

WEST END *Bistro*

Restaurant Week Dinner Menu 2016

First Course- choose one

House Salad

Mesclun greens, shaved carrots, English cucumber, black olives, thinly sliced red onion, and grape tomatoes with house red wine roasted garlic vinaigrette

Croissant Caesar Salad

Warm Parmesan croutons, citrus Caesar dressing, shaved Parmesan and fried sunny egg

Vegan Tacos

House made jalapeno hummus, pickled veggies, baby arugula, hot juice, and grilled lime

Butternut Squash Bisque

Slow roasted winter squash simmered with cream and pumpkin spice

Five onion soup Au gratin

Beef stock, topped with homemade freselle, Swiss and provolone

Arancini Rice Balls

Capicola, mozzarella and Parmesan stuffed arborio rice balls, fried to perfection, served with Sunday gravy

Insalata Caprese

Fresh local tomatoes, fresh mozzarella, and basil chiffonade finished with balsamic reduction and basil oil

Eggplant Poppers

Bite sized refried eggplant Parmesan fritters served with vodka sauce

Main Course- choose one

Mama Mary's Meatballs

100% Scratch made Meatballs, even the breadcrumbs, prepared with local farm fresh eggs, possibly the best you'll have in your life, served over penne

Linguine Cacio e Pepe

Hot capicola and pepperoni, sautéed with shallots and garlic, tossed with linguine in a butter sauce finished with cracked pepper and shaved Parmesan. (Can also be prepared vegetarian)

Pork Chop Milanese

Pan fried pork cutlet simmered in garlic wine sauce, served with truffle Parmesan fries and arugula salad

Eggplant Parmigiana

Egg battered eggplant layered with marinara, fontinella, Parmesan, and mozzarella cheeses

Chicken Polo Grana

Parmesan crusted all natural chicken breast, finished in sage demi glaze. Served with mashed and veg.

Carolina Macaroni and Cheese

Our 8 cheese Mac and cheese topped with bbq pork carnitas and slab bacon confit. Topped with melted cheddar-jack, finished with our house Carolina BBQ

Steak Tips Stroganoff

Seared tenderloin simmered with caramelized onions, grilled mushrooms, and garlic in a rich Demi glaze finished with sour cream. Served over mashed potatoes

Pork Lollipops

Spicy braised pork shanks, served with Gorgonzola mashed potatoes

Chicken Principessa

Chicken scallopini layered with eggplant, capicola, and fontinella cheese. Finished with Cherry pepper Marsala Demi. Served with mashed and veg

Polynesian Tuna Salad

Pineapple Sriracha glazed tuna steak served over salad of mesclun greens, carrots, cucumbers, scallions, fire roasted peppers and grilled pineapple. Served with Tamari ginger vinaigrette

Dessert - take your pick Bourbon Caramel Sundae or Bread Pudding



Restaurant Week Lunch Menu 2016

Everything served with a cup of soup of your choice

Ham and Swiss Croque Monsier

House made honey glazed ham, PBR Dijon, and Swiss on grilled sourdough

Formaggio Casalingua

House made mozzarella, roasted plum tomatoes, garlic toast points and baby arugula

Meatball Salad

Our meatballs served over salad of romaine, black olives, red onions and grape tomatoes, with red wine roasted garlic vinaigrette

Shrimp Quesadilla

Jumbo shrimp, fontinella cheese, wilted spinach, grilled tomato, thinly sliced red onion.

Chicken Milanese

All natural cutlet breaded in homemade bread crumbs simmered in lemon white wine pan jùs

Forestierra Omelette

Center cut Applewood bacon, fried potatoes, caramelized onions, cremini mushrooms, and Swiss cheese

Hot Dogs and Potatoes

Bacon wrapped all beef hot dogs, Yukon potatoes, onions and garlic sautéed in butter and olive oil. Topped with two sunny eggs

Locally Ground Burger

80-20 brisket chuck blend ground right here in WH. Served throwback style with American cheese, re-con onions, pickles, and yellow mustard

Southwest Vegan Wrap

House made jalapeño hummus, pickled veggies, pico de gallo, blue corn tortillas and garden vegetables, finished with our homemade hot sauce

Dessert - take your pick *Bourbon Caramel Sundae or Bread Pudding*