

WEST END BISTRO

Soups

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

Savory Roasted Butternut Squash Soup - whipped cream, nutmeg, toasted butternut seeds — 6

Salads

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

Bistro Salad - mesclun, romaine & baby spinach tossed with strawberry vinaigrette and sprinkled with fresh berries, feta & candied almonds — side salad 6 / entree 11

Chopped Romaine Salad - creamy vidalia dressing, maytag blue cheese, oranges, red onions & fresh avocado — side salad 7 / entree 13

Spinach Salad with Chevre - baby spinach tossed with maple vinaigrette, apple and sweet bell peppers, mounted with seared woodland mushrooms, red onions, bacon, crumbled mackenzie creamery chevre & deviled egg — side salad 7.5 / entree 14

Appetizers

Chilled Dip Trio - roasted pepper chive dip, hand mashed guacamole and pesto asiago dip with toasted baguette & assorted fresh vegetables — 11

Artisan Cheese Board - brie, aged cheddar & maytag blue, toasted baguette, sliced apple, grapes, dried apricots, candied almonds, honey — 14

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

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

Small plates

Duck Confit Pot Pie - wild mushrooms, peas, carrots, onions, potatoes, pastry crust, truffle oil drizzle — 12

Pan Seared Beef Tenderloin Medallions - madeira & mustard cream, horseradish drizzle, oven roasted fingerling potatoes with maytag blue cheese, caramelized onion & applewood smoked bacon — 17.5

Pan Seared Sea Scallops - roasted cauliflower puree, baby spinach with bacon, garlic & pickled onions, balsamic syrup — 17.5

Pistachio Crusted Wild Pacific Salmon - fresh dill & pistachio crust, pan roasted fingerling potatoes, lemon creme fraiche — 16.5

House made Gnocchi with Braised beef - baby carrots, roasted whole baby onions — 13.5

Roasted Butternut Squash Risotto - onions, romano cheese, crispy spinach leaves, toasted pine nuts, balsamic syrup — 10

Fettuccine Carbonara - applewood smoked bacon, peas, pickled red onions, cream, garlic & a fried egg — 13

Creamy Polenta with Wild Mushroom Ragu - 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

Caramel Brownie — 5

Key Lime Pie — 6

Craig Fitzgerald Chef