

# WEST

LOUNGE • RESTAURANT

## SMALL PLATES

BUTTERMILK MARINATED "CRISPY" CALAMARI ARRABIATA SAUCE AND LEMON-GARLIC AIOLI	10
AHI TUNA CRUDO WILD ARUGULA, SHAVED SHALLOTS, SLICED RED CHILI, LEMON ZEST, BALSAMIC GASTRIQUE	14
CHEFS' GRILLED FLATBREAD PIZZETTA	10
PRINCE EDWARD ISLAND MUSSELS IN ACQUA PAZZA SPICY WHITE WINE TOMATO BROTH, FRESH TOASTED BAGUETTE	18
CHILLED MARINATED "SPICY" SHRIMP PETITE SPRING HERBS, ORGANIC TOMATO VINAIGRETTE	12

## SALADS

HEIRLOOM TOMATO SALAD FRESH MOZZARELLA, BASIL, EXTRA VIRGIN OLIVE OIL, FIG-BALSAMIC REDUCTION	12
CHOPPED ROMAINE CAESAR WHITE ANCHOVIES, PARMESAN-REGGIANO, FOCACCIA CROUTONS	10
FARMERS MARKET GREEN SALAD BALSAMIC-ROASTED SHALLOT VINAIGRETTE, PEPPERED GOAT CHEESE	8

## PASTA

HANDMADE ORGANIC SPINACH AND RICOTTA RAVIOLIS BASIL LEAVES, LEMON-GARLIC CREAM SAUCE	18
PAPPARDELLE PASTA WITH WILD MUSHROOMS SAGE, MICRO THYME, PARMESAN-REGGIANO, SAUCE DI VINO BIANCO	20
SPAGHETTI AND "MEATBALL" GRASS-FED NIMAN RANCH GROUND BEEF, PARMESAN-REGGIANO, MARINARA SAUCE	18

## FISH

BRAISED ALASKAN HALIBUT SAFFRON RISOTTO, MIXED PETITE SPRING HERBS, GOLDEN BALSAMIC	26
PAN-ROASTED LOCH DUART SALMON LIGHTLY SAUTÉED ORGANIC SPINACH, PANCETTA-CANNELLINI BEAN RAGOUT	24

## MEAT

ROASTED FREE RANGE JIDORI CHICKEN CARAMELIZED CIPOLLINI ONIONS, MARBLE POTATOES, SWISS CHARD, AU JUS	24
ROASTED NEW ZEALAND RACK OF LAMB FAVA BEAN AND TEARDROP TOMATO COUSCOUS SALAD, MINT, PEPPERED DEMI-GLACE	28

### GRILLED ALL-NATURAL STEAKS

ALL STEAKS COME WITH ROASTED GARLIC-DEMI SAUCE, LEMON AND A CHOICE OF ONE VEGETABLE

DELMONICO NEW YORK STEAK .14 OZ	36
BONE-IN FILET MIGNON .12 OZ	39
BONE-IN RIBEYE .12 OZ	36
CHATEAU FILET .8 OZ	32

## VEGETABLES

GRILLED ASPARAGUS WITH GREMOLATA BUTTER	8
SAUTÉED WILD MUSHROOMS WITH MICRO THYME	8
ROASTED GARLIC MARBLE POTATOES	7
LIGHTLY SAUTÉED ORGANIC BABY SPINACH	5
GRILLED LEMON ZESTED BROCCOLINI	5
CANNELLINI BEAN RAGOUT WITH PANCETTA	6