

WEST

LOUNGE • RESTAURANT

Antipasti Selections

\$7 each or three for \$18

eggplant parmesan . burrata . slow-roasted tomatoes

crispy calamari . pickled peppers . lemon aioli

chilled tiger shrimp . bloody mary cocktail sauce

marinated spicy olives . sweet & spicy nuts

white anchovies . fennel in lemon-garlic oil

crispy fries . truffle-laced aioli

Starters

baby arugula salad

\$11

burrata . marinated tomatoes . serrano ham . lemon-xvoo vinaigrette

grilled romaine caesar salad

\$10

white anchovy fillet . shaved piave vecchio . crostini

farmers market green salad

\$11

seasonal vegetables . point reyes blue . candied pecans . roasted shallot vinaigrette

add grilled chicken breast

\$14

chefs daily soup

\$9

cioppino seafood stew

\$15

shrimp . calamari . mussels . salmon . grilled focaccia

yellow fin tuna tartar

\$14

avocado . tomato . cucumber . shallots . crostini

grilled daily flat bread pizzezza

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Pasta / Risotto

shrimp scampi linguine

\$23

teardrop tomato . garlic . italian parsley . lemon . chili flakes

penne pasta with puttanesca

\$18

anchovy . capers . garlic . tomato . yellow pepper . spicy olives

chefs daily risotto

\$21

Main Course

pan seared market salmon

\$27

eggplant caponata . balsamic reduction

roasted pendleton farms pork chop

\$24

crushed potatoes . summer peach gastrique

roasted free range jidori chicken

\$23

tabouleh couscous . rainbow chard . au jus

niman ranch all natural burger

\$16

romaine . grilled onion . tomato . toasted brioche

house made 1000 island . french fries

grilled bone in New York

\$34

grilled cluster of oyster mushrooms . gremolata butter

Sides

sautéed baby spinach

\$7

garlic . shallots . chili flakes . lemon

grilled asparagus

\$7

gremolata butter

roasted marble potatoes
garlic . parsley

\$7

Manuel D. Medina

20% gratuity added to total check on parties of six or more.