

DINNER

SALADS & SNACKS

NIÇOISE	14
CUCUMBER TOMATO BELL PEPPER RADISH CANNED TUNA BOILED EGG ANCHOVY SCALLION OLIVE EXTRA VIRGIN OLIVE OIL AND LEMON	
SUBSTITUTE SEARED TUNA +\$16 – GF	
BURRATA	19
FRESH BURRATA COLD RATATOUILLE – GF	
APPLE ROQUEFORT SALAD	18
CHARD ROMAINE WALNUTS – GF	
SMALL GREEN	6
JUST LETTUCE OLIVE OIL LEMON	
CAESAR	12
ADD CHICKEN BREAST \$8 – SALMON \$12	
SEARED TUNA \$16	
GREEK SALAD	14
FETA KALAMATA OLIVES CUCUMBER TOMATO ONION – GF	
BACON WRAPPED DATES	9/16
3 / 6 PIECES	
BAGUETTE	5
BAKED TO ORDER THEN SLICE – ADD OLIVE OIL \$1	

STARTERS

CHEESE & CHARCUTERIE	18/32
CHEESE & CHARCUTERIE DAILY SELECTION	
FRENCH ONION SOUP	12
CROUTONS GRUYÈRE	
BRIE IN PHYLLO DOUGH	19
BAKED WITH HOUSE TRUFFLE HONEY TOASTS	
TARTARE	24
BEEF TARTARE TOASTED BAGUETTE	
MUSSELS	28
WITH FRIES OR BREAD – GF	
MANGO TUNA TARTARE	24
LIME GREEN ONION COCONUT CREAM – GF	
HUMMUS	10
PITA BREAD	
SEARED TUNA	24
GREENS PINE NUTS – GF	
SALMON AVOCADO CRUDO	19
SUSHI GRADE SALMON LEMON JUICE OLIVE OIL FRIED SHALLOTS – GF	
WAGYU BONE MARROW	26
SEARED SALT TOASTS – THAT'S IT	

SIDES & VEGETABLES

RATATOUILLE	12
TRADITIONAL PROVENCE STYLE – GF	
BRUSSELS SPROUTS	12
BACON LEMON JUICE – GF	
GRATIN DAUPHINOIS	12
POTATO BAKED IN CREAM – GF	
BROWN BUTTER CARROTS – GF	12
GREEN BEANS	12
SAUTÉ IN BUTTER AND SHALLOTS – GF	
POMMES-FRITES	12
PARMIGIANO-REGGIANO AND BÉARNAISE – GF	

MAINS

BURGER*	17
WITH FRIES AND BÉARNAISE. ADD 2 THICK CUT BACON SLICES \$4 BRIE GRUYÈRE BLUE CHEESE EACH \$2.75 CARAMELIZED ONION \$2 EXTRA PATTY \$6 SUBSTITUTE CHICKEN \$3 SUBSTITUTE BUN WITH BAGUETTE \$2	
BONE IN PORK CHOP*	39
PAN SEARED IBERICO RIB BROWN BUTTER CARROTS GF	
BEEF BOURGUIGNON	33
POTATO DAUPHINOIS GRATIN – GF	
STEAK FRITES*	39
8OZ HANGER STEAK 100% GRASS FED NEW-ZEALAND FRIES BÉARNAISE – GF	
SALMON*	33
ROASTED TOMATOES GREEN BEANS – GF	
DUCK BREAST À L'ORANGE*	43
CARROTS – GF	
GINGER RISOTTO & SCALLOPS	35
SERVED AL DENTE – GF	

DESSERTS

PLEASE ASK YOUR WAITER



[*] CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. BUT WE NEVER ANY PROBLEM.

COOKING TEMPERATURES:

	RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL DONE
SALMON	120-125°F	125-130°F	130°F-135°F	135-140°F	140°F+
BEEF	120-130°F	130-135°F	135-145°F	145-155°F	155°F+
PORK	N/A	N/A	145°F	145-155°F	155°F+
DUCK	N/A	125-130°F	N/A	N/A	N/A

from verifiable farms. Dish components used are made entirely by hand in house, using these curated ingredients. Our steaks are served Medium Rare, please tell us if you want a different temperature. A \$3 fee is charged to split dishes and for substitutions.

westlakewinebar.com/food

