

- **Dinner Menu**

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## STARTERS

\$14 - \$21

### **Steamed Mussels**

sauteed leeks, english peas, yukon gold potatoes & chef dave's green curry

### **Baked Blue Crab Cakes**

jalapeno aioli, roasted red bell pepper coulis

### **Seared Jumbo Sea Scallops**

crispy potato cake, sweet corn, black truffle sauce

### **Sizzling Salmon Belly**

seared medium-rare, chopped cilantro, scallions, pink ginger, Tobiko caviar, soy-lemon vinaigrette

### **Crispy Lobster Spring Rolls**

maine lobster, shrimp, scallions, sweet & sour mango black bean sauce

### **Crispy Calamari**

spicy citrus aioli, napa slaw, rice wine vinaigrette

### **Jumbo Shrimp Cocktail**

wasabi horseradish cocktail sauce

### **USDA Prime Beef Carpaccio**

thinly sliced prime filet of beef, fine minced sweet onion, capers, shaved grana padana cheese

## SALADS

\$12 - \$15

### **Caprese Heirloom Tomato Salad**

The West Farm heirloom tomatoes sliced, fresh Buffalo mozzarella, balsamic-basil extra virgin olive oil vinaigrette

### **Wedge Salad**

iceberg lettuce, bleu cheese dressing, point Reyes bleu cheese, crumbled bacon, tomatoes

### **The West Mixed Baby Greens Salad**

roasted tomatoes, candied walnuts, point Reyes bleu cheese, balsamic vinaigrette

### **Caesar Salad**

shaved grana padano cheese, garlic croutons, creamy caesar

### **Baby Spinach Salad**

applewood-smoked bacon, egg, tomatoes, red onions, warm balsamic vinaigrette

### **Roasted Beet Salad**

red & gold roasted beets, baby greens goat cheese, sherry & wine truffle vinaigrette

## **SOUPS**

\$10 - \$16

### **Slow Braised Prime Beef Chili**

prime ground beef, tuscan beans, kidney beans, creamy polenta

### **Chef's Soup of the Day**

### **Maine Lobster Bisque**

concasse brie crouton, maine lobster

## **COMPOSED PLATES**

\$22 - \$58

### **Vegetarian Entree Seasoned Quinoa**

roasted cauliflower, broccoli, brussels sprouts with housemade vegetable stock & fresh herbs

### **Oven Roasted Chicken**

fresh basil, the west farm vegetables, mashed potatoes, mushroom demi

### **Wagyu Burger**

fresh-ground Snake River Farms Wagyu (8oz) applewood-smoked bacon, cheddar, avocado, mushrooms, onions, truffled fries

### **Filet Mignon with Scallops and Shrimp**

truffle mashed potatoes, the west farm vegetables, port wine demi-glace, sweet corn black truffle sauce

## **SEAFOOD**

\$38 - Market

**Branzino (Sea Bass), Mediterranean (8oz)**

sauteed, beurre blanc

**Chilean Sea Bass (8oz)**

sauteed, beurre blanc

**Steelhead Salmon Fillet Loch Etive, Scotland (8oz)**

capers & butter sauce, tomato concasse

**South African Twin Lobster Tails (8oz Each)**

broiled, clarified butter, lemon wedge

- Market Price
- 

**Alaskan King Crab Legs (1lb)**

steamed, clarified butter, lemon wedge

- Market Price
- 

**CHOOSE 2 SIDES**

**The West Farm Vegetables**

**Fresh Creamed Corn**

**Fresh Creamed Spinach**

**Broccoli Florets**

**Creamy Mashed Potatoes**

**Sauteed Buttery Mushrooms**

**ON THE SIDE**

\$9 - \$19

**Truffle Mac & Cheese**

sharp cheddar cheese sauce, black truffle pate

**Creamy Italian Polenta**

goat cheese, reggiano cheese

**Truffle French Fries**

pure white italian truffle oil, grana padano cheese, parsley

## **Idaho Russet Baked Potato**

with all the classic garnishes

## **Lobster Mac & Cheese**

fresh, live maine lobster claw & knuckles, black truffle pate

## **Steamed Asparagus**

hollandaise sauce

## **Shoestring Onion Rings**

california sweet onions

## **STEAKS & CHOPS**

\$42 - \$69

### **U.S.D.A. PRIME TENDERLOIN**

Midwest corn-finished, Aged 21 days

**Petit Cut Filet Mignon (6oz)**

**Filet Mignon (8oz)**

**Barrel Cut Filet Mignon (12oz)**

### **U.S.D.A CERTIFIED ANGUS BEEF**

**Bone-In Tenderloin (16oz)**

### **U.S.D.A. PRIME CERTIFIED ANGUS BEEF**

Kansas and Nebraska corn-finished, Aged 30 days

**Center Cut NY Strip Loin Steak (12oz)**

**Bone-In Rib Chop Cowboy Steak (18oz)**

**Porterhouse (22oz)**

### **GRASS-FED FREE RANGE**

**Filet Mignon, Australia (7oz)**

### **GRASS-FED DURHAM RANCH**

**Bison Filet Mignon, Wyoming (6oz)**

### **DOMESTIC LAMB**

**Colorado Rack of Lamb**

4 bone rack of domestic lamb, fresh mint, fig, raisin port wine sauce

## CHOOSE 2 SIDES

The West Farm Vegetables

Fresh Creamed Corn

Fresh Creamed Spinach

Creamy Mashed Potatoes

Broccoli Florets

Sauteed Buttery Mushrooms

## THE SAUCES

+\$4

Bleu Cheese Sauce

Green Peppercorn Sauce

Wild Mushroom Demi-Glace

Port Wine Demi-Glace

Bearnaise Sauce

Hollandaise Sauce

## ENHANCEMENTS

+\$5 - Market

South African Lobster Tail (8oz)

- Market
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Alaskan King Crab Legs (1/2lb)

- Market
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Scallops (4 Qty)

Shrimp (4 Qty)

Oscar Style

Point Reyes Bleu Cheese Crust

Sauteed Mushrooms & Onions

**Disclaimer:** Pricing and availability subject to change.