

## DINNER MENU

### SMALLER

CHEESE & CHARCUTERIE PLATE	18/32	STEAK SALAD	20
CHEESE & CHARCUTERIE DAILY SELECTION HALF BOARD \$18		TENDERLOIN, LETTUCE, BLUE CHEESE, TOMATO, CHIVE, SUNFLOWER SEED - GF	
ONION SOUP	18	MUSSELS	24
RUSTIC BREAD, GRUYÈRE		WINE, HERBS, BUTTER, SHALLOT, GRILLED BAGUETTE	
BURRATA SALAD	18	TERRINE DE FOIE GRAS	28
GREENS, CHARRED ORANGE, CITRUS VINAIGRETTE, HEIRLOOM TOMATO, TOAST AND MARMALADE		FOIE GRAS, LINGONBERRY REDUCTION, TOASTS	

### BIGGER

ROASTED CHICKEN	32/37	FILET-MIGNON BORDELAISE	54/60
DARK OR WHITE OPTION HERITAGE BREED CHICKEN, BRAISED GREENS, CAROLINA GOLD RICE, FIRE ROASTED VEGETABLE BROTH - GF		6OZ / 8OZ NIMAN RANCH BEEF TENDERLOIN, DUCK FAT POTATO, OYSTER MUSHROOM, GF	
SALMON	38	BEEF BOURGUIGNON	33
HARICOT VERTS, OYSTER MUSHROOM, SHALLOT, AIOLI, DILL GF		DUCK FAT POTATO - GF	
STEAK FRITES	38	BURGER	16
6OZ NIMAN RANCH PRIME BAVETTE, POMMES FRITES, BÉARNAISE - GF		SERVED WITH FRIES AND BÉARNAISE. ADD 2 THICK CUT BACON SLICES +\$3	
		PRIME RIB CART	4.50/OZ
		AKAUSHI BEEF TEXAS WAGYU HOUSE HORSE RADISH, JUS FRIDAY ONLY	

### SIDES & ENHANCEMENTS

DUCK FAT POTATO	16	MUSHROOMS	20
POMMES-FRITES	10/16	BABY BOK CHOY	16
HOUSE HAND CUT FRIES, PARMIGIANO-REGGIANO AND BÉARNAISE SAUCE - GF			

### AFTER

TIRAMISU	12	CHOCOLATE CAKE	12
MASCARPONE COFFEE LADY FINGERS		CLASSIC CHOCOLATE CAKE	
LEMON TART	14		
CHEF'S PINE NUT CRUST, LEMON SABAYON			



Westlake Wine Bar prides itself in using seasonal, locally sourced ingredients. Our proteins are sourced only from verifiable humanely raised and pasture rotated farms. Dish components used are made entirely by hand in house, using these curated ingredients. Our dishes are unable to be modified or split. Our steaks are served Medium Rare - Please tell us if you want a different temperature.  
westlakewinebar.com/food