

WEST

DINNER DAILY 5PM - 10PM

SMALL PLATES

BREAD & BUTTER TRIO | \$7
truffle, garlic herb, parmesan peppercorn

GINGERSNAP 'LAMB POPS' | \$22
goat cheese, brandied fig sauce

BURRATA CAPRESE | \$14
heirloom tomatoes, balsamic glaze

MOZZARELLA STUFFED WAGYU
MEATBALLS | \$16
marinara, basil, toasted baguette

GARDEN GREENS | \$12
baby lettuce, cucumber, cheery tomato, shaved carrots,
champagne vinaigrette

LAVENDER GOAT CHEESE
FRITTERS | \$14
rosemary honey

CREOLE SHRIMP | \$20
bhutanese red rice, pepper purée

ROASTED BEET SALAD | \$14
kale, candied walnuts, goat cheese

TOGARASHI SPICED TUNA | \$21
wasabi cream, seaweed salad, wonton chips

COCONUT CRAB CAKES | \$18
cajun remoulade

LITTLE GEM CAESAR | \$14
asiago, anchovies, herb croutons
add: chicken \$7, salmon \$12, shrimp \$14

CHEESE TRIO | \$18
cypress grove goat, marin brie, purple moon cheddar
fig jam, crostini, grapes

ENTRÉE

SKIRT STEAK FRITES | \$38
truffle butter, peppercorn demi

STRIPED BASS | \$40
roasted tomato, thyme roasted corn, herb cream

OVEN-ROASTED WILD SALMON | \$42
spicy green beans, charred lemon, beurre blanc

LEMON PEPPER PAPPARDELLE | \$26
asparagus, leeks, tomato, asiago
add: chicken \$7, salmon \$12, shrimp \$14

GRILLED LAMB RACK | \$46
herb polenta, cucumber raita

SURF & SEA | \$48
jumbo scallops & shrimp
wild mushroom & pea risotto, garlic bechamel

PROSCIUTTO WRAPPED
PORK TENDERLOIN | \$36
sweet potato & apple hash, grain mustard jus

WAGYU BURGER & FRIES | \$28
derby sage, sautéed mushrooms, dijon aioli
(beyond meat substitution available)

WANDERING CHICKEN | \$32
rainbow carrots, fingerlings, pan gravy

14OZ ANGUS RIBEYE | \$46
brown butter mashed, asparagus, demi

SIDES | 10

BROWN BUTTER MASHED
HERB POLENTA
BLACK BEANS & BHUTANESE RICE

ROASTED BRUSSEL SPROUTS
PAN-CHARRED ASPARAGUS
THYME ROASTED CORN