

WEST END GRILL

APPETIZERS

FIG & BRIE TARTLETS 14

Fig and Brie baked in pastry cups

ARTICHOKE PUFF 16

Artichoke, red bell pepper, basil and garlic on a puff pastry

ROASTED CAULIFLOWER 15

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 SPRING ROLLS 16

Braised pork belly, cabbage, red bell pepper, carrot, served with a sweet chili sauce

TRUFFLE FRIES 13

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

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 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!

SCALLOP RISOTTO 44

Sautéed with wild mushrooms and baby spinach

AMERICAN WAGYU 68

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

TOFU STIR-FRY 34

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

SMOKED DUCK 42

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

GRILLED SALMON CAESAR 36

Grilled and topped with horseradish infused dill crema

BLACKENED PORK CHOP 39

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

LOBSTER TAIL 54

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 MIGNON 68

Topped with blue cheese and a red Zinfandel reduction

RED GROUPEL 49

With a miso glaze, set atop a bed of spicy vegetables

BEEF SHORT RIB 44

Slow braised in a red wine and fresh herb stock reduction

POTATO ENCRUSTED HALIBUT 48

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

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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