

DINNER

Starters

Fried Calamari Maui Onion Rings, Chili-Lime Aioli, Cocktail Sauce	14
Crab Cakes Lump Crab, Roasted Corn Salsa, Daikon Sprouts, Roasted Red Pepper Aioli	15
Grilled Octopus Chickpeas, Arugula, Celery, Grapefruit, Parsley, Meyer Lemon Vinaigrette	16
Ahi Tuna Sweet Sesame-Soy Dressing, Red Onions, Avocado, Wasabi Aioli, Taro Chips	16
Steak Tartare Filet Mignon, Capers, Parsley, Red Onion, Mustard, Truffle Oil, Crostini	16
Wagyu Beef Meatballs Diced Roma Tomatoes, Garlic, Basil, Marinara, Parmesan	14
Wild Mushroom Gnocchi Gorgonzola Cream Sauce, Crushed Walnuts, Leek Salad, Truffle Oil	14
Pistachio Crusted Goat Cheese Onion Confit, Pistachio Crumbs, Truffle Honey, Crostini	14
Curry Roasted Cauliflower Carrot-Honey Puree, Golden Raisins, Curry Powder, Toasted Almonds	13
Bacon Wrapped Dates Stuffed with Goat Cheese, Tossed Greens, Crushed Walnuts, Balsamic Glaze	13
Crispy Fish Tacos Red Snapper, Avocado, Red Cabbage Slaw, Spicy Aioli, Sour Cream, Cilantro	13

Soup & Salad

Soup of the Day	7
Caesar Romaine Lettuce, Shaved Parmesan, Garlic Croutons, Caesar Dressing	12
Organic Mixed Greens Asian Pear, Grape Tomato, Brie Cheese, Candied Cashews, Champagne Vinaigrette	12
Roasted Beets Sweet Gem Lettuce, Figs, Danish Blue, Almonds, Truffle Honey, White Balsamic Vinaigrette	14
Heirloom Tomatoes Arugula, Feta Cheese, Red Onion, Basil, Capers, Balsamic Reduction, Truffle Oil, Meyer Lemon Vinaigrette	15

Entrée

Grilled Chicken Penne Sun Dried Tomatoes, Onions, Capers, Arugula, Mushrooms, Mustard Cream	20
Spaghetti Meatballs Wagyu Beef, Diced Roma Tomatoes, Garlic, Basil, Marinara, Parmesan	22
Pear & Cheese Ravioli Scallions, Leeks, Hazelnuts, Mascarpone Cream, Honey Mustard	22
Prawns Linguine Bay Scallops, Italian Sausage, Chili Flakes, Peas, Bell Peppers, Creamy Marinara	25
Oven Baked Scottish Salmon Red Quinoa, Broccoli, Shallots, Herbed Crème, Orange Gastrique	32
Seared Scallops Sweet Pea Risotto, Parsley, Grape Tomatoes, Cottage Cheese, White Balsamic Glaze	33
Whole Branzino Fish Collard Greens, Grilled Roma Tomatoes, Oregano, Lemon Vinaigrette	34
Chilean Sea Bass Fingerling Potatoes, Wild Mushrooms, Maui Onions, Pan Juices, Truffle Oil	36
West Park Burger Half-Pound American Wagyu, Cheddar Cheese, French Fries, Lettuce, Tomato, Onions	18
Soy Marinated Skirt Steak Chive-Garlic Mashed Potatoes, French Beans, Baby Carrots, Demi-Glace	32
Australian Lamb Chops Potato Croquette, Zucchini, Yellow Squash Mustard Seeds, Pomegranate Demi-Glace	38
Petite Filet Mignon Gorgonzola Mashed Potato, Asparagus, Fried Shallots, Demi-Glace, Chianti Butter	38
Chicken Breast Stuffed with Provolone-Sage, Fingerling Potato, Brussels Sprouts, Bourbon Cream	28
Berkshire Pork Chop Sweet Potato Fries, Leek Salad, Arugula, Peaches, Walnuts, Port Wine Sauce	30

Sides

Gorgonzola Mashed Potato	7	Sautéed Broccoli	7	Grilled Asparagus	7
Roasted Cauliflower	7	Brussels Sprouts	7	Sautéed Spinach	6
Gremolata Fries	6	Sweet Potato Fries	6		

Platters

Vegetable Plate Chef's Choice of Seasonal Vegetables	20
Cheese Plate Premium Assorted Artisan Cheeses, Mixed Fruit Preserve, Walnuts, Strawberry, Crostini	20
Charcuterie Chef's Choice of Charcuterie, Caper Berries, Kalamata Olives, Dijon Mustard, Crostini	22

We serve Bread upon request. Please notify the server of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inquire about Vegetarian and Gluten-free items.

Visit us @ www.westparkbistro.com  

