

WEST END BISTRO

DINNER MENU

Soups

Bistro French Onion - braised sweet onions, rich stock, melted gruyere & provolone cheese — 6

Roasted Asparagus & Potato — 6

Salads

West End Caprese Salad - fresh mozzarella, hearts of palm, roasted red peppers, roma tomatoes, red onions, basil vinaigrette, balsamic syrup — side salad 7.5 / entree 13

Bistro Salad - mesclun, romaine & baby spinach tossed with strawberry vinaigrette and sprinkled with fresh berries, feta & candied almonds — side salad 6 / entree 10.5

Chopped Romaine Salad - creamy vidalia dressing, maytag blue cheese, oranges, red onions & fresh avocado — side salad 7 / entree 12

Western Reserve Hearth Baked Cheese & Herb Stuffed Bread - extra virgin olive oil, aged balsamic vinegar, coarse ground pepper — 1.5

Appetizers

Chilled Pesto Asiago Dip - toasted baguette, bell peppers & celery sticks — 11

Prince Edward Island Mussels - garlic, tomatoes, chardonnay, roasted fennel, capers, toasted baguette — 11

Hanky Pankys - chevre, herbed cheese & chorizo blend baked on sliced baguette with a fig preserve drizzle — 8

Hearth Baked Brie Boule - imported brie baked in a sourdough boule, apple slices, cherry compote drizzle, candied almonds — 11

Bruschetta - roma tomatoes, kalamata olives, basil, red onion, roasted red peppers, garlic chips & feta on toasted garlic baguette with a balsamic syrup drizzle — 8

Ahi Tartar - diced ahi tossed with sea salt & sesame oil; avocado & red onion tossed with lime juice; black sesame seeds, wasabi aioli, toasted baguette — 15

Pizzas

Vegetable & Four Cheese Pizza - boursin, mozzarella, chevre & provolone, fresh basil, balsamic syrup — 11

Margherita Pizza - fresh mozzarella, provolone, shaved roma tomatoes, fresh basil, garlic chips, basil vinaigrette — 9.5

Tuscan Pizza - tomato sauce, italian sausage, pepper rings, garlic chips, fresh mozzarella, provolone, basil vinaigrette — 10.5

Mushroom & Chevre Pizza - roasted garlic aioli, woodland mushrooms, caramelized onions, fresh thyme, roasted red peppers, provolone & mackenzie creamery chevre, garlic chips, sherry gastrique — 12

Small plates

Pan Seared Beef Tenderloin Medallions - madeira & mustard cream sauce, horseradish drizzle; hand mashed potatoes with maytag blue cheese, caramelized onion & applewood smoked bacon — 17.5

Pan Seared Sea Scallops - sweet chile forbidden rice, asian greens with yuzu & wasabi dressing, five spice, toasted sesame seeds — 17.5

Panko Crusted Wild Pacific Salmon - mustard & horseradish rub, panko crust, lemon & taragon aioli, hand mashed potatoes with basil butter — 16

Tuscan Sausage Fettuccine - italian sausage, mushrooms, roasted red peppers, crushed tomatoes, cream, garlic & romano cheese — 13

Creamy Polenta with Wild Mushroom Ragout - garlic, roasted red peppers, roasted fennel, caramelized onions, truffle oil drizzle — 10

Desserts

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Creme Brulee — 6

Bittersweet Chocolate Mousse — 6

NCC Cupcake Trio — 6

White Chocolate & Raspberry Cheesecake — 5

Key Lime Pie — 6

Craig Fitzgerald Chef