



SOUP

French Onion Soup, baguette crouton, "Jegelehner" swiss cheese
cup \$4.5 soup crock \$7

Crab & Corn, creamy with lump crab meat
cup \$5 bowl \$8

Soup of the day, made daily with fresh ingredients
cup \$4 bowl \$6

STARTERS

Fried Calamari, 'Szechuan" pepper seasoned, red chili aioli, dill remoulade
\$9

White Bean Dip, cheesy with white truffle oil, served with french baguette
\$6

BBO Sticky Ribs, hoisin basted spareribs with asian slaw
\$11 ½ slab \$17 full slab with french fries

Shrimp cocktail, colossal shrimp with traditional cocktail sauce
\$3.5 each \$11 for 4 pieces

SALADS

Tossed Classic Caesar
petite \$5 entrée size \$9 - \$12 with 6oz chicken breast
\$13 with 4 sautéed shrimp
\$11 with 4oz grilled salmon

Mesclun Salad, roasted walnuts, fresh raspberries, capriole goat cheese and red zinfandel vinaigrette
petite \$5 entrée size \$9 - \$12 with 6oz chicken breast
\$13 with 4 sautéed shrimp
\$11 with 4oz grilled salmon

Cobb Salad, crisp iceberg lettuce topped with grilled chicken, apple smoked bacon, scallions, avocado, tomatoes, egg and blue cheese crumbles with a side of ranch dressing
entrée size \$12

FLATBREADS

Asparagus & Ricotta, asparagus, thin prosciutto, radicchio
small \$6 entrée size \$11

Margherita, basil, roma tomato and fresh mozzarella
small \$6 entrée size \$11

Wild Mushroom, portabella & shiitake, mozzarella, parmesan and white truffle oil
small \$6 entrée size \$11

120 WEST SIGNATURE DISHES

	<u>SMALL PLATES</u>		<u>BIG PLATES</u>	
Cedar Planked Salmon butternut squash risotto, asparagus, lemon-sage butter	4oz	\$9	8oz	\$16
“Shellfish Linguini” linguini topped with little neck clams, mussels and shrimp in a tomato-saffron broth		\$9		\$15
Filet of Beef house seasoned, blue cheese mash, asparagus, merlot sauce	4oz	\$16	8oz	\$29
Boneless Pork Chop grilled, whipped yukon gold potato, wild mushrooms, assorted mustards	5oz	\$10	10oz	\$18
Honey Roasted Chicken Breast free range chicken served over squash risotto with sautéed mushrooms mustard cream sauce			10oz	\$16
Rib Eye Steak house rub, fried onions, herb butter, baked potato with sour cream, shredded cheddar, diced bacon			12oz	\$25

SANDWICHES

Rueben Stromboli Corned beef with sauerkraut and “Jegelehner” swiss cheese, wrapped in flatbread, wood fired and served with 1000 island dressing with your choice of side	\$12
Grilled Chicken Club grilled chicken breast, bacon, lettuce, tomatoes on multi grain toast with your choice of side	\$11
Two Cheese Grilled Cheese brie and blue cheese on brioche toast with apple chutney and your choice of side	\$11

SLIDERS - sold individually or a 3 pack for \$10. Sides sold separately

Prime Beef Burgers secret sauce, pickles, lettuce, tomato, “Jegelehner” swiss cheese	\$4	Black Bean Burger black bean patty, tomato, lettuce and sliced avocado	\$3.5
Clam Po’ Boys breaded fried clams, spicy tartar	\$4	Crab melt lump crab meat with swiss cheese	\$4.5

Sides: \$3 each

French Fries
Onion Rings
Fresh Fruit Salad

House made Potato Chips
Asian Slaw
Loaded Baked Potato (after 5 pm)

DESSERTS

Raspberry Crème Bruleé	\$7
Tiramisu with fresh marinated Strawberries	\$7
Caramel Cheese Cake	\$7
Chocolate Royale dark chocolate mousse on crunchy hazelnut praline wafer	\$7
Lemon Tart	\$7

All Meats are from Indiana Farms or surrounding States.
Consumption of undercooked meat or eggs may increase your risk of food borne illness.