

ENTREES

CHIPOTLE SAFFRON FETTUCCINE

HOMEMADE SAFFRON FETTUCCINE, ASPARAGUS, CHERRY TOMATO, CORN, SUNDRIED TOMATO, BACON, CILANTRO IN A CHIPOTLE CREAM SAUCE WITH A CHOICE OF SHRIMP OR CHICKEN... 28

CIOPPINO COASTAL STYLE

FRESH FISH, WILD SHRIMP, CALAMARI, CLAMS AND CARLSBAD MUSSELS IN A MILD SPICY TOMATO BROTH. SERVED OVER ROASTED YUKON GOLD POTATOES AND TOPPED WITH GRILLED HERB BREAD... 32

LINGUINE WITH CLAMS

FRESH MANILA CLAMS, GARLIC, RED CHILI FLAKES, FRESH PARSLEY AND WHITE WINE ... 26

VEAL OSSOBUCO RAVIOLIS

HOMEMADE VEAL RAVIOLIS SERVED WITH MIXED WILD PORCINI MUSHROOMS IN A LIGHT GARLIC CREAM SAUCE... 26

DEL MAR CRAB RAVIOLIS

HOMEMADE CRAB RAVIOLI IN A LIGHT LOBSTER CREAM SAUCE.. 26

WEST END ANGUS CHEESEBURGER

8OZ. ANGUS BEEF BURGER, SHARP CHEDDAR, LETTUCE, TOMATO, PICKLED RED ONIONS, CHIPOTLE AIOLI, BRIOCHE BUN. SIDE OF MIXED GREENS AND HOUSE GARLIC FRIES... 22

HOUSE SPECIALTIES

SALMON ROMAN STYLE

FRESH SCOTTISH SALMON SAUTEED WITH BABY ARTICHOKES, CAPERS, WHITE WINE REDUCTION SERVED WITH GARDEN RISOTTO... 32

CHICKEN SALTIMBOCCA

CHICKEN SCALOPPINE WITH PARMA, SAGE AND FINISHED IN A WHITE WINE SAUCE SERVED WITH HOUSE MASHED POTATOES AND MIXED SEASONAL VEGETABLES.....29

SAVORY BEEF MEATLOAF

CLASSIC HOMEMADE MEATLOAF WITH CHEDDAR CHEESE, EGGS, PANKO BREAD CRUMBS AND ONIONS WITH A DEMI-GLACE TOP. SERVED WITH HOUSE MASHED POTATOES AND MIXED SEASONAL VEGETABLES SAUTEED IN EXTRA VIRGIN OLIVE OIL... 26

ANGUS SHORT RIB

CABERNET BRAISED PRIME BEEF SHORT RIBS, GARLIC, PARSNIPS, CARROTS, LEEKS, SHIITAKE MUSHROOMS, MASHED POTATOES AND BABY SPINACH... 36

CRUSTED PORK LOIN

COLEMAN NATURAL PANKO CRUSTED OVEN ROASTED PORK TENDERLOIN IN AN APPLE PEAR CRANBERRY CHUTNEY SERVED WITH MASHED POTATOES AND SAUTEED GARDEN VEGETABLES... 29

CRISPY-SKINNED DUCK LEG CONFIT

TWO CRISPY DUCK LEGS GLAZED WITH A BLOOD ORANGE REDUCTION SERVED WITH FINGERLING ROASTED POTATOES AND SEASONAL VEGETABLES SAUTEED IN EXTRA VIRGIN OLIVE OIL... 36

HUNTER'S STYLE LAMB SHANK

SUPERIOR FARMS SLOW-BRAISED LAMB WITH SHIITAKE MUSHROOMS, TOMATOES, CELERY, ONIONS AND CARROTS IN A RED WINE SAUCE SERVED ATOP GARDEN RISOTTO.. 38

ROBESPIERRE CUT

GRILLED PRIME FLAT IRON STEAK SERVED SLICED ON A BED OF SAUTEED SPINACH WITH CHIMICHURRI SAUCE AND FINGELING ROASTED POATOES.. 32

KIDS MENU

CRISPY CHICKEN STRIPS

SERVED WITH RANCH DRESSING AND FRENCH FRIES... 12

PENNE MARINARA OR PENNE ALFREDO... 12

CHEESE FLAT BREAD... 12

DINNER



STARTERS

BAKED GOAT CHEESE (GF) (V)

WARM CHEVRE, HOUSE BASIL PESTO (contains walnuts), ROASTED GARLIC AND RED WINE CARAMELIZED ONIONS SERVED WITH HERBED CROSTINI... 15

ARTICHOKES GIUDEA (GF) (V) (VG)

OVEN BAKED BABY ARTICHOKES WITH OLIVE OIL, GARLIC AND SPRINKLED WITH FRESH PARSLEY AND FRESH BASIL... 18

DUCK POTSTICKERS

FILLED WITH NAPA CABBAGE, SHIITAKE MUSHROOM IN A LEMONGRASS SOY GINGER GARLIC SAUCE... 14

HEIRLOOM BURRATA (GF) (V)

DICED HEIRLOOM TOMATOES, DICED ROASTED BEETS AND FRESH BASIL DRIZZLED WITH A WHITE BALSAMIC GLAZE... 16

MAUI SHRIMP

COCONUT CRUSTED SHRIMP SERVED WITH CABBAGE SLAW AND SWEET SPICY THAI SAUCE ... 18

CRISPY CALAMARI

PANKO CRUSTED WITH WASABI AIOLI ... 17

CRISPY CRAB

BLUE CRAB CAKE SERVED ATOP BABY ARUGULA WITH A GRAPEFRUIT VINAIGRETTE AND PICKLED VEGGIES. DRIZZLED WITH CHILI OIL... 21

SPANIARD OCTOPUS CARPACCIO

THINLY SLICED WITH FRESH OREGANO, FRESH PARSLEY, FRESH ARUGULA SERVED WITH A HERBED CROSTINO, E.V.O.O... 18

BAJA CEVICHE (GF)

DICED SHRIMP, DICED TOMATO, CUCUMBER, RED ONION, CILANTRO, TOPPED WITH AVOCADO AND SERVED WITH TOSTADA CHIPS ... 16

AHI TUNA POKE

DICED FRESH AHI TUNA, CRISPY WONTON, CILANTRO, AVOCADO, DICED MANGO, SESAME SEEDS DRIZZLED WITH A SPICY SOY SAUCE ... 22

COCONUT CURRY MUSSELS

FRESH MUSSELS, COCONUT MILK, CURRY, SHALLOTS, WHITE WINE, PARSLEY SERVED WITH GRILLED BREAD... 22

FLAT BREADS

FARMER - GOAT CHEESE, SLICED D'ANJOU PEAR, CARAMELIZED ONIONS AND DRIZZLED WITH BALSAMIC REDUCTION ... 18

PESTO & SAUSAGE - HOMEMADE BASIL PESTO SAUCE, ITALIAN MILD SAUSAGE AND FONTINA CHEESE ... 18

SALADS & SOUP

ADD BREAST OF CHICKEN \$8 GRILLED SALMON \$12 GRILLED LARGE SHRIMP \$12

NEW WEDGE (GF) (V)

BOSTON LETTUCE, DICED D'ANJOU PEAR, ROASTED HAZELNUTS, APPLEWOOD BACON, DICED AVOCADO, PEAR GORGONZOLA VINAIGRETTE... 16

WEST END CAESAR (GF) (V)

ROMAINE, HOUSE MADE CROUTONS, SHAVED PARMESAN TOSSED IN A CREAMY CAESAR DRESSING... 13

BABY SPINACH (GF)

SLICED APPLE, ROASTED BEETS, PICKLED RED ONION, DRIED CRANBERRY, GOAT CHEESE, CARAMELIZED WALNUTS WITH RASPBERRY VINAIGRETTE... 15

TROPICALE (GF) (V)

BABY ARUGOLA SALAD, HEARTS OF PALM, DICED MANGO, AVOCADOS WITH LEMON VINAIGRETTE... 14

NICOISE DEL MAR

SEARED AND BLACKENED TUNA ATOP MIXED GREENS, FRENCH STRING BEANS, FINGERLING POTATOES, CHERRY TOMATO, HARD BOILED EGG, RED ONION, OLIVES AND LEMON-VINEIGRETTE... 26

CRAB LOUIE

BLUE CRAB MEAT, AVOCADO, CUCUMBER, ASPARAGUS, HARD BOILED EGG, GRAPE TOMATOES, LEMON WEDGE, BOSTON LETTUCE, LOUIE DRESSING... 26

NEW ENGLAND CLAM CHOWDAH

AWARD WINNING CHOWDAH MADE WITH WHOLE MANILLA CLAMS... CUP... 9 BOWL... 14