

12 West

Starters

STUFFED MUSHROOMS	Garlic-Herb Cream Cheese, Melted Cheddar \$10.25
PIMENTO CHEESE DIP	Hot Pepper Jelly, Fried Pita, Crudités \$11.50
CAROLINA CHIPS	Pub Chips, Carolina BBQ Sauce, House Smoked Brisket, Beer Cheese, Jalapeño, Scallion \$12.50
SESAME MEATBALLS	Korean BBQ Sauce, Fried Wontons, Green Onion \$14.00
CHARRED CAULIFLOWER	Lemon Infused Olive Oil, Parmesan, Fresh Parsley \$10.75
CRISPY BRUSSELS SPROUTS	Sesame Creme, Sweet Chili Glaze, Honey Roasted Peanuts \$10.75
CAJUN SEAFOOD DIP	Seafood Blend, Cream Cheese, Peppers, Onions, Celery, Cajun Spices, Crudités, Warm Flat Bread \$13.25
FRIED GREEN TOMATOES	Cajun Remoulade, Pico de Gallo \$11.75
CHARCUTERIE BOARD	Chef's Selections of Cured Meats, Gourmet Cheeses & Accompaniments \$23.50

Salads & Soups

CHICKEN COBB	Fried, Grilled or Blackened Chicken, Romaine, Bacon, Tomato, Red Onion, Cucumber, Cheddar Cheese, Buttermilk Ranch \$12.50
CAPRESE	Amish Tomatoes, Fresh Basil, Burrata Cheese, Olive Oil, Balsamic Glaze \$11.50
ROASTED BEETS & GOAT CHEESE	Roasted Golden Beets, Whipped Goat Cheese, Arugula, Candied Walnuts, Lemon Vinaigrette \$11.50
FARMER'S MARKET	Mixed Greens, Apples, Cran-Raisins, Strawberries, Grapes, Tomato, Red Onion, Cucumber, Feta, Red Wine Vinaigrette \$11.75
FRESH KALE	Fresh Kale, Currants, Marcona Almonds, Lemon, Parmesan Cheese, EVOO \$10.50
AHI AVO-LIME*	Seared Ahi Tuna, Mixed Greens, Tomatoes, Corn-Black Bean Salsa, Fried Wontons, Avocado-Lime Dressing \$13.50
GRILLED STEAK*	Grilled Steak, Mixed Greens, Bacon, Tomato, Red Onion, Cucumber, Pepperoncinis, Goat Cheese \$14.75
STRAWBERRY SPINACH	Spinach, Fresh Strawberries, Walnuts, Feta Cheese, Poppyseed Dressing \$10.75 Small Portion \$7.75
CAESAR*	Romaine, Croûtons, aged Parmesan Cheese, House Made Caesar Dressing \$9.95 Small Portion \$6.95
SPRING MIX DINNER SALAD	Spring Mix, Cucumber, Tomato, Red Onion, Croûtons \$4.25 Large Portion \$9.25 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 \$6.50, SALMON FOR \$8.50 OR GRILLED STEAK FOR \$10.50 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, Avocado-Lime

Small Plates

PETITE FILET*	5-ounce grilled Filet, Caramelized Onions, Bleu Cheese, Sweet Balsamic Glaze, Whipped Potatoes \$19.75
HONEY-BOURBON BEEF*	Filet Tips, Honey-Bourbon Demi Glace, Onions, Wild Mushrooms, Mashed Potatoes \$18.50
BRIAN'S BLACKENED SHRIMP*	Blackened Shrimp, Creamed Cauliflower, Pimento Cheese Puff, Spiced Honey \$16.50
TEQUILA GLAZED SALMON*	Grilled Wild Caught Salmon, Tequila-Agave Glaze, Quinoa-CousCous Pilaf, Avocado Salsa \$16.50
BACON WRAPPED MEATLOAF	Honey-Chipotle Ketchup, Whipped Potatoes \$15.00
BRUSCHETTA CHICKEN	Grilled Chicken Breast, Balsamic Marinated Tomatoes, Buratta Cheese, Fresh Basil, Grilled Ciabatta \$16.00
CRAB CAKES	Arugula, Lemon Vinaigrette, Corn-Black Bean Relish, Avocado Lime Sauce \$16.00
AHI TUNA	Jasmine Rice, Sweet & Spicy Slaw, Pickled Red Onion, Candied Ginger, Chlii Threads \$15.00