

# WEST END GRILL

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## APPETIZERS

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### **FIG & BRIE TARTLETS 14**

Fig and Brie baked in pastry cups

### **FRIED ARTICHOKE 16**

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

### **ROASTED CAULIFLOWER 16**

Roasted with olive oil, sprinkled with turmeric and seasoning, salt, and cracked pepper

### **FISH TACOS 16**

Crispy fried tilapia, served in a soft flour tortilla, with lettuce, tomato, & topped with Baja cream and roasted tomatillo sauce

### **SHRIMP UDON 16**

Pan-seared Tiger shrimp, Udon noodles, in an Asian inspired sauce, made with lime juice, Chinese spices and a touch of chili oil

### **SEAFOOD STRUDEL 21**

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**

Braised pork belly, topped with apricot marmalade

### **TRUFFLE FRIES 14**

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

### **TUNA TATAKI 18**

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

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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

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All 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. Seasonal Specialty Salads Available for \$9 upgrade or \$13 without entrée.

### **SCALLOPS 48**

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

### **STEAK AU POIVRE 58**

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

### **TOFU STIR-FRY 36**

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

### **SMOKED DUCK 45**

Maplewood smoked duck breast, topped with Port wine, cherry reduction

### **GRILLED SALMON 38**

Grilled and topped with horseradish infused dill crema

### **BLACKENED PORK CHOP TOMAHAWK 44**

Grilled bone-in Berkshire pork chop, blackened and topped with an orange glaze

### **LOBSTER TAIL 55**

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 37**

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

### **FILET MIGNON 66**

Topped with blue cheese and a red Zinfandel reduction

### **GRILLED AHI TUNA 49**

Lightly grilled, served with a Szechuan peppercorn cream sauce, topped with pickled ginger

### **BEEF SHORT RIB 46**

Slow braised in a red wine and fresh herb stock reduction

### **POTATO ENCRUSTED HALIBUT 49**

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

### **RACK OF LAMB 59**

Roasted New Zealand Spring Lamb, coated with Dijon, fresh thyme and rosemary and finished with an Au Jus

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