

# *West Chase*

## *Grille*

### *Appetizers*

#### *Prince Edward Island Mussels*

*White Wine, Shallots, Garlic and Butter with Grilled Baguette*  
\$11

#### *Beef Carpaccio*

*Fried Capers, Shaved Asiago and Whole Grain Mustard/Horseradish Cream*  
\$8

#### *Spicy Ahi Tuna Tartar*

*Macadamia Nuts, Avocado, Wasabi Tobiko and Gyoza Crisps*  
\$10

#### *Calamari*

*With Lemon Caper Aioli*  
\$9

#### *Parmesan Truffle Fries*

\$7

#### *Lobster Spring Roll*

*With Thai Ginger Dipping Sauce*  
\$11

#### *Lump Blue Crab Cake*

*Served with Mixed Greens in Citrus Vinaigrette*  
\$11

### *Soup and Salad*

#### *Classic French Onion Soup*

*Crock \$7*

#### *Soup du Jour*

*Cup \$4 Bowl \$7*

#### *House Salad*

*Mixed Spring Greens, Shaved Red Onion, Walnuts, Goat Cheese Crumbles and  
Our House Sherry/Ginger Vinaigrette*  
*Side \$5 Entrée \$9*

#### *Classic Caesar Salad*

*Crisp Romaine, Homemade Garlic Croutons and our House Caesar Dressing.*  
*Side \$5 Entree \$9*

#### *Baby Iceberg Wedge Salad*

*Apple Wood Smoked Bacon, Diced Tomato, Bleu Cheese Dressing and Bleu Cheese Crumbles*  
\$7

# *West Chase*

## *Grille*

### Entrées

#### **12 oz Kansas City Strip**

*Truffled Parmesan Fries and Grilled Asparagus*  
\$27

#### **Filet Mignon**

*Herbed Goat Cheese Gratin, Grilled Asparagus and  
Brandy Peppercorn Cream Sauce*

6oz \$23

8oz \$29

12oz \$37

#### **\*\*\*Salt & Pepper Pork\*\*\***

*Grilled Double Rib Chop*

*Locally Sourced and Free Range*

*Crispy Twice Baked Potato Cake and*

*Brussels Sprouts with Bacon and Apples*

Small - \$24 Large - \$28

#### **Kobe Steak Burger**

*Served with Parmesan Truffle Fries*

\$9

*Add Swiss, Cheddar, Bleu Cheese, New Mexico Green Chile,*

*Bacon, Sautéed Onions, Sautéed Mushrooms or Avocado for*

*\$.75 more per item*

#### **New Zealand Rack of Lamb**

*Truffled Celery Root Puree and Grilled Endive*

\$27

#### **Pan Seared Chilean Sea Bass**

*Roasted Garlic White Bean Puree and Sautéed Baby Spinach*

\$26

#### **Jumbo Sea Scallops**

*Hand Caught, Diver Scallops with Crimini Mushroom Risotto and*

*Greens tossed in a Truffled Vinaigrette*

*\*\*Market Price\*\**

#### **Grilled Atlantic Salmon Filet**

*Maple Pecan Sweet Potato Purée and Grilled Asparagus*

\$23

#### **Grilled Ruby Red Trout**

*Fingerling Potatoes, Roasted Butternut Squash and Lemon Beurre Blanc*

\$19

#### **Abi Tuna Mediterraneo**

*With Kalamata Olives, Lemon, Garlic, Capers and Tomato Concassé over*

*Herbed Orzo Pasta and Sautéed Spinach*

\$24

#### **Chicken Scallopini**

*"Picata" Style with Crispy Twice Baked Potato Cake and*

*Medley of Summer Vegetables*

\$18

#### **Smoked Salmon Pasta**

*Farfalle, Grilled Red Onion, Capers and Vodka Cream Sauce*

\$17

#### **Executive Chefs/ Owners**

*John Westerhaus & Chase Wilcox*

*Sous Chef*

*Michael Brown*