

West Chase Grille

STARTERS

<i>PRINCE EDWARD ISLAND MUSSELS</i> <i>white wine, shallots, garlic and butter with grilled baguette</i>	\$11
<i>HOUSE SMOKED SALMON AND GRILLED CORN CAKE</i> <i>spicy chipotle hollandaise sauce</i>	\$11
<i>WARM GOAT CHEESE</i> <i>rustic "fra diavolo" tomato sauce, kalamata olives and grilled pita bread</i>	\$9
<i>LOBSTER SPRING ROLLS</i> <i>with garlic ginger dipping sauce</i>	\$11
<i>THAI BEEF LETTUCE WRAPS</i> <i>marinated filet mignon, shredded carrots, peanuts and spicy thai sauce</i>	\$11
<i>CRISPY CALAMARI</i> <i>pepperoncini peppers and spicy marinara sauce</i>	\$9
<i>PARMESAN TRUFFLE FRIES</i>	\$7
<i>TRUFFLED CRIMINI GRILLED FLATBREAD</i> <i>mornay sauce, baby portobello mushrooms, garlic, shallots, grated parmesan cheese and truffle oil</i>	\$10

SOUP AND SALAD

<i>CLASSIC FRENCH ONION SOUP</i>		<i>Crock</i> \$7
<i>SOUP DU JOUR</i>	<i>Cup</i> \$4	<i>Bowl</i> \$7
<i>STRAWBERRY SALAD</i> <i>baby spinach, fresh strawberries, toasted almonds, goat cheese and our house sherry ginger vinaigrette</i>	<i>Side</i> \$6	<i>Entrée</i> \$10
<i>HOUSE SALAD</i> <i>mixed spring greens, shaved red onion, walnuts, goat cheese crumbles and our house sherry ginger vinaigrette</i>	<i>Side</i> \$5	<i>Entrée</i> \$9
<i>CLASSIC CAESAR SALAD</i> <i>crisp romaine lettuce, croutons and homemade caesar dressing and anchovies on request</i>	<i>Side</i> \$5	<i>Entrée</i> \$9
<i>ICEBERG WEDGE SALAD</i> <i>apple wood smoked bacon, diced tomato, bleu cheese dressing and bleu cheese crumbles</i>	<i>Side</i> \$7	

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ENTRÉES

<i>FILET MIGNON</i>	6 oz \$24
<i>herbed goat cheese potato au gratin, grilled asparagus</i>	8 oz \$29
<i>and brandy peppercorn cream sauce</i>	12 oz \$37
<i>BACON WRAPPED PORK TENDERLOIN</i>	\$21
<i>Hoosier style apple butter, brussel sprouts with apples, bacon and</i>	
<i>cider vinaigrette, fingerling potatoes with bleu cheese drizzle</i>	
<i>12OZ KANSAS CITY STRIP</i>	\$28
<i>truffled parmesan fries and grilled asparagus</i>	
<i>HI HO FARMS BRAISED LAMBSHANK</i>	\$26
<i>creamy parmesan polenta, brussel sprouts with apples, bacon and</i>	
<i>cider vinaigrette, rosemary jus</i>	
<i>SLOW ROASTED 12OZ PRIME RIB</i>	\$24
<i>creamed spinach, roasted garlic and rosemary smashed</i>	
<i>potatoes, au jus and horseradish cream</i>	
<i>12OZ RIBEYE</i>	\$25
<i>creamed spinach, homemade mac-n-cheese</i>	
<i>AMERICAN KOBE STEAK BURGER</i>	\$9
<i>served with truffled parmesan fries</i>	
<i>add swiss, cheddar, provolone, pepper jack, bleu cheese,</i>	\$1.00 per item
<i>New Mexico green chile, bacon, sautéed onions, sautéed</i>	
<i>mushrooms or avocado</i>	
<i>WILD WALLEYE</i>	\$24
<i>pan roasted with sweet corn and new potato hash and tomatillo</i>	
<i>and avocado salsa verde</i>	
<i>JUMBO SEA SCALLOPS</i>	\$26
<i>hand caught diver scallops with crimini mushroom risotto and</i>	
<i>greens tossed in truffled vinaigrette</i>	
<i>GRILLED ATLANTIC SALMON FILET</i>	\$24
<i>maple pecan sweet potato puree and grilled asparagus</i>	
<i>GRILLED RUBY RED TROUT</i>	\$19
<i>fingerling potatoes, green beans "almandine" and</i>	
<i>lemon beurre blanc</i>	
<i>STUFFED CHICKEN BREAST</i>	\$19
<i>stuffed with prosciutto, spinach and ricotta cheese, tri-color lentils</i>	
<i>with bacon, glazed carrots, and black cherry demi glaze</i>	
<i>PASTA—FRUTTI DI MARE FRA DIAVOLO</i>	\$21
<i>linguine with shrimp, mussels, calamari, white fish, and</i>	
<i>spicy homemade marinara</i>	

John Westerhaus
Owner and Executive Chef