

Appetizers

Beer-Steamed Gulf Shrimp Cocktail

Six jumbo shrimp with our zesty cocktail sauce 14

Black & Tan Onion Rings

Dark stout accented beer-battered onion rings with 1000 Island dip 6

Caramelized Onion Galette

Tandoori bread brushed with olive oil, spread with caramelized onions and queso fresco. Finished in the oven with a sprinkle of salt & pepper and fresh herbs. Served topped with an over easy egg** 8

Fried Pickles & Peppers

Like a rare small-batch bourbon, our pickled cucumbers and jalapenos are aged to develop their signature sweet and spicy crunch and are made in small batches. Served with our special dipping sauce. Check with your server for availability 9

Pan-Seared Blue Crab Cake

Cajun-style with roasted corn and jalapenos. Accompanied by Louisiana remoulade 10

Jumbo Drummies & Wings

Eight crisp-coated chicken wing and drummy sections with Buffalo ranch sauce 10

Sandwiches & Panini

Add Soup & Salad Bar to any sandwich or appetizer 3

Pressed Cuban Sandwich

Classic Cuban with smoked pork, sliced ham, Swiss cheese, dill pickles and mustard on a pressed hoagie 9

Artisan Cheesy Steak Panini

Sliced sirloin, caramelized onions, cheddar cheese and horseradish sauce on pressed artisan bread 10

Peruvian Chicken Panini

Boneless chicken thighs marinated in cumin, paprika, garlic, vinegar, and oil with Queso Fresco in grilled tandoori bread. Drizzled with jalapeno lime sour cream 9

Big Fish Sandwich

Batter-dipped flaky white cod, fried golden brown on a grilled hoagie bun. Served with lettuce and tomato with Louisiana remoulade on the side 9 Add cheese (.75)

Cheese choices: Swiss, PepperJack, Gruyere, American, Cheddar, Queso Fresco, Smoked Gouda Blend

Burgers Our signature burger blend includes sirloin, brisket and chuck, custom-blended from Creekstone Farms

2 West Steak Burger**

Our signature three-steak burger seasoned and grilled to your liking. Served on a toasted bun with lettuce, tomato, onion and choice of cheese 11

Add bacon 1

"Beefstro" Burger**

Our signature three-steak burger topped with caramelized onions, fried egg**, bourbon-bacon jam, and Gruyere cheese on a toasted bun with lettuce, tomato, onion 12



Veggie Burger

Served on a toasted bun with melted cheddar, lettuce, tomato, onion 8

All Sandwiches, Burgers & Panini include choice of side dish: Seasoned Fries, Cottage Cheese, Fresh Fruit Bowl. Onion Rings add \$1

Breakfast Anytime

Chef Perri's Chicken & Waffles

Four lightly breaded fried chicken breast strips served atop golden Belgian waffle quarters with zesty maple syrup on the side. Topped with fresh apple slaw 11

Chef Perri's Western Omelet**

Three-egg rolled western omelet with diced onions, ham, and bell peppers. Topped with shredded cheese. Served with fresh fruit cup 9

Buffet Options

2 West Lunch Buffet (11am-2pm)

Soup & Salad Bar, made-to-order pasta, full hot lunch buffet, dessert 11

Soup & Salad Bar

Assorted salad greens and toppings, dressings and garnishes plus house-made soups and fresh rolls and butter 9

**Consuming raw or undercooked meat, poultry, eggs, seafood or shellfish may increase the risk of foodborne illness

Soup & Salad

French Onion Soup

Caramelized onions, beef broth, herbed crostini, melted Gruyere cheese. Our own special recipe! 5

Carol's Soup of the Day

Made fresh daily, always interesting and delicious! Cup 3 Bowl 4

Caesar Salad

Add a protein**: Chicken 4, Shrimp 6, Salmon 6, Sliced Sirloin 6

Chopped Romaine lettuce, parmesan, buttered croutons, tossed in Caesar dressing 8

Midwest Steakhouse Salad

5 oz. Grilled Sirloin cooked to order** on a bed of fresh mixed greens tossed with cheddar jack cheese and smoked gouda, grape tomatoes, fire-roasted corn, red onion rings. Chipotle Ranch on the side 14

ITEMS BELOW AVAILABLE DURING DINNER HOURS ONLY

Dinners

All entrées include Soup & Salad bar. Dinners served with seasonal vegetable and choice of Rice Pilaf, Baked Potato, Loaded Baked Potato (add .50), Fresh Fruit or Seasoned Fries

Bourbon Grilled Salmon**

8 oz. Atlantic salmon filet brushed with bourbon glaze 19

BBQ Baby Back Ribs

Slow-cooked with sweet and tangy barbecue sauce Half Rack (1 lb.) 18 Full Rack (2 lbs.) 24

Filet Mignon**

8 oz. barrel-cut beef tenderloin. Prepared to your specifications 35

Cowboy Ribeye**

17 oz. natural bone-in cut, well-marbled. Prepared to your specifications 34

Kansas City Strip Steak**

10 oz. strip steak. Prepared to your specifications 22

Add Sautéed Onions 1, Sautéed Mushrooms 2, or Bourbon Bacon Jam 1

Center-Cut Frenched Pork Chop

11 oz. lean Duroc pork grilled and topped with white wine and garlic mushroom cream sauce 20

Top Sirloin**

10 oz. lean cut. Prepared to your specifications 16



Specialties

All specialty items include Soup & Salad bar

Peruvian-style Chicken

Boneless grilled chicken thighs marinated in cumin, paprika, garlic, vinegar and oil, pan-seared and served with jalapeno lime sour cream. Accompanied by rice pilaf and vegetable of the day 16

Pad Thai

Rice noodles tossed with pad thai sauce-tamarind paste, red pepper flake, vegetable stock, soy sauce and brown sugar--along with egg, julienned vegetables, garlic, and seasoning. Topped with chopped peanuts and scallions 15

Red Curry

Coconut milk blended with bell peppers, tomato, ginger, red pepper flakes, cumin and chili powder creates a bit of heat! Served over rice pilaf 14

Add a protein**: Chicken 4, Shrimp 6, Salmon 6, Sliced Sirloin 6

Cavatappi Pasta

Choose your sauce: Alfredo or Tomato Vodka sauce. Topped with shaved parmesan and fresh herbs 13

Classic Shrimp Scampi**

Twelve Gulf Shrimp sautéed in garlic, lemon butter, dry vermouth and herbs on a bed of angel hair pasta 18

Caribbean Pepper Pot

Traditional Caribbean dish made with tender cuts of beef simmered with onion, garlic, thyme, cinnamon, clove, and chili peppers. Served over rice pilaf 18

Baja Style Tacos (Choice of Shrimp, Beef, or Chicken)**

Three (3) warm flour tortillas filled with cabbage slaw and your meat choice, pico de gallo and a drizzle of jalapeno/cilantro sour cream. Topped with Queso Fresco. Accompanied by rice pilaf 15

2 West is proud to serve beef from Creekstone Farms, a Certified Humane business, which sources only from farms where animals receive a nutritious diet without antibiotics or hormones and are raised with shelter, resting areas, sufficient space and the ability to engage in natural behaviors. Halal Certified.

Our steaks are hand-cut and are 100% Premium Black Angus Beef, raised and grazed in the United States

**Consuming raw or undercooked meat, poultry, eggs, seafood or shellfish may increase the risk of foodborne illness