

# WELCOME TO THE WEST END GRILL

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## 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 & ROCK SHRIMP TURNOVERS 16

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

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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.

## MAIN COURSES

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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**

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

### **SEA SCALLOPS 46**

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

### **POTATO-ENCRUSTED HALIBUT 40**

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

### **DUCK BREAST 38**

pan-seared, topped with dried cherries and a port wine reduction

### **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**

boneless, free-range, 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

### **STEAK AU POIVRE 50**

grilled and topped with a French peppercorn brandy cream sauce

### **WEST END BURGER 28**

a premium blend topped with pimento cheese, avocado, fried egg,  
and crispy onions served with our parmesan-truffle fries

### **BEEF SHORT RIB 39**

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 and balsamic reduction

### **RACK OF LAMB 56**

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