

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, Parmesan \$10.25

CAJUN SEAFOOD DIP

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

CAROLINA CHIPS

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

BAKED GOAT CHEESE

Bacon-Onion Jam, Toasted Ciabatta Baguette \$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 \$22.00

Salads & Soups

CHICKEN COBB

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

ROASTED BEETS & GOAT CHEESE

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

HONEY-GARLIC SHRIMP*

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

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

GRILLED STEAK*

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

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 \$2.50, 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*

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

TEQUILA GLAZED SALMON*

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

BACON WRAPPED SCALLOPS*

Pimento Cheese Grits, Whiskey-Honey Glaze \$17.50

CAJUN SHRIMP*

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

COUNTRY SMOTHERED CHICKEN

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

HONEY GARLIC BEEF

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

SMOKEY ANCHO BEEF STEW

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

BACON WRAPPED MEATLOAF

Honey-Chipotle Ketchup, Whipped Potatoes \$14.50

BUTTERNUT SQUASH MAC & CHEESE

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

CRAB CAKES

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