

12 West

Starters

STUFFED MUSHROOMS

Garlic-Herb Cream Cheese, Melted Cheddar \$9.95

TRUFFLE FRIES

Hand Cut Steak Fries, Truffle Oil, Signature Garlic Sauce, Fresh Herbs \$10.25

CAJUN SEAFOOD DIP

Seafood Blend, Cream Cheese, Peppers, Onions, Celery, Cajun Spices, Crudités, Warm Flat Bread \$12.95

HUMMUS PLATE

Roasted Garlic Hummus, Warm Flat Bread, Feta Cheese, Crudité \$10.50

FRIED GOAT CHEESE

Panko Breaded, Tomato Jam, Fresh Basil. Balsamic Glaze \$12.50

CHARRED CAULIFLOWER

Lemon Infused Olive Oil, Parmesan, Fresh Parsley \$10.25

FRIED GREEN TOMATOES

Cajun Remoulade, Pico de Gallo \$11.25

CHARCUTERIE BOARD

Chef's Selections of Cured Meats, Gourmet Cheeses & Accompaniments \$20.00

Salads & Soups

CHICKEN COBB

Fried, Grilled or Blackened Chicken, Romaine, Bacon, Tomato, Red Onion, Cucumber, Cheddar Cheese, Buttermilk Ranch \$12.00

FARMER'S MARKET

Mixed Greens, Apples, Cran-Raisins, Strawberries, Grapes, Tomato, Red Onion, Cucumber, Feta, Red Wine Vinaigrette \$11.50

FRESH KALE

Fresh Kale, Currants, Marcona Almonds, Lemon, Parmesan Cheese, EVOO \$10.00

CAPRESE

Amish Tomatoes, Fresh Basil, Burrata Cheese, Olive Oil, Balsamic Glaze \$10.50

GRILLED STEAK*

Grilled Steak, Mixed Greens, Bacon, Tomato, Red Onion, Cucumber, Pepperoncinis, Goat Cheese \$13.95

STRAWBERRY SPINACH

Spinach, Fresh Strawberries, Walnuts, Feta Cheese, Poppyseed Dressing \$10.50 Small Portion \$7.50

CAESAR*

Romaine, Croûtons, aged Parmesan Cheese, House Made Caesar Dressing \$9.75 Small Portion \$6.75

SPRING MIX DINNER SALAD

Spring Mix, Cucumber, Tomato, Red Onion, Croûtons \$4.00 Add Crumbled Bleu Cheese \$1

LOADED BAKED POTATO SOUP

Cheddar Cheese, Bacon, Scallions Bowl \$4.99 Cup \$3.99

SOUP DU JOUR

Ask Your Server About Today's Selection Bowl \$4.99 Cup \$3.99

DRESSING CHOICES

*ADD GRILLED OR BLACKENED CHICKEN TO YOUR SALAD FOR \$2, GRILLED SHRIMP FOR \$5, SALMON FOR \$8 OR AHI TUNA FOR \$8

Buttermilk Ranch, Bleu Cheese, 1000 Island, Honey Mustard, Sweet Italian, Red Wine Vinaigrette, Balsamic Vinaigrette, Fat Free Raspberry Vinaigrette, Poppyseed, Wine & Cheese, Honey-Lime Balsamic, Feta & Olive Oil

Small Plates

PETITE FILET*

5-ounce grilled Filet, Caramelized Onions, Bleu Cheese, Sweet Balsamic Glaze, Whipped Potatoes \$19.50

SEARED SCALLOPS*

Creamed Cauliflower, Roasted Tomatoes, Grilled Sweet Corn, Lemon-Herb Aioli \$16.50

SUMMER SHRIMP SKILLET

Zucchini, Squash, Red Onion, Fresh Jalapeño, Cilantro, Warm Flat Bread \$16.50

TEQUILA GLAZED SALMON*

Grilled Wild Caught Salmon, Tequila-Agave Glaze, Quinoa-CousCous Pilaf, Pineapple Salsa \$15.95

BLACKENED CHICKEN

Jasmine Rice, Pineapple Salsa, Sweet Soy Glaze \$13.50

BACON WRAPPED MEATLOAF

Honey-Chipotle Ketchup, Whipped Potatoes \$14.25

TRUFFLE RISOTTO

Wild Mushrooms, Grilled Asparagus, Truffle Oil \$14.00

CRAB CAKES

Fried Green Tomatoes, Housemade Pimento Cheese, Whiskey-Honey Glaze \$15.50

Burgers

CLASSIC*

BACON HAVARTI*

OLD SOUTH*

THE KNOCKOUT*

THE HANGOVER*

DISCO INFERNO*

OUR HALF POUND, HAND PATTIED SIGNATURE BURGERS ARE SERVED WITH SHOESTRING FRIES*.
*YOU MAY SUBSTITUTE PARMESAN HERB FRIES, SOUP OR SALAD FOR \$1.00 OR ONION RINGS OR SEASONED SWEET POTATO FRIES FOR \$1.50.

Made Just About Any Way You Want It...Leaf Lettuce, Fresh Tomato, Red Onion, Buttered Brioche Bun \$10.00

Smoked Bacon, Havarti Cheese, Signature Garlic Sauce, Buttered Brioche Bun \$11.75

Fried Green Tomatoes, House Made Pimento Cheese, Bacon, Chipotle Mayo, Buttered Brioche Bun \$12.25

Roasted Jalapeño Cream Cheese, Signature Garlic Sauce, Bacon-Onion Jam, Buttered Brioche Bun \$12.25

Cheddar, Bacon, Fried Egg, Honey-Chipotle Ketchup, Buttered Brioche Bun \$12.50

Double Pepper Jack, Spicy House Made Pepper Relish, Onion Tanglers, Chipotle Mayo, Buttered Brioche Bun \$12.00

*ADD BACON, SAUTÉED MUSHROOMS, CARAMELIZED ONIONS, BLEU CHEESE, GOAT CHEESE OR AGED WHITE CHEDDAR FOR \$1.00
*ADD CHEDDAR, AMERICAN CHEESE, SWISS, PEPPER JACK OR HAVARTI FOR 50¢

RARE: A COOL RED CENTER. MEDIUM-RARE: A COOL PINK CENTER. MEDIUM: A WARM PINK CENTER. MEDIUM-WELL: SOME PINK. WELL DONE: NO PINK. PLEASE ALLOW 15 TO 20 MINUTES FOR A WELL DONE BURGER.

Sandwiches

SALMON BLT*

FRIED EGGPLANT

WHITE CHEDDAR PHILLY

GRILLED CHICKEN CRISTO

THE CHICKEN JAM

SANDWICHES ARE SERVED WITH SHOESTRING FRIES*.
*YOU MAY SUBSTITUTE PARMESAN HERB FRIES, SOUP OR SALAD FOR \$1.00 OR ONION RINGS OR SEASONED SWEET POTATO FRIES FOR \$1.50.

Grilled Wild Caught Salmon, Crisp Bacon, Tomato, Lettuce, Basil-Pesto Mayo, Toasted Wheat Berry Bread \$12.75

Goat Cheese, Fresh Spinach, Tomato Jam, Toasted Baguette \$10.75

Shaved Black Angus Ribeye, sautéed Mushrooms, Caramelized Onions, White Cheddar, Toasted Baguette \$12.50

Grilled Chicken Breast, Smoked Ham, Bacon, Raspberry Cream Cheese, Buttered Brioche Bun \$12.00

Grilled Chicken Breast, Bacon-Onion Jam, Tomato Jam, Goat Cheese, Buttered Brioche Bun \$12.00

*ALL SANDWICHES ARE AVAILABLE AS A WRAP - ADD 50¢

Dinner

PAN-SEARED FILET*

BLACK ANGUS RIB EYE*

CAJUN STEAK & HASH*

BOURBON GLAZED PORK CHOPS

CHICKEN & ASPARAGUS

SUMMER ROASTED SALMON*

CRISPY ORANGE DUCK BREAST

SPICY MAC & CHEESE

CREOLE SHRIMP FETTUCCINE*

CREAMY SCALLOP PENNE*

CHICKEN FETTUCCINE

ALL DINNERS ARE SERVED WITH YOUR CHOICE OF SPRING MIX DINNER SALAD OR CUP OF SOUP*.
*YOU MAY SUBSTITUTE A CAESAR SALAD FOR \$1.25 OR A STRAWBERRY SPINACH SALAD FOR \$2.25.

Garlic Sauce, Side By Side Potatoes, Baby Green Beans \$36.00

Smoked Onion-Bacon Butter, Side By Side Potatoes, Baby Green Beans \$30.00

Grilled Sirloin, Blackened Shrimp, Andouille-Potato Hash, Grilled Asparagus, Cajun Cream \$26.50

Bourbon-Molasses Glaze, Side By Side Potatoes, Baby Green Beans \$24.00

Grilled Chicken Breast, Grilled Asparagus, Wild Mushrooms, Herb Risotto, Asiago Cream \$22.00

Zucchini Noodles, Roasted Tomatoes, Fresh Basil. Lemon-Herb Aioli \$26.50

Creole Honey-Orange Sauce, Jasmine Rice, Charred Orange, Grilled Asparagus \$22.50

Blackened Chicken, Queso Cream, Penne Pasta, Fried Onion Tanglers, Red Pepper Flake \$19.50

Blackened Shrimp, Andouille Sausage, Creole-Tomato Cream Sauce \$24.00

Seared Sea Scallops, Sundried Tomatoes, Sweet Peas, Bacon, Parmesan Cream \$26.00

Grilled Chicken, Wild Mushrooms, Asparagus, Roasted Tomatoes, Parmesan Cream \$18.95

FRIED GREEN TOMATOES \$6.00

QUINOA-COUSCOUS PILAF \$4.00

ANDOUILLE HASH \$6.25

CREAMED CAULIFLOWER \$6.00

SIDE BY SIDE POTATOES \$4.25

WHITE CHEDDAR MAC & CHEESE \$5.50

BEER BATTERED ONION RINGS \$5.50

CRISPY MAPLE BRUSSELS SPROUTS \$5.25

**NOTICE: Consuming raw or undercooked meats, seafood, shellfish, milk or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Consult your physician or public health official for further information.