

12 West

Starters

STUFFED MUSHROOMS
BUFFALO SHRIMP
HUMMUS PLATE
CRAB RANGOON DIP
TRUFFLE FRIES
CHARRED CAULIFLOWER
CRISPY BRUSSELS SPROUTS
FRIED GREEN TOMATOES

Garlic-Herb Cream Cheese, Melted Cheddar \$11.50

Fried Shrimp, House Buffalo Sauce, Crispy Smoked Bacon, Whipped Mascarpone-Bleu Cheese Dip \$15.00

Roasted Red Pepper Hummus, Feta Cheese, Pico, Calamata Olives, Warm Pita Bread \$12.95

Crab Blend, Cream Cheese, Spicy Wonton Chips \$14.50

Hand Cut Steak Fries, Parmesan, Fresh Herbs, Truffle Oil, Signature Garlic Sauce \$11.95

Lemon Infused Olive Oil, Parmesan, Fresh Parsley \$11.95

Sesame Creme, Sweet Chili Glaze, Honey Roasted Peanuts \$11.95

Cajun Remoulade, Pico de Gallo \$12.95

Salads & Soups

CHICKEN COBB
FARMER'S MARKET
SHRIMP CAPRESE*
SPICED HONEY SHRIMP*
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 \$13.25

Mixed Greens, Apples, Cran-Raisins, Strawberries, Grapes, Tomato, Red Onion, Cucumber, Feta, Red Wine Vinaigrette \$12.75

Grilled Shrimp, Baby Spinach, Heirloom Tomatoes, Red Onion, Fresh Mozzarella, Basil Vinaigrette, Balsamic Drizzle \$14.95

Spicy Honey Glazed Fried Shrimp, Asian Cabbage Blend, Red Onion, Cucumber, Honey Roasted Peanuts, Crispy Wontons \$15.25

Fresh Kale, Currants, Marcona Almonds, Lemon, Parmesan Cheese, EVOO \$11.00

Grilled Steak, Mixed Greens, Bacon, Tomato, Red Onion, Cucumber, Pepperoncinis, Goat Cheese \$15.95

Spinach, Fresh Strawberries, Walnuts, Feta Cheese, Poppyseed Dressing \$11.00 Small Portion \$8.00

Romaine, Croûtons, aged Parmesan Cheese, House Made Caesar Dressing \$10.50 Small Portion \$7.75

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

Cheddar Cheese, Bacon, Scallions Bowl \$5.95 Cup \$4.95

Ask Your Server About Today's Selection Bowl \$5.95 Cup \$4.95

*ADD GRILLED OR BLACKENED CHICKEN TO YOUR SALAD FOR \$2.50, GRILLED SHRIMP FOR \$6.50, SEARED AHI OR 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, Sweet Basil Vinaigrette, Poppyseed, Honey-Lime Balsamic, Ginger Sesame, Wine & Cheese

DRESSING CHOICES

Small Plates

PETITE FILET*
AHI TUNA*
AHI NACHOS*
HONEY-BOURBON BEEF*
BRIAN'S BLACKENED SHRIMP*
SHRIMP CREOLE*
TEQUILA GLAZED SALMON*
CRAB CAKES
BRUSCHETTA CHICKEN
TASTE OF NEW ORLEANS*

5-ounce grilled Filet, Caramelized Onions, Bleu Cheese, Sweet Balsamic Glaze, Whipped Potatoes \$21.00

Jasmine Rice, Sesame Ginger Slaw, Ponzu Sauce \$16.75

Marinated Ahi Tuna, Avocado Spread, Pico de Gallo, Fresh Jalapeño, Sweet Soy, Garlic Sauce, Chipotle Aioli, Crispy Wonton Chips \$16.00

Filet Tips, Honey-Bourbon Demi Glaze, Onions, Wild Mushrooms, Mashed Potatoes \$19.25

Blackened Shrimp, Creamed Cauliflower, Pimento Cheese Puff, Spiced Honey \$17.95

Blackened Shrimp, Creole Tomato Sauce, Jasmine Rice \$17.50

Grilled Wild Caught Salmon, Tequila-Agave Glaze, Quinoa-CousCous Pilaf, Pineapple Salsa \$17.50

Avocado Spread, Pineapple Salsa, Chipotle Aioli \$16.25

Grilled Chicken Breast, Confit Tomatoes, Fresh Mozzarella, Grilled Baguette, Balsamic Drizzle, Fresh Basil \$17.00

Blackened Chicken, Blackened Shrimp, Andouille Sausage-Potato Hash, Creole Cream Sauce \$18.00