

# 12West

## Starters

**STUFFED MUSHROOMS**

**CRAB RANGOON DIP**

**BACON WRAPPED DATES**

**BUFFALO CHICKEN DIP**

**TRUFFLE FRIES**

**SESAME MEATBALLS**

**CHARRED CAULIFLOWER**

**CRISPY BRUSSELS SPROUTS**

**FRIED GREEN TOMATOES**

**CHARCUTERIE BOARD**

Garlic-Herb Cream Cheese, Melted Cheddar \$10.95

Crab Blend, Cream Cheese, Spicy Wonton Chips \$14.00

Goat Cheese, Smoked Bacon, Balsamic Reduction, Spiced Honey \$13.75

Spicy House Sauce, Cream Cheese, Crudités, Warm Flat Bread \$13.50

Hand Cut Steak Fries, Parmesan, Fresh Herbs, Truffle Oil, Signature Garlic Sauce \$11.50

Korean BBQ Sauce, Fried Wontons, Green Onion \$14.75

Lemon Infused Olive Oil, Parmesan, Fresh Parsley \$11.50

Sesame Creme, Sweet Chili Glaze, Honey Roasted Peanuts \$11.50

Cajun Remoulade, Pico de Gallo \$12.50

Chef's Selections of Cured Meats, Gourmet Cheeses & Accompaniments \$25.00

## Salads & Soups

**CHICKEN COBB**

**FARMER'S MARKET**

**FRESH KALE**

**ASIAN AHI\***

**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 \$12.75

Mixed Greens, Apples, Cran-Raisins, Strawberries, Grapes, Tomato, Red Onion, Cucumber, Feta, Red Wine Vinaigrette \$12.00

Fresh Kale, Currants, Marcona Almonds, Lemon, Parmesan Cheese, EVOO \$10.75

Seared Ahi Tuna, Arugula, Pears, Radish, Fried Wontons, Ginger Sesame Dressing \$14.75

Grilled Steak, Mixed Greens, Bacon, Tomato, Red Onion, Cucumber, Pepperoncinis, Goat Cheese \$15.50

Spinach, Fresh Strawberries, Walnuts, Feta Cheese, Poppyseed Dressing \$10.95 Small Portion \$7.95

Romaine, Croûtons, aged Parmesan Cheese, House Made Caesar Dressing \$10.25 Small Portion \$7.50

Spring Mix, Cucumber, Tomato, Red Onion, Croûtons \$4.50 Large Portion \$9.50 Add Crumbled Bleu Cheese \$1

Cheddar Cheese, Bacon, Scallions Bowl \$5.75 Cup \$4.75

Ask Your Server About Today's Selection Bowl \$5.75 Cup \$4.75

\*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, Poppyseed, Wine & Cheese, Honey-Lime Balsamic, Ginger Sesame, Avocado-Lime

## Small Plates

**PETITE FILET\***

**AHI TUNA**

**HONEY-BOURBON BEEF\***

**BRIAN'S BLACKENED SHRIMP\***

**TEQUILA GLAZED SALMON\***

**CRAB CAKES**

**BACON WRAPPED MEATLOAF**

**COUNTRY SMOTHERED CHICKEN**

**TRUFFLE RISOTTO**

5-ounce grilled Filet, Caramelized Onions, Bleu Cheese, Sweet Balsamic Glaze, Whipped Potatoes \$20.00

Jasmine Rice, Sesame Ginger Slaw, Ponzu Sauce \$16.00

Filet Tips, Honey-Bourbon Demi Glace, Onions, Wild Mushrooms, Mashed Potatoes \$18.95

Blackened Shrimp, Creamed Cauliflower, Pimento Cheese Puff, Spiced Honey \$17.50

Grilled Wild Caught Salmon, Tequila-Agave Glaze, Quinoa-CousCous Pilaf, Avocado Salsa \$16.95

Arugula, Lemon Vinaigrette, Corn-Black Bean Relish, Avocado Lime Sauce \$16.00

Honey-Chipotle Ketchup, Whipped Potatoes \$15.95

Fried Chicken Breast, Mushrooms, Onions, Peas, Sherry Cream Sauce, Mashed Potatoes, Buttermilk Biscuit \$16.75

Wild Mushrooms, Asparagus, Truffle Oil \$15.75