a bed of eggplant and zucchini

GRILLED SALMON 36

Grilled and topped with horseradish infused dill crema

BLACKENED PORK CHOP 39

Grilled bone-in Berkshire pork chop, blackened with Cajun seasoning and topped with a fig chutney

LOBSTER TAIL 52

Cold water lobster tail, broiled and topped with a lemon Beurre Blanc sauce

SEA BASS 49

Steamed in soy and ginger, topped with julienned vegetables

HERBED CHICKEN 36

Boneless, free-range, marinated with herbs, lemon juice, garlic, and parsley

FILET BEARNAISE 64

Stuffed with crab meat, topped with house made bearnaise

WEST END BURGER 28

Topped with house made bacon pimento cheese, red onion, and served with our parmesan-truffle fries

BEEF SHORT RIB 42

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 balsamic reduction

RACK OF LAMB 58

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

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