

# 2west

RESTAURANT & BAR

## Dinner

### TO START

<b>BURRATTA</b> Vine Ripe Tomato, Summer Basil, Vincotto, Coarse Sea Salt	<b>15</b>	<b>SOUTHERN FRIED CHICKEN SLIDERS</b> Cole Slaw, Pickles, Local Honey	<b>15</b>
<b>BLUE CRAB CAKES</b> Hudson Valley Granny Smith Apple Slaw Remoulade, Charred Meyer Lemon	<b>18</b>	<b>(V) SEASONAL FLATBREAD</b> Vine Ripe Tomato, Garden Basil, Mozzarella	<b>14</b>
<b>SPICY TUNA TARTAR</b> Crispy Sesame Won Ton, Wasabi Cream, Pickled Ginger	<b>18</b>	<b>SMOKED TROUT SWEET CORN CHOWDER</b>	<b>12</b>
<b>ROASTED LOCAL CARROTS</b> Fresh Ricotta, Local Honey, Pan Fried Quail Egg, Crispy Kale, Hazelnuts, Flake Sea Salt	<b>14</b>	<b>(V) HEIRLOOM TOMATO BASIL SOUP</b>	<b>12</b>
		<b>CLASSIC CAESAR SALAD</b> White Anchovy, Brioche Croutons, Shaved Parmesan	<b>15</b>

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### SIGNATURE

#### MAINS

<b>HERB LIME GRILLED SWORDFISH</b> Eggplant Caponata, Crispy Artichokes, Asparagus, Herb Lime Butter	<b>32</b>	<b>(GF) HERB ROASTED BRICKED CHICKEN</b> Foraged Mushrooms, Cilantro Garlic Roasted Potatoes, Sherry Thyme Pan Sauce	<b>30</b>
<b>GRILLED HANGER STEAK</b> Cherry Onion Marmalade, Slab of Bacon, Blistered Asparagus, Cheesy Mashed Potatoes	<b>32</b>	<b>TAGLIATELLI PASTA</b> Wild Mushrooms, Bacon, Duck Confit, Shaved Granna	<b>30</b>
<b>(GF) SEARED DAY BOAT SCALLOP</b> Edamame Puree, Tri Color Cauliflower, Trumpet Mushrooms	<b>30</b>	<b>(VEG) SUMMER VEGETABLE &amp; LENTIL CURRY</b> Brown Basmati, Grilled Naan	<b>25</b>

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### SIMPLY

#### GRILLED

<b>Double Cut Pork Chop</b>	<b>42</b>
<b>Filet Mignon</b>	<b>48</b>
<b>Dry Aged N.Y. Sirloin 12 oz.</b>	<b>49</b>
<b>Dry Aged Bone In Rib Eye</b>	<b>50</b>

**Choice of Sauce:** Au Poivre, Red Wine, Béarnaise, Hollandaise, Chimi Churri

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### SIDES

<b>Asparagus</b>	
<b>Mixed Mushroom</b>	
<b>Brussel Sprouts</b> with Bacon, Onion & Balsamic	
<b>Creamed Spinach</b>	
<b>Steak Fries</b>	
<b>Broccolini</b> with Lemon & Garlic	
<b>White Cheddar Mashed Potatoes</b>	<b>Choose 3 Sides for 25</b>

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AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 GUESTS OR MORE AND DISTRIBUTED ENTIRELY TO EMPLOYEES. PLEASE NOTE: EATING RAW OR UNDERCOOKED FISH INCREASES THE RISK OF FOODBORNE ILLNESSES.