Dinner

17 WEST

• APPETIZERS •

ASIAN GINGER MEATBALLS 12
House made meatballs, crispy wonton, sesame seeds

FRIED CALAMARI 14 G
House made fried calamari, sweet thai chili sauce

SHRIMP COCKTAIL 3 EACH G
Jumbo shrimp, horseradish cocktail sauce

ROASTED RED PEPPER & SMOKED GOUDA SOUP CUP 6 / BOWL 10 G
Jumbo lump crab meat, crème fraiche, chives

ROASTED GARLIC, SPINACH AND ARTICHOKE DIP 12
Roasted garlic, spinach, artichokes, cream cheese, parmesan cheese, toasted baguette, gluten free bread available

SESAME SEARED TUNA* 18 G
Sesame seed crusted tuna, seared rare, sweet soy sauce, cucumbers, wasabi cream

FRENCH ONION SOUP CUP 6 / BOWL 10
Caramelized onion, beef broth, toasted baguette, melted provolone, parmesan

• SALAD, PASTA, AND RICE •

CLASSIC CAESAR HALF 7 / FULL 12 G
Romaine lettuce, parmesan crisps, classic caesar dressing

WEDGE SALAD HALF 7 / FULL 12 G
Iceberg lettuce, bacon, heirloom tomatoes, blue cheese crumbles, blue cheese dressing

17 WEST SIGNATURE SALAD HALF 7 / FULL 12 G
Mixed greens, kale, broccoli, brussels sprouts, cabbage, mandarin oranges, goat cheese, candied almonds, sweet red wine vinaigrette

BLUEBERRY WALNUT SALAD HALF 7 / FULL 12 G
Mixed greens, fresh blueberries, candied walnuts, feta cheese, balsamic vinaigrette

SPAGHETTI AND MEATBALLS 22
House made veal and pork meatballs, marinara, spaghetti, gluten free pasta available

GARDEN ALFREDO 18
Cavatappi pasta, spinach, heirloom tomatoes, mushroom medley, sundried tomatoes, alfredo sauce

SPICED CHICKPEA BOWL 17 G
Roasted chickpeas, seasoned cauliflower rice, roasted red onion, crispy kale, sauteed red pepper, white bean-tahini vinaigrette

VEGETABLE STIR FRY 15 G
Broccoli, red peppers, onions, carrots, jasmine rice, sliced almonds, teriyaki

Add ons: grilled chicken – 7 · baked tofu – 5 · grilled salmon – 10 · sirloin steak* – 12 · grilled shrimp – 9*

• LAND AND SEA •

SEA SCALLOPS 50 G
Four pan-seared jumbo sea scallops, pomegranate reduction, bacon-brussels sprout hash

CHICKEN PICCATA 25 G
Sautéed lightly breaded chicken breast, capers, roasted red peppers, lemon wine sauce, mashed yukon gold potatoes

HOUSE MADE CHICKEN TENDERS 15 G
Hand breaded chicken filets, hand-cut french fries

BREMEN BURGER* 19 **DOUBLE*** 25
Classic 8 oz. blend of prime beef cuts, grilled to order, lettuce, tomato, red onion, toasted brioche bun, choice of cheese, house chips

bacon, egg, sautéed onions, sautéed mushrooms, avocado, blue cheese - 2 each

MUSHROOM STUFFED LAMB LOIN* 42
Lamb loin, prosciutto, mushroom pate, mushroom risotto

CITRUS SOY SALMON* 4 oz. 18 8 oz. 25 G
Grilled salmon, sweet soy, cilantro lime sauce, mashed cauliflower

SPICY CRAB CAKE BLT 20 **DOUBLE** 26
Lump crab cake, fried green tomatoes, bacon, bonfire aioli, mixed greens, hand-cut french fries

GRILLED REUBEN 20
Choice of house made corned beef or thin sliced turkey, swiss cheese, sauerkraut, 1000 island dressing, marble rye, house chips

• STEAKS AND CHOPS •

Choice of one side

PRIME BONE-IN RIBEYE* 20 oz. 75 G

PRIME N.Y. STRIP* 12 oz. 50 G

PRIME FILET MIGNON* 6 oz. 48 9 oz. 60 12 oz. 72 G

PRIME VEAL CHOP* 12 oz. 45 G

CHOPPED SIRLOIN* 8 oz. 16 10 oz. 18 G

PORK CHOP* 12 oz. 28 G

Add ons: grilled salmon – 10 · jumbo shrimp – 9 · jumbo scallops – 26 · crumbled blue cheese – 2 · sautéed onions or mushrooms – 2*

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

• SIDES •

Crispy balsamic brussels sprouts 4 G
Broccoli with red peppers 4 G
Honey garlic carrots 4 G
Mashed cauliflower 4 G

Mushroom risotto 4
Mashed yukon gold potatoes 4 G
Hand-cut french fries 4 G
Baked potato 4 G

House chips 4 G
Side garden salad 5 G
House slaw 4 G
Cottage cheese 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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