

WELCOME TO THE WEST END GRILL

APPETIZERS

BLUE CHEESE TARTS 14

puff pastry rounds layered with bleu cheese, cream cheese and sun-dried tomatoes topped with pesto, parmesan and chopped walnuts

BRUSSELS 14

sautéed with sweet potatoes, tossed with balsamic and garlic infused olive oil, topped with crispy fried onions

BURRATA RAVIOLI 16

burrata filled ravioli with a sherry marinara sauce , topped with crispy pancetta

FRIED ARTICHOKE 14

artichoke hearts, dredged in parmesan batter and fried, served with mustard aioli sauce

ROASTED CAULIFLOWER 12

roasted with olive oil, turmeric, salt and cracked pepper

CALAMARI 16

panko battered and deep fried with lemon zest, served with chipotle aioli

HONEY MUSTARD SHRIMP 16

wrapped in applewood smoked bacon and marinated in honey mustard served with honey and spicy mustard dipping sauces

LOBSTER TURNOVERS 16

lobster with herbs, spinach, and a creamy cheese blend, wrapped in a phyllo shell topped with herbed tomato cream 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 15

topped with sea salt, brown sugar and herbs then slow roasted, bedded with a spiced mango and ginger chutney

TUNA POKÉ NACHOS 16

sesame ginger marinade, wasabi cream, tomatoes, green onion, pickled ginger aioli, wonton chips and sesame seeds

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

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

LOBSTER & FARFALLE 39

lobster sautéed with wild mushrooms and asparagus, tossed in a parmesan cream sauce

SEA SCALLOPS 46

seared jumbo sea scallops marinated in olive oil and garlic,
topped with morel cream sauce, served with coconut risotto and asparagus

POTATO-ENCRUSTED HALIBUT 40

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

GRILLED SALMON 34

salmon grilled topped with a spicy dill crema

LOBSTER TAIL 48

cold water lobster tail, broiled and topped with a lemon beurre blanc sauce

SEA BASS 46

tender sea bass steamed in soy and ginger, topped with julienned vegetables

Herbed Chicken 34

half of a boneless free-range chicken topped with herbs, lemon juice, garlic and parsley

DELMONICO STEAK 62

grilled and topped with a house blend of teriyaki, sea salt,
black pepper, garlic, and parsley

WEST END BURGER 28

a blend of ground wagyu, short rib and ribeye
topped with pimento cheese, avocado, fried egg and crispy onions
served with our parmesan-truffle fries

BEEF SHORT RIB 39

braised in a red wine and fresh herb stock reduction, topped with a demi-glace

FILET AU POIVRE 47

filet mignon grilled and topped with a French peppercorn brandy cream sauce

SWORDFISH 36

north atlantic swordfish marinated in a basil infused olive oil,
chargrilled and topped with a lemon, caper and balsamic reduction

PETIT FILET 40

grilled and topped with herbed butter, and topped with our parmesan-truffle fries

RACK OF LAMB 56

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