

27WEST

CONTEMPORARY DINING

MEZZE PLATE ^v

Israeli Hummus, Roasted Garlic Fava Beans
Walnut Roasted Red Pepper Muhammara
Greek Feta Cheese, Celery, Carrots, Pita

ON ICE

FRESH SHUCKED OYSTERS

OISHII SHRIMP COCKTAIL

All natural Oishii Shrimp;
chemical, antibiotic and hormone free.

CHILLED MAINE LOBSTER TAIL

COLOSSAL CRAB COCKTAIL

SOUPS

CHILLED BEET SOUP

Fresh Parsley, Yogurt

FRENCH ONION SOUP

Gruyere Gratin, Chives

GREENS

THE HOUSE ^{GF/VGN}

Mesclun Greens, Heirloom Tomatoes, Carrots
Cucumbers, Radish, Red Onions, Beets
Champagne Vinaigrette

THE CAESAR

Romaine Hearts, Shaved Parmesan
Brioche Croutons, Marinated White Anchovies

WEDGE

Iceberg Lettuce, Applewood Smoked Bacon
Blue Cheese, Chives, Fried Vidalia Onions
Cherry Tomatoes, Blue Cheese Dressing

ROASTED BEET ^v

Arugula, Tahini Dressing, Carrots, Candy Walnuts

BRAISED FENNEL ^{GF}

Black Mission Fig, Bosc Pears, Hydro Arugula
Hazelnut, Blue Cheese Vinaigrette

TIDBITS

DUCK LETTUCE WRAPS

Iceberg Lettuce, Cucumber, Carrots, Cashews
Crispy Shallots, Mushroom Hoisin

VEGAN PALMS ^{VGN}

Crispy Fried, Bang Bang Sauce, Asian Slaw

IMPORTED ITALIAN BURRATA ^v

Baby Arugula with Crostini, Marinated Pizzutello
Tomatoes, Cold Pressed Extra Virgin Olive Oil
Twenty-Five Year Old Aged Balsamic Vinegar

GRILLED ARTICHOKE ^{GF}

Roasted Garlic Aioli, Reggiano Cheese, Lemon

TUNA TARTARE

Alfalfa Sprouts, Wasabi Crema, Avocado, Aji Amarillo,
Wonton Crisps

OCTOPUS ANTIPASTI ^{GF}

Braised Endives, Pizzutello Tomatoes, Radicchio,
Finocchiona, Oregano Vinaigrette

CRAFT SPECIALTIES

27 WEST BURGER

Brioche Bun, 10oz Chuck Brisket Short Rib Blend
Aged Vermont Cheddar, Lettuce, Tomatoes, Onions, French Fries

RIGATONI BOLOGNESE

Braised Beef, Veal, Pork, San Marzano Tomato Sauce
Fresh Herbs, Whipped Ricotta Cheese

ROASTED "FREEBIRD" HALF CHICKEN ^{GF}

Fed a vegetarian diet of organic grain. No antibiotics, added growth hormones or steroids.
Root Vegetables, Garlic Spinach, Roasted Chicken Jus

ORIENTAL GLAZED SALMON ^{GF}

Baby Bok Choy, Jasmine Rice, Carrot Radish Slaw
Red Chili Caramel

MONGOLIAN PORK CHOP ^{GF}

Braised Red Cabbage, Scallion Mashed Potatoes

CRAB STUFFED BRANZINO

Roasted Heirloom Carrots, Fennel Broccolini, Lemon Beurre Blanc

DIVER SCALLOPS ^{GF}

Baluga Lentils, Organic Mushrooms, Spinach, Tomato Beurre Blanc

LOBSTER COBB SALAD

Romaine Lettuce, Heirloom Tomatoes, Avocado
Blue Cheese, Brioche Croutons, Hard Boiled Eggs
Pickles, Applewood Smoked Bacon, Cobb Dressing

CHILEAN SEA BASS

Charred Eggplant Puree, Red Pepper Chutney, Toasted Israeli Cous Cous

RACK OF LAMB ^{GF}

Maple Orange Butternut Purée, Pistachio Brussels Sprouts
Lamb Demi

OSSO BUCCO

Point Reyes Creamy Polenta, Organic Mushroom Demi, Gremolata
Tender Basil

MAINE STEAMED LOBSTER ^{GF}

With Drawn Butter, Choice of Two Sides

STEAKHOUSE SELECTIONS

Choice of Two Sides

ALLEN
BROTHERS
THE GREAT STEAKHOUSE STEAKS®

12oz NEW YORK STRIP

8oz FILET MIGNON

16oz BONE-IN COWGIRL RIBEYE

BUTTERS

Smoked Blue Cheese
Garlic Herb
Chive

SAUCES

Truffle Hollandaise
Bearnaise
Port Demi

SIDES

SIDE SALAD ^{GF/V/VGN}

HOUSE FRENCH FRIES ^{GF/V/VGN}

SWEET POTATO FRIES ^{GF/V/VGN}

TRUFFLE PARMESAN FRIES ^{GF/V}

VIDALIA ONION RINGS ^{V/VGN}

BAKED POTATO ^{GF/V/VGN}

ROASTED YAM ^{GF/V/VGN}

GARLIC SPINACH ^{GF/V/VGN}

GARLIC BROCCOLI RABE ^{GF/V/VGN}

HARICOT VERT ^{GF/V/VGN}

WHIPPED POTATOES ^{GF/V}

STEAMED RICE ^{GF/V}

SAUTEED GARLIC BROCCOLI ^{GF/V/VGN}

GRILLED ASPARAGUS

CORN

Includes side dish and water based beverage

GF = GLUTEN FREE V = VEGETARIAN VGN = VEGAN

MAR1-6

The consumption of raw or under cooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

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CHEF RYAN SMUTZKI