

# WEST END BISTRO

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

**Soup** - french onion soup crock / savory roasted butternut squash soup

**Salad** - bistro salad / romaine salad

**Sandwich** - french dip on baguette / chicken salad on croissant

## Starters & sharing

**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

**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

**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

**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

## Sandwiches

**French Dip au jus** - sliced roast beef, horseradish aioli, braised 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 — 9

## Luncheons

**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

**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

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

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

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

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

**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

## 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