

# WESTdinner

<b>Starters</b>	<b>oysters</b> champagne apple mignonette	14
	<b>tuna carpaccio</b> caper aioli, watercress, chili oil	15
	<b>crispy crab cake</b> chili aioli, basil oil, candied lemon zest	14
	<b>fried calamari</b> lemon aioli, arrabiata sauce	15
	<b>mussels and clams</b> chorizo, chickpeas, tomato brodo	16
	<b>eggplant parmesan</b> burrata cheese, oven-dried tomato	14
	<b>bresaola</b> arugula pesto, truffle oil, wild rocket	12
	<b>soup of the day</b>	AQ
<b>Salads</b>	<b>west greens</b> baby red oak, frisee, mache, west vinaigrette	11
	<b>caesar salad</b> baby romaine, pecorino romano, anchovies	10
	<b>west chopped salad</b> feta, sundried tomatoes, kalamata olives, artichokes	13
	<b>heirloom tomato</b> shaved red onion, cucumber ribbons, feta, basil oil	14
	<b>grilled artichoke hearts</b> wild rocket, piave vecchio cheese	14
	<b>imported bufala mozzarella</b> san daniele prosciutto, tomato, balsamic reduction	16
<b>Pastas</b>	<b>porcini gnocchi</b> truffle mushroom cream, basil	12/18
	<b>beef short rib ravioli</b> rosemary fonduta	14/22
	<b>seafood spaghetti</b> salmon, clams, mussels, shrimp, scallops, calamari	18/30
	<b>orecchiette</b> spicy italian sausage, rapini, roasted peppers	14/22
	<b>pappardella alla checca</b> heirloom tomato, shaved garlic, micro basil, olive oil	16/26
	<b>risotto of the day</b>	AQ
<b>Mains</b>	<b>loch duart salmon</b> marjoram summer succotash	28
	<b>mediterranean sea bass</b> lobster ravioli, chive oil, lobster foam	30
	<b>grilled free range half chicken</b> roasted potatoes, pan jus	24
	<b>double thick pork chop</b> crushed yukon gold, apple and celeriac compote	30
	<b>grilled lamb loin</b> fava bean puree, grilled radicchio and balsamic lamb jus	28
	<b>pan roasted halibut</b> sun dried tomato and artichoke fregola, lobster buerre blanc	36
	<b>veal chop milanese</b> salsa verde	39
	<i>premium black angus steaks, dry-aged for 30 days:</i>	
	<b>west dry aged burger</b> ground filet mignon, truffled fries	24
	<b>flat iron steak</b> 12 oz fries	27
	<b>new york strip</b> 14 oz bone-in	36
	<b>ribeye</b> 18 oz bone-in	37
	<b>filet mignon</b> 10 oz	35
<b>bone-in filet</b> 12 oz	45	
<i>steaks served with your choice of sauce: red wine, béarnaise, gorgonzola butter</i>		
<i>seared foie gras supplement</i>	12	
<b>Sides</b>	<b>sauteed rapini</b> lemon, garlic, chili flake	7
	<b>roasted field mushrooms</b> red wine glaze	6
	<b>potatoes</b> choice of - crushed or roasted	6
	<b>grilled asparagus</b> pecorino cheese	7
	<b>sauteed spinach</b> lemon, garlic, chili flake	6
	<b>truffled fries</b> parmesan, shaved truffles	8