

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 OR SALMON 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