

- **Without Gluten Menu**

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Please keep in mind that any items prepared without gluten products are made in a facility that handles many other wheat products. During normal kitchen operations, there is a possibility for food items to come into contact with wheat gluten/proteins. However unlikely, we are unable to guarantee that any menu item is completely gluten-free

STARTERS

\$21

Baked Blue Crab Cakes

jalapeno aioli, roasted red bell pepper coulis

Jumbo Shrimp Cocktail

wasabi horseradish cocktail sauce

SALADS

\$10 - \$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

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 and wine truffle vinaigrette

The West Mixed Baby Greens Salad

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

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 & 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

Broccoli Florets

Creamy Mashed Potatoes

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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Scallops (4 Qty)

Shrimp (4 Qty)

Oscar Style

Point Reyes Bleu Cheese Crust

Sauteed Mushrooms & Onions

COMPOSED PLATES

\$31 - \$58

Filet Mignon with Scallops and Shrimp

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

Oven Roasted Chicken

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

SEAFOOD

\$38 - Market

Branzino (Sea Bass), Mediterranean (8oz)

sauteed, beurre blanc

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

capers and butter sauce, tomato concasse

Chilean Sea Bass (8oz)

sauteed, beurre blanc

South African Twin Lobster Tails (8oz Each)

broiled, clarified butter, lemon wedge

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 - \$13

Creamy Italian Polenta

goat cheese, reggiano cheese

Idaho Russet Baked Potato

with all the classic garnishes

Steamed Asparagus

hollandaise sauce

DESSERTS

\$9 - \$12

Chocolate Peanut Butter Salted Caramel Lava Cake

baked molten chocolate cake served hot, peanut butter gelato (30 minute preparation time)

Classic Creme Brulee

fresh berries

Florentino Italian Gelato & Sorbet

Gelato: vanilla, double-chocolate, peanut butter | Sorbet: inquire with your server for today's selection

Disclaimer: *Pricing and availability subject to change.*