

1st COURSE

Zuccha Chips flash fried zucchini sprinkled with sea salt	5
West Bruschetta tomatoes, basil, pesto and shaved parmesan	7
Puree Trio red pepper/almond, roasted garlic hummus, truffled white beans, grilled bread	9
Sweet Potato Fries with remoulade	6
Vegan Nachos black beans, cashew cheese, roasted chillies	9
Homemade Onion Rings	Small 4 Large 7
Smoked Chicken Quesadilla smoked chicken, roasted chillies, Chihuahua cheese, chili pepper cream, salsa verde	9
Cheese Platter seasonal cheese selections served with cherry and apricot compote, fresh fruit and toasted walnuts	16

SOUPS & SALADS

Tomato Basil Soup with grilled cheese croutons	6
French Onion Soup grain mustard, brandy, gruyere	6
West House Salad baby greens, crouton crumbles, sprouts, cucumber, tomato	5
Basil Vinaigrette, Creamy Parmesan, Red Wine Vinaigrette, Tomato Vinaigrette	
Grilled Caesar Salad polenta croutons, fried capers, lemon, shaved egg	8
Cherry Caprese burrata cheese, roma tomatoes, fresh basil, cherry balsamic	9
Beef Tenderloin Salad mixed greens, roasted corn, blue cheese crumbles, shaved egg, creamy red wine vinaigrette	14
Chopped Grilled Asparagus bibb lettuce, tossed vinaigrette, goat cheese, in red wine spiced almonds	8
Spinach Salad baby spinach, basil chicken, toasted pecans, grilled pineapple, feta cheese, with mango vinaigrette	13
Salad Two Ways baby greens, scoop of walnut chicken salad with apple balsamico, scoop of sundried tomato shrimp salad, served with seasonal fresh fruit	12
Brussels Sprout Salad blanched brussels sprouts, dried apricots, toasted almonds, garlic red wine vinaigrette, and shaved parmesan	10
Add grilled shrimp to any salad	7

SANDWICHES, ETC.

(choice of: West fries, sweet potato fries, or onion rings)

*All burgers and beef tenderloin are cooked medium unless otherwise requested	
West Beef Tenderloin braised onions, dijon mustard, arugula, on Tuscan bread	14
Chicken Salad Sandwich walnut chicken salad with apple balsamico on baby greens, served with seasonal fresh fruit	10
Portobello Caprese portobello cap, buffalo mozzarella, roasted tomato, arugula, pesto, cherry balsamic on ciabatta bread	9
Seven Ounces of Johnnie's OKC's best made with ground sirloin on a gourmet bun, your choice of the classic American, Johnnie's Cheese Theta, or Johnnie's Caesar	9
add bacon	1
select one cheese at no additional charge: American, blue, goat, or gruyere	
House Made Chicken Burger fresh basil, roasted garlic	9
West Grilled Cheese Tuscan bread, herbed ricotta, mozzarella, goat cheese, pesto	8
House Made Veggie Burger black beans, brown rice, roasted beets and carrots	8

 New Item

PASTAS

Bow Tie Pasta with Smoked Salmon grilled onions, vodka cream	16
Penne al Pesto penne pasta, basil pesto, corn, roasted red peppers	10
 Bucatini and Meatballs hollow spaghetti, smokey meatballs, pomodoro sauce and parmesan	14
Angel Hair Pomodoro angel hair pasta, tomato basil sauce, asparagus, spinach, fresh mozzarella	10
Rigatoni Italian sausage, goat cheese, roasted red pepper in a red sauce	15
Penne Arrabiata penne pasta, grilled chicken, spicy pomodoro sauce, fresh mozzarella	15

*Whole wheat penne and gluten-free pasta available for substitution.

ENTREES

A Simple Plate of Seasonal Veggies spiced cous cous, balsamic glaze	13
Chicken Vegetable Pot Pie smoked chicken, roasted asparagus, corn, English peas, aromatic vegetables, whipped potatoes, and an herbed puff pastry	12
 Individual Meatloaf pork, veal and beef, West mac & cheese, green beans, West brown gravy	13
14 oz West Ribeye blue cheese fondue, truffled rosemary potatoes, balsamic brussels sprouts	29
Pork Tenderloin whipped sweet potatoes, grilled asparagus, apricot demi glaze	19
Organic Half Chicken pan roasted, natural jus, mashed potatoes, green beans	17
 Chicken Fried Beef Tenderloin mashed potatoes, sweet corn, and white gravy	21

WEST FISH

Ahi Tuna roasted garlic mashed, grilled asparagus, basil vinaigrette	25
Roasted Salmon ratatouille, sautéed spinach, blood orange balsamic	21
 Grilled Jumbo Scallops with avocado, jicama slaw, brown Spanish rice	35
 West Fish & Chips line-caught black cod, tempura batter, West fries with "spray on" malt vinegar	16
 Fish Tacos three flour tortillas filled with spice rubbed black cod, jicama slaw, tomato relish, spicy mayo. Served with flour tortilla chips, salsa verde and house guacamole.	14

FILET YOUR WAY — 38

USDA Prime

8 oz of beef tenderloin cooked one of 4 ways:

- 1. The Basic:** pepper crusted, topped with onion rings, black peppercorn veal reduction
- 2. Filet Haynes:** filet of beef, sliced, charred haricots verts, shitake/goat cheese sauce
- 3. Triple Mushroom:** grilled, layered with Portobello mushrooms, over spinach, truffled shitake brown rice
- 4. Spinach Two Ways:** grilled filet, creamed spinach, roasted garlic mashed potatoes, demi glaze, fried spinach

SIDES — 4

West Mac and Cheese	Grilled Lemon Asparagus
Homemade Onion Rings	Sautéed Spinach
Roasted Garlic Mashed	Balsamic Brussels Sprouts
Whipped Sweet Potato	West Fries
Brown Butter Corn	Sweet Potato Fries
Grilled Zucchini with olive oil	

Executive Chef Eric Smith

ATTENTION Individuals may be at a higher risk for a food borne illness if the following foods are consumed raw or uncooked: eggs, beef, fish, lamb, milk products, pork, poultry, & shellfish.

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*All lunch sandwiches also available.

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SIDES — 4

West Mac and Cheese
Homemade Onion Rings
Roasted Garlic Mashed
Whipped Sweet Potato
Brown Butter Corn
Grilled Zucchini with olive oil
Grilled Lemon Asparagus
Sautéed Spinach
Balsamic Braised Brussels Sprouts
West Fries
Sweet Potato Fries

W New Item

Executive Chef Eric Smith

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Steak and Eggs	10
<i>Beef, two eggs (fried or scrambled), basil pesto and rosemary potatoes</i>	
Brioche French Toast	8
<i>A classic served with vanilla anglaise and orange zested raspberries</i>	
West Traditional Breakfast	12
<i>Two eggs, biscuit and gravy, bacon, chicken sausage</i>	
Biscuits and Gravy	6
<i>Two biscuits served open faced with chicken sausage gravy</i>	
Bacon, Egg and Parmesan Sandwich	9
<i>Grilled Tuscan bread, scrambled eggs, bacon and parmesan cheese, rosemary potatoes</i>	
Pancakes	8
<i>Maple syrup, butter, side of bacon or chicken sausage</i>	
Breakfast Quesadilla	9
<i>Black beans, scrambled eggs, cheese, corn served with chilli cream and rosemary potatoes</i>	

SIDES—4

Rosemary Potatoes

Half French Toast

Bacon

Chicken Sausage

Two Scrambled Eggs with Parmesan

SPECIALTY DRINKS

Mimosa	3
West Bloody Mary	8
Fresh Squeezed Orange or Grapefruit Juice	3



AFTER HOURS

- West Bruschetta** *tomatoes, basil, pesto and shaved parmesan.* 7
- Puree Trio** *red pepper/almond, garlic hummus, truffled white beans, grilled bread* 8
- Smoked Chicken Quesadilla** *smoked chicken, roasted chillies, Chihuahua cheese, chilli pepper cream, salsa verde* 9
- Seven Ounces of Johnnie's** *OKC's best made with ground sirloin on a gourmet bun, your choice of the classic American, Johnnie's Theta, or Johnnie's Caesar* 9
add bacon 1
- select one cheese at no additional charge:
American, bleu, goat, or gruyere*
- House Made Chicken Burger** *fresh basil, roasted garlic* 9
- House Made Veggie Burger** *black beans, brown rice, roasted beets and carrots* 8
- Homemade Onion Rings** 4
- West Fries** 4
- Sweet Potato Fries** 4



DESSERTS — 7

Triple Chocolate Crepe

Nutella, homemade hot fudge, Frangelico whip cream, side raspberry sauce

Rustic Peach Tart

roasted peaches, caramel, puff pastry, cinnamon gelato

Westover: Homemade Turnover of the Day

with homemade gelato

Ice Cream Sandwiches

mini oatmeal cookies, homemade panna cotta gelato, raspberry and caramel sauces for dipping

Plate of Warm Chocolate Chip Cookies

with a glass of milk

Dreamsicle Creme Brulee

vanilla bean gelato, orange zested cream bruleed with raw sugar

Seasonal Bread Pudding

BEER FROM THE TAP

Guinness (20 oz pour)	8
Smithwicks	6
Harp	6
Spaten Optimator	6
Bridgeport Kingpin	6
Sam Adams Seasonal	6
Sierra Nevada Pale Ale	6
Stella Artois	6
Mustang Washita Wheat	5
Mustang Golden Ale	5
Bud Light	3.5
Coors Light	3.5

BEER BY THE BOTTLE

Orvall	10
Chimay Blue	9
Sam Adams Boston Lager	5
Negra Modelo	5
Modelo Especial	5
Heineken	5
Amstel Light	5
Budweiser	3
Bud Light	3
Miller Lite	3
Coors Light	3
Michelob Ultra	3
O'Doul's Amber	3

*Please ask your server about
our monthly bottle specials*