

## STARTERS

**Lobster Bisque Soup**

Fresh Maine lobster, celery, carrots, heavy cream 10

**Chicken Tostada**

Braised chicken breast, chipotle adobo sauce, cilantro crema, napa cabbage, crisp corn tortilla 14

**Truffle Mac and Cheese**

White cheddar, havarti, mascarpone, parmigiano reggiano, black truffle, toasted panko breadcrumbs 18

**West End Wings** (10)

SRIRACHA HONEY or SWEET CHILI  
With blue cheese, celery, carrots 14

**Grilled Flatbread**

Caramelized sweet fennel sausage, oven roasted heirloom cherry tomatoes, pesto, fresh mozzarella 14

**Tuna Tartare**

Sushi grade, sesame, soy, chili oil, avocado, wontons 17

**Ceviche**

Shrimp, diced tomatoes, red onions, cilantro, orange, lime, rice crackers 17

**Veggie Quesadilla**

Organic market veggies, Jack cheese, pico salsa, whole wheat tortilla 12

**Mediterranean Plate**

Hummus, baba ghanoush, green olives, roasted red pepper, tomato onion salad, olive oil, lemon juice, pita 16

**Queso Fundido**

Melted Jack, chorizo, pico salsa, corn tortillas 14

**Sweet Potato Fries**

House made sweet potato fries, maple chipotle, aioli, toasted coconut herb aioli 9

**Yucca Fries**

Pineapple peanut and spicy mango ketchup dipping sauces 9

**French Fries**

Crispy hand-cut fries with ketchup, siracha aioli, bacon aioli for dipping 8

**Grilled Skirt Steak**

Mixed greens, green beans, plum tomatoes, grilled red onion, crumbled bleu cheese, sherry wine vinaigrette 17

**Organic Mesclun**

Mixed greens, sautéed pears, crispy Laura Chenel's goat cheese, rice wine dressing 12

ADD: Chicken 5 / Shrimp 6 / Steak 7

**Grilled Salmon**

Hearts of romaine, cucumber, avocado, grape tomatoes, creamy chipotle ranch, blacken seasoning 14

**Kale Salad**

Kale, endive, radicchio, french lentils, cranberry apple compote, aged Piave cheese, chopped macadamia nuts, lemon apple cider vinaigrette 13

ADD: Chicken 5 / Shrimp 6 / Steak 7

ORGANIC GREENS

**SLIDERS** >>> Trio of Sliders Choose 3 for 14

Served with hand-cut French fries

**Classic**

American cheese, sautéed onions 14

**Chicken Parm**

Crispy chicken cutlets, marinara sauce, fresh mozzarella, grated parmesan 14

**Salmon**

Grilled salmon, avocado, pickled ginger, aioli, brioche roll 13

**Lamb**

Fresh ground, feta cheese, cucumber yogurt mint sauce 15

**SANDWICHES & WRAPS**

Served with hand-cut French fries

**Lobster Club**

Fresh Maine lobster, thick cut applewood smoked bacon, lettuce, tomato, lemon aioli, toasted multigrain bread 22

**Vermont Aged Cheddar and Short Rib Grilled Cheese**

Tender red wine braised short rib, Vermont aged cheddar, caramelized onions, housemade pickles, rosemary ciabatta 19

**Napa Chicken**

Grilled chicken, portobello mushroom, sautéed onions, marinated tomatoes, organic greens, parmesan aioli, multi grain bread 16

**Fried Zucchini Sandwich**

Breaded zucchini, oven roasted tomatoes, caramelized onions, pepper Jack cheese, chimichurri sauce 14

**C+BLT**

Marinated chicken breast, applewood smoked bacon, lettuce, tomato aioli, ciabatta bread 15

**Greek Pita**

Grilled chicken, organic veggies, feta mayonnaise 14

**Buffalo Chicken Wrap**

breaded chicken, lettuce, Swiss cheese, homemade blue cheese 16

**Chicken Chipotle Wrap**

Romaine, pico, guacamole, chipotle cream, whole wheat tortilla 16

**TACOS**

Choice of corn or flour tortilla

**Chicken**

Chile de arbol seasoned chicken, avocado salsa, red radish, pineapple, cilantro 16

**Shrimp**

Cajun seasoned shrimp, peppers, onions, shredded iceberg lettuce, salsa verde 18

**Steak**

Peppers, onions, guacamole, lime crema 17

**Lobster**

Tomatoes, red onions, cilantro, corn beurre blanc 18

**Fish**

Wild striped bass, shredded cabbage, orange guajillo pepper sauce, cilantro 18

**BURGERS**

Served with hand-cut French fries

**The Classic** 16

ADD ONS:

- Sautéed Onions / Mushrooms / 1 each
- American / Cheddar / Gruyère Mozzarella / Smoked Gouda / Bleu Applewood Smoked Bacon / 1.5 each
- Avocado / 2

**Hangover**

Cheddar, sautéed onions, bacon cheddar hash browns, fried egg, bloody Mary aioli 19

**Cheeseburger Overload**

3, four ounce beef patties with Wisconsin cheese curds, pepper jack, bacon, sriracha ranch shredded lettuce, tomato 20

**Turkey Burger**

Freshly ground turkey, ginger, onion, garlic, soy sauce, avocado, bacon 17

**Veggie**

Corn, peas, onions, carrots, broccoli, black beans, sweet tomato reduction 15

**MAIN DISHES****Glazed Salmon**

Pan roasted, soy chili glaze, jasmine rice, pickled red onions 22

**Sweet Potato Gnocchi**

Sage brown butter, smoked pancetta, parmesan 18

**Risotto**

Creamy risotto, tiger shrimp, asparagus, pink vodka sauce, fresh basil 19

**Short Rib of Beef**

Red wine braised short ribs, rainbow carrots, mashed potatoes, red wine demi-glace 26

**Grilled Hanger Steak**

Spice rubbed, mashed potatoes, sautéed green beans 30

**Pan Roasted Chicken**

Creamy mashed potatoes, sautéed haricot verts, natural pan jus 20

**SIDES** 7 HAND-CUT FRENCH FRIES / SPINACH with garlic and olive oil  
JASMINE RICE / RAINBOW CARROTS / CREAMY MASHED POTATOES  
ORGANIC BABY GREENS / SAUTÉED HARICOT VERTS / ASPARAGUS