



APPETIZERS •

ROASTED GARLIC, SPINACH AND ARTICHOKE DIP 12

Roasted garlic, spinach, artichokes, cream cheese, parmesan cheese, toasted baguette, gluten free bread available

SESAME SEARED TUNA* 18 G

Sesame seed crusted tuna, seared rare, sweet soy sauce, cucumbers, wasabi cream

PEANUT BUTTER, BACON & JALAPENO JAM SLIDERS 12

Three burger sliders, bacon, peanut butter, house made jalapeno jam, mini brioche buns

PARMESAN POLENTA MEATBALLS 12 G

House made meatballs, crispy polenta cakes, marinara

SHRIMP COCKTAIL 3 EACH G

Jumbo shrimp, horseradish cocktail sauce

ROASTED RED PEPPER & SMOKED GOUDA SOUP CUP 6 / BOWL 10 G

Jumbo lump crab meat, crème fraiche, chives

FRENCH ONION SOUP CUP 6 / BOWL 10

Caramelized onions, beef broth, toasted baguette, melted provolone and parmesan cheeses

SALAD, PASTA, AND RICE

CLASSIC CAESAR HALF 5 / FULL 8 G

Romaine lettuce, parmesan crisps, classic caesar dressing

WEDGE SALAD HALF 6 / FULL 10 G

Iceberg lettuce, bacon, tomatoes, blue cheese crumbles, blue cheese dressing

17 WEST SIGNATURE SALAD HALF 6 / FULL 10 G

Mixed greens, kale, broccoli, brussels sprouts, cabbage, mandarin oranges, goat cheese, candied almonds, sweet red wine vinaigrette

SOUTHWEST POWER BOWL 13 G

Black bean, corn, red and green peppers, zucchini, squash, red onion, avocado, heirloom tomatoes, chimichurri sauce, fresh cilantro

SPAGHETTI AND MEATBALLS 18

House made veal and pork meatballs, marinara, spaghetti, gluten free pasta available

GARDEN ALFREDO 18

Cavatappi pasta, spinach, tomatoes, mushroom medley, sundried tomatoes, alfredo sauce

SAUSAGE AND VEAL MANICOTTI 20

House made stuffed manicotti, sausage and veal, ricotta, mozzarella, house made marinara

VEGETABLE STIR FRY 13 G

Broccoli, red peppers, onions, snow peas, carrots, jasmine rice, sliced almonds, teriyaki

Add ons: grilled chicken – 5 · grilled salmon* – 8 · sirloin steak* – 10 · grilled shrimp – 9

LAND AND SEA

LAMB LOIN RACK* 30 G

Bone-in lamb loin chops, 2 count, cranberry rosemary port sauce, mashed sweet potatoes with pecan crumble

CITRUS SOY SALMON* 4 oz. 15 8 oz. 23 G

Grilled salmon, sweet soy, cilantro lime sauce, vegetable medlev

17 WEST MEATLOAF 18 G

House made bacon-wrapped meatloaf, yukon gold mash

BREMEN BURGER* 15 DOUBLE* 20

Classic 8 oz. blend of prime beef cuts, grilled to order, lettuce, tomato, red onion, toasted brioche bun, choice of cheese, hand-cut french fries

bacon, sautéed onions, sautéed mushrooms, blue cheese - 1 each

MAPLE BACON SEA SCALLOPS 44 G

Four pan seared jumbo scallops, crispy bacon, maple glaze, mashed sweet potatoes

CHICKEN PICCATA 18 G

Sautéed lightly breaded chicken breast, capers, roasted red peppers, lemon wine sauce, yukon gold mash

SPICY CRAB CAKE BLT 18 DOUBLE 26

Lump crab cake, fried green tomatoes, bacon, bonfire aioli, mixed greens, hand-cut french fries

GRILLED REUBEN 15

Choice of house made comed beef or thin sliced turkey, swiss cheese, sauerkraut, russian dressing, marble rye, hand-cut french

STEAKS AND CHOPS

Choice of one side

PRIME BONE-IN RIBEYE* 20 oz. 69 G

PRIME N.Y. STRIP* 12 oz. 44 G

PRIME FILET MIGNON* 6 oz. 42 9 oz. 54 12 oz. 66 G

PRIME VEAL CHOP* 12 oz. 37 G

CHOPPED SIRLOIN* 8 oz. 14 10 oz. 16 G

PORK CHOP* 12 oz. 22 G

Add ons: grilled salmon* -8 · jumbo shrimp -9 · jumbo scallops -26 · crumbled blue cheese -2 · sautéed onions or mushrooms -2

All entrees include garden salad and complimentary rolls. Gluten free rolls and buns available.

SIDES

Grilled asparagus 4 G Vegetable medley 4 G Mashed cauliflower 4 G

Yukon gold mashed 4 G Mashed sweet potatoes, pecan crumble 4 G

Baked potato 3 G Hand-cut french fries 3 G Side garden salad 3 G House slaw 4 G

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR REQUIRE SPECIAL FOOD PREPARATION *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR CHANCE FOR FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS