

LUNCH MENU

SERVED UNTIL DINNER

CHEESE & CHARCUTERIE BOARD	18/32
CHEESE & CHARCUTERIE DAILY SELECTION - HALF BOARD \$18	
QUICHE OF THE DAY	15
SERVED WITH HOUSE SALAD	
NIÇOISE	16
CUCUMBER, TOMATO, RED BELL PEPPER, OLIVE OIL MARINATED TUNA, BOILED EGG, ANCHOVY, SCALLION, OLIVE, EXTRA VIRGIN OLIVE OIL AND LEMON, GF	
SALMON AVOCADO CRUDO	16
CURED SALMON LEMON JUICE OLIVE OIL FRIED SHALLOTS	
HOUSE SALAD	9
GREENS, CHERRY TOMATO, RED ONION, CUCUMBER, PARMESAN, SHALLOT VINAIGRETTE	

SERVED UNTIL 2:00PM

SATURDAY: UNINTERRUPTED SERVICE

STEAK SALAD	20
BAVETTE, GREENS, BLUE CHEESE, TOMATO, CHIVE, SUNFLOWER SEED - GF	
FRENCH ONION SOUP	14
CROUTONS, GRUYÈRE	
BEEF BOURGUIGNON	29
SERVED WITH POTATO GRATIN	
SHRIMPS	15
3 JUMBO PRAWNS TAIL ON PEANUT SAUCE	
BLT ON A FRENCH BAGUETTE	14
SERVED WITH A HOUSE SALAD	
BURGER	16
SERVED WITH FRIES AND BÉARNAISE. ADD 2 THICK CUT BACON SLICES +\$4. BRIE, GRUYÈRE, BLUE CHEESE EACH \$2.75, CARAMELIZED ONION \$2 EXTRA PATTY \$6 ROSSINI FOIE GRAS \$25	
POMMES-FRITES	10/14
PARMIGIANO REGGIANO AND BÉARNAISE SAUCE	

PROTEIN ADDITIONS TO ANY OF THE ABOVE DISHES

SERVED UNTIL 2:00PM

CHICKEN BREAST	8
4OZ NIMAN RANCH PRIME BAVETTE	16
OUR STEAKS ARE SERVED MEDIUM RARE - PLEASE TELL US IF YOU WANT A DIFFERENT TEMPERATURE	
SALMON	12
SKINLESS, 3OZ	
TIRAMISU	12
LAYERS OF MASCARPONE CREAM AND COFFEE-SOAKED LADY FINGERS, PREPARED FRESH DAILY	



[\*] CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS  
 [\*\*] GLUTEN FREE AND VEGETARIAN OPTIONS AVAILABLE  
 [\*\*\*] KIDS OPTIONS AVAIL

## BRUNCH SERVED SUNDAYS

IN LIEU OF LUNCH

FRENCH TOAST		14
WHITE CHOCOLATE SAUCE FRESH STRAWBERRIES POWDER SUGAR		
AVOCADO TOAST		15
HEIRLOOM TOMATO FETA WATERMELON RADISH MIX BALSAMIC REDUCTION OLIVE OIL – ADD POACHED EGG \$3 SMOKED SALMON \$6		
EGGS BENEDICT		19
HOLLANDAISE CANADIAN BACON HASH POTATOES GREEN AND RED BELL PEPPER ONION - ADD SMOKED SALMON \$6		
CROQUE MADAME		20
CANADIAN BACON BECHAMEL GRUYÈRE PARMIGIANO 2 FRIED EGGS		
TRUFFLE OIL SCRAMBLED EGGS		18
WITH GRILLED FRENCH BAGUETTE		
3 EGGS ANY STYLE		14
SUNNY SIDE UP POACHED OVER EASY/MEDIUM/HARD OR SCRAMBLED – 2 SLICES SOURDOUGH TOASTS		
BRIE IN PHYLLO DOUGH		15
BAKED WITH TRUFFLE HONEY		
STEAK & EGGS		39
8OZ STEAK 3 EGGS HASH POTATOES		
QUICHE OF THE DAY		15
SERVED WITH HOUSE SALAD		
BLT ON A FRENCH BAGUETTE		14
SERVED WITH A HOUSE SALAD		
BURGER		16
SERVED WITH FRIES AND BÉARNAISE. ADD 2 THICK CUT BACON SLICES +\$4. BRIE, GRUYÈRE, BLUE CHEESE EACH \$2.75, CARAMELIZED ONION \$2 EXTRA PATTY \$6 ROSSINI FOIE GRAS \$25		
POMMES-FRITES		10/14
PARMIGIANO REGGIANO AND BÉARNAISE SAUCE		

### ADDITIONS

SMOKED SALMON	8	3 THICK SLICES OF BACON	6
POTATO HASH	5	EXTRA EGG	4

### BEVERAGES

FARA MEDIUM ROAST COFFEE	4
TEA	4
LATTE	5
MIMOSA	5
MIMOSA CARAFE	25

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.

