

Salads



Traditional Caesar Salad

11
€

Dessert



Key Lime Pie

10

Appetizers



Crispy Fried Calamari

15
€



Steamed Prince Edward Island Mussels

15
€

Pasta



Asparagus and Lemon Ricotta Ravioli

22
€

Main courses



Pan Roasted Striped Bass

31
€

Salad



Honey Gold Apples Feta Salad

13
€

Main Dishes



Herb Crusted Rack of Lamb with Honey Mustard Glaze

40
€

Specialties



Romano Crusted Chicken

26
€

Desserts



Sorbet and Fresh Fruit



House Made Butterscotch Pudding



Skillet Brownie Sundae



Pistachio Ice Cream Parfait



West End Carrot Cake



Homemade Biscotti

Starters



West End's Soup of the Day

10
€



Steak Quesadilla with Roasted Peppers, Onion, Mushrooms

15
€

Cocktails



Hot Dirty



Peach Bourbon Smash

Soups & Salads



Mango Walnut Salad

14
€

Wine



Pinot Grigio, Maison Nicolas, Italy

Digestivi - Digestifs



Limoncello

Beverages



Root Beer Float

Sandwiches & Burgers



Triple Blend Burger

19
€

Chef's Specials



Grilled Angus Steak Crostini

15
€

Entrees



Pan Seared Atlantic Salmon

28
€



Pan Seared Jumbo Sea Scallops

33
€



Grilled Pork Chop

28
€



San Francisco Style Cioppino

33
€

First Course



Meatballs Out of the Oven

14
€



Ahi Tuna Tartar

16
€



Asian Crispy Duck Tacos

14
€



Charred Octopus Salad

15
€



Burrata (Fresh Stuffed Mozzarella)

14
€

Popular Items



Sandeman Tawny Porto

Specialty Cocktails



Summer Rose Sangria



The Dragon



Perfect Pear



Sparkling French Martini



The Fantastic Fig



Moscow Mule or Mediterranean Mule



Wild Strawberry Margarita

Signature Cocktails



Spiked Arnold Palmer

Salads & Bowls



Roasted Beet Goat Cheese Salad

13
€

Handhelds



Wild Mushroom Grilled Cheese

15
€

Chef's Suggestions



Panko Crusted Basa Filet Wrap

15
€



Broccoli Rabe Provolone Sandwich

16
€



Oven Roasted Turkey Black Mission Fig Jam Sandwich

15
€



Short Rib Quesadilla with Caramelized Onions Blue Cheese

15
€



Seared Ahi Tuna Salad (Rare)

29
€

Second Course



Grilled Angus Shell Steak

36
€



Cast Iron Skillet Organic Chicken

26
€

Shareable



Asian Style Chicken Wild Mushroom Lettuce Wrap

15
€



Grilled Flatbread with Prosciutto

15
€



Asian Crispy Duck Tacos (4 Pcs)

15
€

Handheld



Buttermilk Fried Chicken Wrap

15
€



Sweet Thai Chili Shrimp Wrap

18
€



Grilled Chicken Brie Ciabatta Sandwich

15
€



Crispy Shrimp Tacos (3 Pcs)

18
€

Salads & Soup



Chopped Mediterranean Salad

13
€

Salads & Soups



Baby Iceberg Wedge Salad

12
€

Red Wines by the Glass



Pinot Noir, Folly of the Beast, Central Coast CA



Pinot Noir, Siduri, Oregon



Merlot, Split Creek, CA



Rioja, Bodegas Martinez Corta, Spain



Malbec, Kipu, Argentina



Cabernet Sauvignon, Matthew Fritz, CA



Cabernet Sauvignon, Trig Point, CA



Chianti Classico, Geografico, Italy



Grenache/Syrah, LaFage Narassa, France

White Wines by the Glass



Prosecco, Mionetto, Italy 187 mL



Sauvignon Blanc, Mt Fishtail, New Zealand



Sancerre, Domaine du Carrior, France



Chardonnay, Maison Castel, France



Chardonnay, Franciscan Estate, Napa CA



Semi-Dry Riesling, Paumanok, Long Island



Rose-Monastrell, Castano, Spain



Rose, Le Paradou, France

Draft Beers



Sixpoint Sweet Action, Cream Ale, Brooklyn NY (5.2% ABV)



Barrier Lomax, IPA, Oceanside LI (5.8% ABV)



Long Beach Brewing Company 3350A Pilsner, Long Beach LI (5.5% ABV)



Lithology Sunrise Summer Ale, Farmingdale LI (5.5% ABV)

Bottled Beers



Delerium Tremens, Belgium, Belgian Strong Pale Ale (8.5% ABV)



La Fin Du Monde, Canada, Triple Ale brewed with spices (9% ABV)



Chimay Premiere (Red), Belgium, Belgian Double Ale (7% ABV)



Chimay Grande Reserve, Belgium, Belgian Strong Dark Ale (9% ABV)



Lagunitas IPA, California, American IPA (6.2% ABV)

SEASONAL ENTREES



Red Wine Braised Short Ribs

31
€

Dessert Cocktails



Abafado, Alorna, Portugal



Osborne Fine Ruby Porto

Dessert Course



Warm Seasonal Fruit Crisp

Paninis, Burgers, and Entrees



Mile High Salmon Club

17
€

White Wine by the Bottle



13 Pinot Grigio, Livon, Italy



15 Pinot Grigio, Eugenio Collavini, Italy



12 Pinot Grigio, Santa Margherita, Italy



13 Pinot Gris, Tablelands, New Zealand



12 Muscadet, Domaine des Quatres Routes, FR



14 Chenin Blanc, Fram, South Africa



16 Sauvignon Blanc, Astrolabe, New Zealand



14 Riesling (Dry), Lemelson, Willamette Valley



13 Fume Blanc, Robert Mondavi Oakville, Napa



15 White Burgundy, Macon-Charnay, France



14 Chardonnay, Truchard, Carneros, CA



15 Chardonnay, Ferrari-Carano, Sonoma



13 Chardonnay, Maldonado Vineyards, Sonoma



14 Chardonnay, Patz&Hall, Russian River Valley

Red Wine by the Bottle



12 Pinot Noir (Reserve), Montinore Estate, Willamette Valley Oregon



14 Pinot Noir, Elk Cove, Willamette Valley Oregon



12 Chateaneuf du Pape, Chateau de Vaudieu, France



13 Chianti Classico, Geografico, Italy



14 Zinfandel, Trig Point, Alexander Valley CA



13 Stag 's Leap Hands of Time , Napa CA



15 Cabernet Sauvignon, Monticello, Napa CA



12 Cabernet Sauvignon, Freemark Abbey, Napa CA



14 Tempranillo-Tinto Fino Old Vines, Aalto, Spain



14 Red Blend, Darioush Caravan, Napa CA



12 Meritage, The Chocolate Block, South Africa



13 Malbec, Bramere by Paul Hobbs, Argentina



07 Amarone, Casara de le Strie , Italy



08 Barolo, Casin Adelaide DOGC, Italy



12 Brunello, Pian delle Vigne, Italy

By the Glass / Bottle



Cabernet Sauvignon, Alias, CA

Sushi Beginnings



Tuna Sashimi Pizza

16
€

Chef Designed Chopped Salads



California Cobb Salad

13
€

After Dinner Menu - Desserts



Bourbon Pecan Pie

Herbivorous Tapas



Roasted Brussel Sprouts

12
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West End Sunsets



West End Sunsets