

FIVE WEST

KITCHEN + BAR

NEW YEAR'S EVE MENU

APPETIZERS

HERB ROASTED CHICKEN NACHOS - 15
Ranch tortilla chips, pepper jack cheese sauce, shredded cheddar jack, pico de gallo, roasted corn, sour cream & salsa roja

BLOODY MARY SEAFOOD COCKTAIL - 16
Chilled shrimp, bay scallops, white fish, spiced tomato juice, cucumber, onion & jalapeno served with grilled bread

QUESO DIP - 15
Seasoned ground beef & chorizo, queso fresco, pico de gallo, sour cream & guacamole served with ranch tortilla chips

BUFFALO CHICKEN WONTONS - 15
Cream cheese, shredded chicken, celery & green onion served with ranch or bleu cheese

SPINACH & ARTICHOKE DIP - 13
Served with warm flatbread

BANG BANG SHRIMP - 15
Fried shrimp tossed in bang bang sauce, served with pickled chillies, bibb lettuce, cabbage salad & fresh limes

SALADS

ADD BREAD 2.00

GRILLED FLANK STEAK - 17
Flank steak, yukon gold potatoes, arugula, grilled red onion, shaved parmesan & balsamic vinaigrette **GF**

BLACKENED CHICKEN QUINOA - 16
Blackened chicken, chopped spinach, cilantro lime quinoa, avocado, roasted red pepper, pickled chillies, feta, champagne vinaigrette & mango yogurt dressing **GF**

POKE TUNA - 18
Poke tuna, cilantro napa slaw, pickled chillies, carrots, cucumber, avocado, scallions, sesame seeds, wonton crisps, sriracha aioli & soy ginger dressing*

GRILLED SHRIMP WEDGE SALAD - 18
Grilled shrimp, tomato, red onion, cucumber, avocado ranch & haystack onions

SOUP

SMOKED GOUDA CHICKEN WILD RICE - 4/7 GF
Cup or bowl

SOUP DU JOUR - 4/7
Cup or bowl

PLANT BASED

VEGAN TENDERS - 15
Choice of buffalo, sriracha mango & szechuan **V**

NASHVILLE "CHICKEN" SANDWICH - 15
Nashville fried vegan patty, lettuce, tomato, pickles & lemon aioli **V**

PINEAPPLE FRIED RICE - 17
Szechuan fried vegan tenders cilantro, pickled chillies, scallions & vegan sriracha aioli **V**

CHIPOTLE PORTOBELLO TACOS - 15
Flour tortillas, refried black beans, chipotle portobello mushrooms, cilantro crema, pickled red onions, fresh jalapeños & cilantro **V**

FLATBREADS

BUFFALO CHICKEN - 13
Alfredo, celery, red onion, fried buffalo chicken, cheddar jack cheese, drizzled with ranch

MARGHERITA - 13
Basil pesto, marinated tomato, fresh mozzarella, balsamic reduction & parmesan cheese

SPICY SUPREME - 13
Pizza sauce, pepperoni, sliced meatballs, peppers, onions, jalapenos & mozzarella cheese

ROTATING FLATBREAD - 13
Ask about today's flatbread special

GF - items are prepared gluten friendly upon request | **V** - items are vegan

SPLIT PLATE CHARGE 2.00

ENTREES

PAN SEARED SCALLOPS - 33

Charred brussels sprout salad, shoestring potatoes & roasted tomato beurre blanc

CAPRESE SHRIMP PASTA - 21

Grilled shrimp, cherry tomatoes, garlic, spinach, fresh mozzarella, basil & fettuccine in a white wine butter sauce with parmesan cheese & balsamic reduction

STEAK FETTUCCINE - 26

Blackened filet mignon, portobello mushroom, herbs, spinach, red peppers & red wine demi-glace*

RED SNAPPER - 25

Cajun blackened red snapper, orzo pasta, sundried tomatoes, green onions, spinach, sriracha aioli, topped with fresh parsley & jalapeños

SIDES \$8

ASPARAGUS

Wood grilled **GF/V**

BAKED POTATO

Butter & sour cream **GF**
Make it loaded for \$1

BRUSSELS SPROUTS

Honey & pancetta **GF**

HAND-CUT FRIES

Garlic, parsley & zesty mayo

MAC & CHEESE

Thick cut bacon

SWEET POTATO FRIES

Seasoned sour cream

SZECHUAN CAULIFLOWER

Peanut gremolata **GF/V**

TATER TOTS

Pepper jack cheese sauce

GF - items are prepared gluten friendly upon request

V - items are vegan

MP - market price

SPLIT PLATE CHARGE 2.00

FROM THE WOOD FIRE GRILL

HOUSE SMOKED BEEF

SHORT RIB - 40

Bourbon BBQ glaze, garlic mashed potatoes & grilled asparagus **GF**

WOOD ROASTED PORK CHOPS - 21

Yukon gold potatoes, red onion, spinach, bacon, caramelized onion vinaigrette & sweet spicy mustard* **GF**

ORANGE GLAZED SALMON - 24

Jasmine rice, asparagus, fresh herbs & pickled chillies

THAI PEANUT CHICKEN - 21

Grilled chicken, roasted cauliflower, carrot, quinoa, green onion & spicy soy peanut sauce

PORTERHOUSE - 49

16oz porterhouse, loaded mashed potatoes, creamed spinach & compound butter

*RIBEYE - 16oz - 57 **GF** | *FILET MIGNON - 6oz - 43 **GF**

*N.Y. STRIP - 12oz - 46 **GF** | *TOP SIRLOIN - 8oz - 24 **GF**

*Steaks topped with herbed butter and choice of two sides

Choice of potato: mashed, baked, french fries

Choice of vegetable: asparagus, brussels sprouts or szechuan cauliflower

BURGERS/ SANDWICHES

Served with hand-cut garlic fries | Sub sweet potato fries or salad for \$1.50 | Sub tater tots for \$2
Substitute gluten free bun- \$1

BLACKENED CHICKEN + AVOCADO MELT - 15

Pepper jack, tomato, avocado & garlic aioli on toasted sourdough

NASHVILLE CHICKEN - 15

Cayenne glazed buttermilk fried chicken breast, creamy coleslaw & pickles

WAGYU TRUFFLE CHEESE BURGER - 19

Wagyu burger patty, truffle cheese, bibb lettuce, tomato, caramelized onions & dijonaise

MAPLE BOURBON BURGER - 15

Beef patty, smoked gouda cheese, maple bourbon glaze, onion jam & bacon*

QUINOA VEGGIE BURGER - 14

Quinoa, zucchini, mushroom, red onion & parmesan patty with choice of cheese

FIVE WEST BURGER - 15

Two beef patties, bacon, cheddar + american, lettuce, tomato & dill pickle aioli*

DESSERT

CHOCOLATE CAKE - 9

Chocolate sponge cake, dark chocolate ganache, raspberry mousse, godiva buttercream & dark chocolate mirror glaze

*Consuming raw or undercooked foods could cause potential health risks