

WESTLAKE LUNCH MENU

HAND CRAFTED MARTINIS COCKTAILS AND CLASSIC HIGHBALLS

Our bar is staffed by professional mixologists who take pride in every cocktail they make. All cocktails are made from the finest freshly squeezed ingredients. Ask your server or bartender what is being created today.

Black & Blue Mojito

10 Cane Rum, Freshly Squeezed Lime Juice, Fresh Mint, Fresh Berries 14.00

Grand Smash

Grand Marnier, Freshly Squeezed Lemon Juice, Fresh Mint 14.00

Orange Blossom

Bombay Sapphire Gin, Freshly Squeezed Orange Juice, DeKuyper Triple Sec 13.00

Blood Orange Martini

Grey Goose L'Orange, Monin Blood Orange, Freshly Squeezed Orange Juice 14.00

Ruby Red Lemon Drop Martini

Absolut Ruby Red Vodka, Freshly Squeezed Grapefruit, Lemon & Lime Juice, Sugared Rim 13.00

Side Car Martini

Courvoisier VS, Cointreau, Freshly Squeezed Lime Juice, Sugared Rim 13.00

Old Fashioned Old Fashioned

Russell's Reserve Rye, Angostura Bitters, Sugar Cube, Lemon Peel, Dash of Club Soda 14.00

Cucumber Gimlet

Hendrick's Gin, Gin-Infused Cucumber 14.00

Blackthorn

Jameson Irish Whiskey, Dry Vermouth, Orange Bitters, Pernod Absinthe, Twist of Orange 13.00

Dashed

Boodles Gin, Fresh Lemon Juice, Agave Nectar, Fresh Mint, Fee Bros Peach Bitters 14.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint 14.00

Patrón Pom Margarita
Patrón Tequila, Citronge, Pomegranate Juice, Freshly Squeezed Lime Juice 14.00

The Grill Signature Margarita
Jose Cuervo Especial and Cointreau, Freshly Squeezed Lime Juice 13.00

BEVERAGES

Soft Drinks 3.25

Iced Tea 3.25

Pomegranate Iced Tea 3.95

Bottled Root Beer 3.75

Fresh Squeezed Handshaken Lemonade 3.95

Arnold Palmer 3.95

Strawberry Lemonade 3.95

Pellegrino (16 oz.) 4.50 (33 oz.) 8.50

Panna (16 oz.) 4.50 (33 oz.) 8.50

Regular Coffee 3.25

Decaf Coffee 3.25

Hot Tea 3.25

Milk 2.95

Red Bull Energy Drink 4.75

Red Bull Sugar Free Energy Drink . . . 4.75

Not all ingredients are listed in the menu. Please let your server know if you have food allergies or other preferences. Gluten Free and Nutritional information is available upon request

APPETIZERS

Trio of Hummus 9.50
Sun-Dried Tomato, Kalamata Olive and Hummus

Calamari with Cajun Tartar Sauce 10.75

Popcorn Shrimp Cajun Tartar Sauce . . 11.25

Spinach Artichoke Dip 12.50

Shrimp Cocktail 17.50

Dungeness Crab Cocktail 17.75

Jumbo Lump Crab Cake 14.75
with Beurre Blanc Sauce

Steak Tartare with Toasted Rye Points* 14.75

Seared Ahi Tuna Sashimi* 15.75

Onion Rings 8.50
with Creamy Bleu Cheese Dressing

Garlic Cheese Bread 8.50

SOUPS

Soup of the Day sm. Bowl 5.50 lg. Bowl 6.75

Chilled Gazpacho Soup . . . 5.50 6.75

Lobster Bisque 8.00

STARTER SALADS

The Grill Mixed Green Salad . . . 7.50

Caesar Salad 8.25

The Grill Chop Salad 9.50
Chopped Iceberg Wedge, Bleu Cheese, Bacon, Red Onion, Tomatoes and Creamy Bleu Cheese Dressing

Endive, Spicy Pecans, Romaine . 9.75
with Gorgonzola Cheese

SOUP AND SALAD COMBOS

The Grill Chop Salad 12.50
Served with a Small Bowl of Soup

Cobb Salad 14.75
Served with a Small Bowl of Soup

Chicken Caesar Salad 13.75
Served with a Small Bowl of Soup

MAIN COURSE SALADS

The Grill Cobb Salad 16.50

Grilled Lime Chicken Salad . . . 15.75
Chopped Vegetables, Tossed with Citrus Vinaigrette

Grilled Skirt Steak Salad 18.75
Hearts of Romaine, Red Onions, Tomato and Crumbled Bleu Cheese, Tossed with Ranch Dressing, Topped with Fried Onion Rings*

Greek Salad with Shrimp 16.75
Chopped Lettuce with Kalamata Olives, Feta Cheese, Artichokes Hearts and Vegetables, Tossed in Lemon Olive Oil Dressing

Blackened Ahi Tuna Salad* 17.75

Shrimp & Crab Combo Louie . 24.75

POTATOES AND SIDES

Mac & Cheese Loaded 8.50
A Blend of Three Cheeses, Mushrooms and Double Smoked Bacon

French Fried Potatoes 4.00

Lyonnais Potatoes 6.00

Yukon Gold Mash 4.50

Spinach Mashed Potatoes 5.00

Herb Brown Rice 4.00

VEGETABLES

Creamed Spinach 5.00

Sauteed Spinach with Garlic 6.00

Grilled Asparagus 8.50

Grilled Vegetables with Balsamic Glaze . 8.50

For your convenience,
18% gratuity is added to all parties of 7 or more.
Gratuity is discretionary, Thank You

SPECIALTY SANDWICHES

Fresh Ground 100% *Certified Angus Beef*™

Served with French Fries, Peanut Cole Slaw or Fresh Fruit

Cheeseburger 12.50
8 oz. *Certified Angus Beef*™ with Lettuce, Red Onion, Tomato, Pickle, 1,000 Island and Choice of Cheese*

American Kobe Burger 19.50
Black and White Truffle Mayonnaise, Served with Jumbo Fried Onion Rings*

Chicken Burger 13.50
Whole Wheat Bun, Mushrooms, Spinach, Tomatoes and 1,000 Island Dressing

Ahi Tuna Wrap 16.75
Served with Peanut Cole Slaw*

Santa Fe Chicken Wrap 13.50
Blackened Chicken, Grilled Corn, Black Beans, Avocado, Tomatoes, Roasted Peppers and Queso Fresco with a Chipotle Aioli

Tuna Melt 12.50
Scoop of Albacore Tuna Salad, Grilled with Cheddar Cheese

French Dip Sandwich 13.75
Sliced Thin, Dipped in Au Jus, Topped with Swiss Cheese and Grilled Onions

Cobb Club Sandwich 12.50
Chicken Breast, Bacon, Lettuce, Tomatoes, Avocado, Bleu Cheese, Scallions and Bleu Cheese Mayo

California Turkey Melt 12.50
Grilled with Jack Cheese and Avocado

CHICKEN

Chicken Parmesan 15.50
Served with Angel Hair Pasta, Topped with Mozzarella Cheese

Chicken Piccata 16.50
with Lemon Butter Caper Sauce

Grilled Herb Chicken Breasts . 16.75
with Fresh Fruit and Sliced Tomatoes

Roasted Brick Chicken 17.25
Served with Grilled Vegetables

STEAKS AND CHOPS

Charbroiled Skirt Steak 24.75
A House Specialty, *Certified Angus Beef*™ Marinated in Citrus, Soy Sauce and Seasonings*

Braised Short Rib 24.75
with Yukon Gold Mash and Vegetable

Petite Filet Mignon (8 oz.) 37.50
with Boef Onions and Bordelaise Sauce*

Prime New York Steak (16 oz.)* . . . 42.75

DESSERTS

Chef's Featured Dessert
Please Ask Your Server for Today's Selected Homemade Dessert

Strawberry Shortcake 8.00
Fresh Sliced Strawberries, on a Homemade Biscuit with Strawberry Sauce and Whipped Cream

Fruit Cobbler of the Day 8.00
Today's Selection of Baked Fruits with a Cinnamon Walnut Crumble, A La Mode with Vanilla Ice Cream

Big Carrot Cake 8.50
Six Layers of Moist Cake with Cream Cheese Icing and Pecans, Cinnamon and Whipped Cream

“The Grill” Fudge Brownie Pie 8.00
Our Signature Brownie, Topped with Vanilla Ice Cream, Warm Caramel and Chocolate Sauce and Candied Pecans

Key Lime Pie 8.00
Our Homemade Lime Custard in a Graham Cracker Crust with a Raspberry Puree, a Dollop of Whipped Cream and Lime Zest

Double Chocolate Layer Cake 8.50
Double Layer of Rich Chocolate, Raspberry Puree, Topped with a Dollop of Whipped Cream

Fresh Seasonal Berries 8.00
Topped with a Dollop of Whipped Cream

Seasonal Sorbet 7.00

* These Items are Cooked to Order and May Be Served Raw or Undercooked. Consuming Raw or Undercooked Meats, Poultry, Eggs, Shellfish or Seafood May Increase your Risk of Foodborne Illness.

STARTERS

Small Bowl of Soup with Any Entree 3.95

Caesar or Mixed Green Salad with Any Entree 4.95

THE GRILL SPECIALS

Mahi Fish Tacos 14.75
Served with Black Beans and Spanish Rice

Salad and Pasta 13.50
A Mixed Green or Caesar Salad, Served with Angel Hair Pomodoro

Chicken Pot Pie 15.75

Calf's Liver with Onions and Bacon . . 17.75

Grilled Vegetable Plate 13.75
with Herb Brown Rice

SEAFOOD

Today's Fresh Fish

Ask Your Server for Today's Selection MKT

Blackened Tilapia 14.75

Fish and Chips 14.75
Cod Fillet with Remoulade Sauce

Pan-Seared Idaho Trout Amandine 16.50
with Fresh Lemon Butter Sauce and Vegetable

Cedar Plank Atlantic Salmon . . . 18.75
with BBQ Citrus Glaze*
(Simply Broiled Upon Request)

PASTA

Angel Hair Pasta Pomodoro . . . 13.75
with Fresh Tomato, Garlic and Basil

Salmon Farfalle 14.25
with Asparagus, Snow Peas and a Light Chardonnay Dill Sauce

Grilled Shrimp Pomodoro
with Angel Hair Pasta 18.75
Grilled Gulf Shrimp, Topped with Fresh Tomato, Garlic, Basil and Extra Virgin Olive Oil

DRAFT BEER

Samuel Adams Boston Lager 5.75

Miller Lite 5.25

Pilsner Urquell 6.25

Guinness Extra Stout 6.50

Ask for Manager's Special Draft Beers

BOTTLED BEER

Amstel Light 5.75

Heineken 5.75

Corona 5.75

Stella Artois 5.75

Sierra Nevada Pale Ale 5.75

Newcastle Brown Ale 5.75

Budweiser or Bud Light 5.00

Coors Light 5.00

Buckler (Non-Alcoholic) 5.50

Ask your Server for Other Bottled Beer Selections

LIQUOR LIST

VODKA

Absolut Absolut Flavors Belvedere
Chopin Finlandia Grey Goose
Grey Goose L'Orange Gordon's
Ketel One Ketel One Citroen
Level Skyy Skyy Citrus Smirnoff
Stolichnaya Stolichnaya Flavors Vox

GIN

Beefeater Boodles Bombay Sapphire
Bombay Hendrick's
Tanqueray Tanqueray No.Ten

HANDCRAFTED TEQUILA

Patrón Reposado Patrón Silver
Sauza Hornitos Sauza Tres Generaciones
Cuervo La Reserva de la Familia