

# DINNER MENU

## STARTER

CHEESE & CHARCUTERIE CHEESE & CHARCUTERIE DAILY SELECTION	18/32	NIÇOISE SALAD CUCUMBER TOMATO BELL PEPPER OLIVE OIL MARINATED TUNA BOILED EGG ANCHOVY SCALLION OLIVES OLIVE OIL AND LEMON - GF	16
CAPRESE WWB STYLE GREENS CHARRED ORANGE CITRUS VINAIGRETTE HEIRLOOM TOMATO TOAST AND MARMALADE	16	SALMON AVOCADO CRUDO CURED SALMON LEMON JUICE OLIVE OIL FRIED SHALLOTS	16
TERRINE DE FOIE GRAS FOIE GRAS MIXED BERRY REDUCTION TOASTS	28		
FRENCH ONION SOUP CROUTONS GRUYÈRE	16	WAGYU BONE MARROW SERVED WITH TOASTS	29
SHRIMPS ARTICHOKE TOMATO OLIVES CALABRIAN CHILI GF	22	ROASTED CAULIFLOWER PICKLED SULTANAS TOASTED PINE NUTS GF	12
BRIE IN PHYLLO DOUGH BAKED WITH TRUFFLE HONEY	15	BRUSSEL SPROUTS BACON LEMON JUICE CHILI BALSAMIC REDUCTION - GF	14

## MAIN

BURGER 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 BREAST OR FRIED CHICKEN \$3	16	STEAK FRITES 6OZ NIMAN RANCH PRIME BAVETTE FRIES BÉARNAISE - GF	39
PARMESAN BREADED CHICKEN SERVED WITH FRIES	28	BEEF BOURGUIGNON WITH POTATO GRATIN - GF	33
BONE IN PORK CHOP PAN SEARED WITH PORT AND MUSTARD SAUCE BROWN BUTTER CARROTS - GF	39	SALMON ROASTED TOMATOES HEIRLOOM TOMATOES HARICOTS VERTS - GF	33
		SCALLOP RISOTTO LEMON AND HERB - GF	34

## SIDES & ENHANCEMENTS

POMMES-FRITES PARMIGIANO-REGGIANO AND BÉARNAISE SAUCE - GF	8/14	BROWN BUTTER CARROTS - GF	12
POTATO GRATIN POTATO BAKED IN CREAM - GF	12	GREEN BEANS SAUTÉ IN BUTTER AND SHALLOT - GF	12

Westlake Wine Bar prides itself in using seasonal, locally sourced ingredients, mostly organic and only 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](http://westlakewinebar.com/food)



## DESSERTS

PLEASE ASK YOUR WAITER

### HAPPY HOUR FREE TAPAS

WEEKDAYS FROM 4PM TO 5:30PM

With any wine purchase – -No free tapas to-go, obviously – Until Nov. 30<sup>th</sup>  
Chef's discretion: we decide what we serve, free tapas are made fresh, but not to order

50% off wine bottles Mondays for dinner service

### WINE CLUB AND WINE CLASSES

WE STARTED WINE CLASSES AND WILL START A WINE CLUB SOON. IF YOU WISH TO STAY INFORMED, PLEASE SEND AN EMAIL TO [INFO@WESTLAKEWINEBAR.COM](mailto:INFO@WESTLAKEWINEBAR.COM) MENTIONING "WINE CLASS MAILING LIST".

PARTY ROOM: CHECK IT OUT UPSTAIRS! IDEAL FOR PRIVATE LUNCHEONS, WORKSHOPS OR ANY GATHERING REQUIRING SOME PRIVACY. AVAILABLE AT NO EXTRA CHARGE. CONTACT STAFF FOR MORE INFORMATION.

[westlakewinebar.com/food](http://westlakewinebar.com/food)

16-Sep-2022

