

• APPETIZERS •

CLASSIC BRUSCHETTA 10

Diced tomatoes, garlic, basil, parmesan, olive oil, toasted baguette, gluten free bread available

CRISPY BRIE AND APPLES 12

Lightly breaded and fried Brie, sliced apples, blackberry dijon reduction, toasted baguette, gluten free bread available

ROASTED GARLIC, SPINACH AND ARTICHOKE DIP 10

Roasted garlic, spinach, artichokes, cream cheese, parmesan cheese, toasted baguette, gluten free bread available

SEARED SEA SCALLOP 6 EACH G

Pan seared jumbo scallop deglazed in white wine

SESAME SEARED TUNA* 12 G

Sesame seed crusted tuna, seared rare, sweet soy sauce, cucumbers, wasabi cream

SHRIMP COCKTAIL 3 EACH G

Jumbo shrimp, horseradish cocktail sauce

ROASTED RED PEPPER & SMOKED GOUDA SOUP

Jumbo lump crab meat, crème fraiche, chives
CUP 5 / BOWL 8 G

FRENCH ONION SOUP CUP 5 / BOWL 8

Melted provolone, caramelized onions, beef broth, toasted baguette, gluten free bread available

• SALADS •

CLASSIC CAESAR HALF 5 / FULL 8 G

Romaine lettuce, parmesan crisps, classic caesar dressing

WEDGE SALAD HALF 6 / FULL 10 G

Iceberg lettuce, bacon, tomatoes, blue cheese, creamy parmesan dressing

17 WEST SIGNATURE SALAD HALF 6 / FULL 10 G

Mixed greens, kale, broccoli, brussels sprouts, cabbage, mandarin oranges, goat cheese, candied almonds, sweet red wine vinaigrette

Add ons: *grilled chicken* – 3 · *grilled salmon** – 5 · *sirloin steak** – 8 · *grilled shrimp* – 9 · *jumbo scallops* – 15

• PASTA •

GARDEN ALFREDO 16

Cavatappi pasta, spinach, tomatoes, mushroom medley, sundried tomatoes, alfredo sauce

PAPPARDELLE BOLOGNESE 18

Wide ribbon noodles, ragu of veal, pork, lamb and tomatoes, parmigiano reggiano

• SEA AND LAND •

CHICKEN PICCATA 16 G

Sautéed lightly breaded chicken breast, capers, roasted red peppers, lemon wine sauce, mashed redskin potatoes, roasted brussels sprouts

CITRUS SOY SALMON* 4 oz. 12 8 oz. 20 G

Grilled salmon, sweet soy, cilantro lime sauce, mashed cauliflower, broccolini with red peppers

CRAB CAKE BLT 16 DOUBLE 24

Jumbo lump crab cake, fried green tomatoes, bacon, bonfire aioli, mixed greens, hand-cut french fries

LEMON THYME COD 23 G

Pan seared cod, lemon-thyme butter, heirloom tomatoes, broccolini with red peppers

SEA SCALLOPS 32 G

Four pan seared jumbo scallops deglazed in white wine, mashed cauliflower, broccolini with red peppers

LAMB LOIN CHOP* 28 G

Seared lamb loin, English pea pesto, mashed redskin potatoes, roasted brussels sprouts

BREMEN BURGER* 14 DOUBLE* 19

Classic 8 oz. blend of prime beef cuts, grilled to order, lettuce, tomato, red onion, toasted brioche bun, choice of cheese, house made kettle chips

bacon, sautéed onions, sautéed mushrooms, crumbled blue cheese - 1 each

VEGETABLE STIR FRY 12 G

Broccoli, red peppers, onions, baby corn, carrots, jasmine rice, sliced almonds, teriyaki

• STEAKS AND CHOPS •

Choice of two sides

PRIME BONE-IN RIBEYE* 20 oz. 47 G

PRIME N.Y. STRIP* 12 oz. 34 G

PRIME FILET MIGNON* 6 oz. 32 9 oz. 39 12 oz. 46 G

PRIME VEAL CHOP* 12 oz. 37 G

CHOPPED SIRLOIN* 8 oz. 14 10 oz. 16 G

PORK CHOP* 12 oz. 20 G

Add ons: *grilled salmon** – 5 · *jumbo shrimp* – 9 · *jumbo scallops* – 15 · *crumbled blue cheese* – 2 · *sautéed onions or mushrooms* – 2

All entrees include garden salad and complimentary rolls. Gluten free rolls and buns available.

• SIDES •

Roasted brussels sprouts 4 G
Broccolini with red peppers 4 G
Mashed cauliflower 4 G

Hand-cut garlic parmesan fries 4 G
Hand-cut french fries 3 G
House made kettle chips 3 G

Baked potato 3 G
Mashed redskin potatoes 3 G
House Slaw 4 G

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR REQUIRE SPECIAL FOOD PREPARATION

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR CHANCE FOR FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

G DENOTES GLUTEN FREE ITEM

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