

# 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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## Sandwiches

**soup & sandwich**

\$12

grilled dry jack cheese panini . roasted tomato soup

**serrano ham-caprese panini**

\$14

serrano ham . burrata . basil pesto . tomato

**niman ranch all natural burger**

\$16

romaine . grilled onion . tomato . toasted brioche

house made 1000 island . french fries

## 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

