

# WEST END BISTRO

## LUNCH MENU

### Trio...select a soup, salad & sandwich — 11

**Soup** - french onion soup crock / roasted asparagus & potato

**Salad** - bistro salad / romaine salad

**Sandwich** - bistro style french dip on baguette / chicken salad on croissant / bistro BLT croissant

### Starters & sharing

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

**Roasted Asparagus & Potato Soup** — 6

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

**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

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

**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

### 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

### Sandwiches

**Bistro BLT Croissant** - applewood smoked bacon, romaine lettuce, roma tomatoes, roasted garlic aioli, potato chips, pickled cucumbers — 10

**Bistro Style French Dip au jus** - braised beef, horseradish aioli, sweet onions, pan seared mushrooms, rich stock, melted gruyere & provolone cheese, baguette bread, potato chips, pickled cucumbers — 11

**Chicken Salad Croissant** - pulled chicken breast, roasted garlic, whole grain mustard aioli, red onions, celery, fresh basil, fresh fruit, pickled cucumbers — 9

### Little Plates

**Pan Seared Sea Scallops** - sweet chile forbidden rice, asian greens with yuzu & wasabi dressing, chinese 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

**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

**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

**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

### 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