

Starters, Soup & Salad

<i>Soup Of the Day</i>	7
<i>Fried Calamari</i> Sweet Onion Rings, Cilantro-Lime Aioli, Cocktail Sauce DF	14
<i>Pistachio Crusted Goat Cheese</i> Onion Confit, Truffle Honey, Pistachio Crumbs, Crostini V	14
<i>Wagyu Beef Meatballs</i> Diced Roma Tomatoes, Garlic, Basil, Marinara, Parmesan	14
<i>Bacon Wrapped Dates</i> Stuffed with Goat Cheese, Tossed Greens, Walnuts, Balsamic Glaze GF	14
<i>Curry Roasted Cauliflower</i> Carrot Puree, Golden Raisins, Curry Powder, Toasted Almonds VE GF	14
<i>Grilled Octopus</i> Chickpeas, Arugula, Celery, Grapefruit, Meyer Lemon Vinaigrette DF GF	17
<i>Roasted Prawns</i> Garlic Cream Sauce, Orange Zest, Chives, White Balsamic Reduction, Crostini	14
<i>Butternut Squash Gnocchi</i> Gorgonzola Cream, Truffle, Walnuts	14
<i>Iron Skillet Mussels</i> Butter, Lemon, Sea Salt GF	18
<i>Ahi Tuna Poke</i> Sweet Soy Sesame dressing, Scallions, Avocado, Wasabi Aioli, Taro Chips GF	16
<i>Crab Cakes</i> Lump crab, roasted corn-mango Salsa, Daikon sprouts, Red Bell Pepper Aioli	15
<i>Caesar Salad</i> Romaine Lettuce, Garlic Croutons, Shaved Parmesan, Caesar Dressing V	10
<i>Organic Mixed Greens</i> Bosch Pear, Grape Tomato, Candied Cashews, Feta Crumbs, Champagne Vinaigrette V GF	11
<i>Roasted Red Beets</i> Wild Arugula, Strawberry, Quinoa, Toasted Walnuts, Goat Cheese, Champagne Vinaigrette V GF	13
<i>Cheese Plate</i> Musterd Beemster, Brie, Truffle Peccorino, Raspberry Preserve, Candied Cashew	15

Add Options

Grilled Chicken 7 Grilled Prawns 10 Grilled Salmon 13 Grilled Skirt Steak 15

Entrée

<i>Pear and Goat Cheese Ravioli</i> Spinach, Gorgonzola Cream, Leek and Apple Slaw, Tossed Walnuts V	20
<i>Spaghetti Meatballs</i> Wagyu Beef, Diced Roma Tomatoes, Garlic, Basil, Marinara, Parmesan	22
<i>Roasted Lamb Penne</i> Garlic, Tomatoes, Rosemary, Dried Oregano, Bell Peppers, Artichoke Hearts Marinara, Demi Glace	22
<i>Lemon Basil Pasta</i> Coconut Cream, Mushroom, Zucchini, Grape tomato garlic Lemon zest, Basil VE	18
<i>Pasta Forno</i> Penne Pasta, Sausage, Chicken, Black Olives, Diced Tomato, Garlic Fontina Cheese, Marinara	21
<i>Vegan Platter</i> , Grilled corn & Quinoa salad, steamed broccoli, Arugula, avocado, Green beans Grape tomatoes (Add grilled Cajun prawns 8) VE	22
<i>Prawns Linguine</i> Bay Scallops, Italian Sausage, Chili Flakes, Bell Peppers, Spring Onions Green Peas, Creamy Marinara (Add Crab 3)	24
<i>Airline Chicken</i> Bourbon Cream, Provolone-Sage Stuffed, Roasted Red Potatoes, Broccoli GF	28
<i>Crusted Salmon</i> Potato Horseradish Crust , Broccoli, Grape Tomatoes, Onions, Chive Cream	32
<i>Chilean Sea Bass</i> Fingerling Potatoes, Oyster Mushrooms, Sweet Onions, Pan Juices, Truffle Oil GF	38
<i>Seared Ahi Tuna Salad</i> Fennel Seed, Wasabi Aioli, House Salad	22
<i>Fish Tacos</i> Red Snapper, Avocado, Jalapeno-Lime Aioli, Coleslaw, Fresh Cilantro, House Salad	17
<i>West Park Burger</i> Half Pound American Wagyu, Cheddar Cheese, Caramelized Onion Spread, Lettuce, Tomato, Pickle Chips, French Fries (Add Bacon 4)) (Add Avocado4) (Add Mushroom 4)	16
<i>Petite Filet Mignon</i> Gorgonzola Mashad Potato, Green Beans, Demi-Glace, Chianti Butter GF	35
<i>Grilled Skirt Steak</i> Garlic Mashed Potato, Green Beans, Demi-Glace, Garlic Confit DF GF	32
<i>Berkshire Pork Chop</i> Sweet Potato Fries, Leeks-Apple Slaw, Pea Shoots, Walnuts, Port Wine Sauce DF GF	30

Sides

Broccoli 7	Green Beans 7	Cauliflower 7
Gremolata Fries 7	Sweet Potato Fries 7	Gorgonzola Mash 7

Kids

Kid's Penne Pasta Butter & Cheese V	8	Chicken Tenders and Fries	12
Grilled Chicken and Green Beans	12	Spaghetti Meatball	12

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.

V - Vegetarian VE - Vegan DF - Dairy Free GF - Gluten Free

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