

12West

Starters

STUFFED MUSHROOMS

TRUFFLE FRIES

CAJUN SEAFOOD DIP

CAROLINA CHIPS

BAKED GOAT CHEESE

CHARRED CAULIFLOWER

FRIED GREEN TOMATOES

CHARCUTERIE BOARD

Garlic-Herb Cream Cheese, Melted Cheddar \$9.95

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

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

Pub Chips, Carolina BBQ Sauce, House Smoked Brisket, Queso Cheese, Jalapeño, Scallion \$11.50

Bacon-Onion Jam, Toasted Ciabatta Baguette \$12.50

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

Cajun Remoulade, Pico de Gallo \$11.25

Chef's Selections of Cured Meats, Gourmet Cheeses & Accompaniments \$22.00

Salads & Soups

CHICKEN COBB

ROASTED BEETS & GOAT CHEESE

HONEY-GARLIC SHRIMP*

FARMER'S MARKET

FRESH KALE

GRILLED STEAK*

STRAWBERRY SPINACH

CAESAR*

SPRING MIX DINNER SALAD

LOADED BAKED POTATO SOUP

SOUP DU JOUR

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

Roasted Golden Beets, Whipped Goat Cheese, Arugala, Candied Walnuts, Lemon Vinaigrette \$11.00

Honey-Garlic Glazed Fried Shrimp, Romaine, Tomato, Red Onion, Almonds, Wonton Strips, Ranch Drizzle \$12.50

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

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

Grilled Steak, Mixed Greens, Bacon, Tomato, Red Onion, Cucumber, Pepperoncinis, Goat Cheese \$14.00

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

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

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

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

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

*ADD GRILLED OR BLACKENED CHICKEN TO YOUR SALAD FOR \$2.50, GRILLED SHRIMP FOR \$6 OR SALMON FOR \$8

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

Small Plates

PETITE FILET*

TEQUILA GLAZED SALMON*

BACON WRAPPED SCALLOPS*

CAJUN SHRIMP*

COUNTRY SMOTHERED CHICKEN

HONEY GARLIC BEEF

SMOKEY ANCHO BEEF STEW

BACON WRAPPED MEATLOAF

BUTTERNUT SQUASH MAC & CHEESE

CRAB CAKES

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

Grilled Wild Caught Salmon, Tequila-Agave Glaze, Quinoa-CousCous Pilaf, Corn & Black Bean Salsa \$16.00

Pimento Cheese Grits, Whiskey-Honey Glaze \$17.50

Blackened Shrimp, Johnny Cakes, Tomato Jam, Candied Bacon, Brandy-Maple Glaze \$17.50

Pan Seared Chicken Breast, Whipped Potatoes, Carrots, Onions, Peas, Sherry Cream, Buttermilk Biscuit \$15.00

Filet Tips, Onions, Broccoli, Mushrooms, Honey Garlic Glaze, Jasmine Rice \$18.25

Filet Tips, Onions, Carrots, Ancho Pepper-Tomato Sauce, Whipped Potatoes, Johnny Cakes \$17.75

Honey-Chipotle Ketchup, Whipped Potatoes \$14.50

Roasted Butternut Squash, Smoked Bacon, Fontina Cream, Sweet Corn Bread Crumble \$15.00

Fried Green Tomatoes, Housemade Pimento Cheese, Whiskey-Honey Glaze \$16.00