

# STARTERS

## APPETIZERS

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<b>CUBAN SLIDERS</b> Roasted pork, ham, pickle, swiss, mustard	9
<b>PICKLED PLATE</b> Assortment of house-made pickled items	7
<b>CHEESE PLATE</b> Assortment of artisan cheeses, flat breads	14
<b>AHI TUNA &amp; AVOCADO POKE</b> Tower of marinated ahi tuna, marinated avocado, red onion, ginger lime wasabi sauce	10
<b>CRAB CAKES</b> Mango jalapeño aioli	12
<b>LOBSTER CHIMICHANGAS</b> Stuffed with roasted corn, peppers, cream cheese, avocado chipotle crème	12
<b>FRIED GREEN TOMATOES</b> Vidalia onion chutney, cilantro pesto, lime aioli	6
<b>WARM VEGETABLE &amp; GOAT CHEESE DIP</b> Assortment of fresh vegetables, pita chips	9
<b>DEVILED EGGS</b> Changes daily. Please ask server for today's flavors	3
<b>PORK BELLY TATER TOTS</b> Roasted poblano aioli	7

## SALADS & SOUPS

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<b>SMOKED SALMON KALE SALAD</b> Grapefruit segments, slivered almonds, cherry tomatoes, chick peas, roasted shallots, red radishes, creamy pepper dressing	11
<b>ROASTED BABY BEET SALAD</b> Goat cheese, fizzled sweet onions, mascarpone horseradish dressing	9
<b>GRILLED STEAK SALAD</b> Blue cheese, roasted tomatoes, caramelized red onions, romaine lettuce, Italian dressing	13
<b>BLISTERED TOMATOES &amp; MOZZARELLA SALAD</b> Lightly fried baby heirloom tomatoes, basil, fresh buffalo mozzarella, balsamic reduction, olive oil	9
<b>CLASSIC CAESAR</b> Garlic croutons, fresh grated reggiano cheese, romaine lettuce	7
ADD CHICKEN BREAST	5
ADD STEAK	6
ADD GRILLED SHRIMP	6
<b>MIXED GREEN SALAD</b> Assorted greens, cucumber ribbons, cherry tomatoes, house vinaigrette	6
<b>CHEF'S SOUP OF THE DAY</b> Prepared fresh daily	Cup 4 Bowl 6
<b>FRENCH ONION SOUP</b> Three types of onions, deglazed with Jägermeister, crouton, Gruyere cheese	7

# DINNER

## SUMMER SPECIAL

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**RIB EYE DINNER SPECIAL FOR TWO** 79.99  
24oz Legendary Cowboy Steak with three Jumbo Prawns. Served with mashed potatoes, seasonal vegetables, caramelized onion jujus. Dessert to share.

## ENTRÉES

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**SAUTEED HALIBUT** 26  
Braised fennel & leeks, roasted baby red potatoes, tomato caper sauce

**HERB CRUSTED CHICKEN** 16  
Julienne vegetables, ultimate mashed potatoes, balsamic demi-glace

**APPLEWOOD SMOKED PORK CHOP** 25  
Stuffed with figs & dates, fried brussels sprout leaves, creamy cilantro corn polenta, caramelized sweet and sour peaches

**PAN SEARED SEA SCALLOPS** 24  
Stuffed with jumbo lump crab, ultimate mashed potatoes, asparagus, baby carrots, zucchini, shallot cream sauce

**ROASTED SPIRAL FLANK STEAK** 21  
Stuffed with spinach, goat cheese & onions, ultimate mashed potatoes, asparagus, mushroom demi-glace

**LINGUINI** 14  
Baby arugula, baby heirloom tomatoes, roasted leeks, slow roasted red sauce  
ADD CHICKEN 5  
ADD SHRIMP 6

**GRILLED BEEF SHOULDER TENDER** 24  
Balsamic-glaced asparagus, hickory plank cheddar mashed potatoes, whiskey horseradish demi-glace

**BEEF POT ROAST** 16  
Slow cooked with vegetables, ultimate mashed potatoes, braising liquid

**TOFU & RICE NOODLE BOWL** 14  
Lightly fried tofu, mushrooms, green cabbage, carrots, snap peas, coconut green curry broth

**WESTGATE BURGER** 14  
Ground short rib, chuck & tri tip, caramelized balsamic onions, jack cheese, lettuce, tomato, house-made pickle, black pepper aioli, pommes frites, pretzel bun

**HONEY LEMON CHICKEN** 18  
Pan seared quinoa cakes, sautéed spinach, honey lemon glaze

**GRILLED SALMON** 24  
Wild rice & edamame warm salad, blood orange tarragon sauce

EXECUTIVE CHEF KYLE J. SMITH AND STAFF WELCOME YOU TO THE WESTGATE GRILL.  
IF YOU HAVE ANY SPECIAL REQUESTS, PLEASE ASK YOUR SERVER.

AN 18% GRATUITY MAY BE ADDED TO SPLIT CHECKS OR PARTIES OF SIX OR MORE.  
PLEASE NO CHECKS. SPLIT PLATE FEE \$4.00.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.