

12 West

Starters

STUFFED MUSHROOMS
CRAB RANGOON DIP
FRIED GREEN TOMATOES
COCONUT SHRIMP
BAKED BOURSIN CHEESE
LOBSTER FRIES
CRISPY BRUSSELS SPROUTS

Garlic-Herb Cream Cheese, Melted Cheddar \$12.00
Crab Blend, Cream Cheese, Spicy Wonton Chips \$14.75
Cajun Remoulade, Pico de Gallo \$14.00
Panko & Coconut breaded Shrimp, Sweet Chili Sauce \$15.00
Iron Skillet Roasted Heirloom Tomatoes & Garlic, Herb Boursin Cheese, Grilled Baguette, Fresh Herbs \$17.50
Hand Cut Steak Fries, Lobster Meat, Tarragon Cream, Parmesan, Fresh Herbs \$19.50
Sesame Creme, Sweet Chili Glaze, Honey Roasted Peanuts \$13.75

Salads & Soups

CHICKEN COBB
FARMER'S MARKET
HARVEST APPLE
HOT BACON SHRIMP
BUFFALO CHICKEN
GRILLED STEAK
STRAWBERRY SPINACH
CAESAR
SPRING MIX DINNER SALAD
LOADED BAKED POTATO SOUP
SOUP DU JOUR

DRESSING CHOICES

Fried, Grilled or Blackened Chicken, Romaine, Bacon, Tomato, Red Onion, Cucumber, Cheddar Cheese, Buttermilk Ranch \$14.50
Mixed Greens, Apples, Cran-Raisins, Strawberries, Grapes, Tomato, Red Onion, Cucumber, Feta, Red Wine Vinaigrette \$13.50
Mixed Greens, Sweet Red Apples, Dried Cranberries, Goat Cheese, Spiced Pecans, Apple Cider Vinaigrette \$13.75
Grilled Shrimp, Bacon, Spinach, Heirloom Tomatoes, Red Onion, Goat Cheese, Hot Bacon Dressing \$16.50
Tempura Chicken Bites, Romaine, Tomatoes, Red Onion, Banana Peppers, Cheddar Cheese, Buttermilk Ranch \$15.50
Grilled Steak, Mixed Greens, Bacon, Tomato, Red Onion, Cucumber, Pepperoncinis, Goat Cheese \$17.50
Spinach, Fresh Strawberries, Walnuts, Feta Cheese, Poppyseed Dressing \$11.75 Small Portion \$8.75
Romaine, Croûtons, Aged Parmesan Cheese, House Made Caesar Dressing \$11.00 Small Portion \$8.00
Spring Mix, Cucumber, Tomato, Red Onion, Croûtons \$4.75 Large Portion \$10.25 Add Crumbled Bleu Cheese \$1
Cheddar Cheese, Bacon, Scallions Bowl \$6.50 Cup \$5.00
Ask Your Server About Today's Selection Bowl \$6.50 Cup \$5.00

*ADD GRILLED OR BLACKENED CHICKEN TO YOUR SALAD FOR \$2.50, GRILLED SHRIMP FOR \$6.50, SALMON FOR \$8.50 OR GRILLED STEAK FOR \$10.50

Buttermilk Ranch, Bleu Cheese, 1000 Island, Honey Mustard, Sweet Italian, Poppyseed, Red Wine Vinaigrette, Balsamic Vinaigrette, Fat Free Raspberry Vinaigrette, Sweet Basil Vinaigrette, Honey-Lime Balsamic, Ginger Sesame, Hot Bacon

Small Plates

PETITE FILET
SURF & TURF
HONEY-BOURBON BEEF
BACON WRAPPED MEATLOAF
MOROCCAN MEATBALLS
CREOLE SEAFOOD EGGPLANT
SHRIMP & TAMALE CAKES
TEQUILA GLAZED SALMON
CAJUN SMOTHERED SALMON
ORANGE CHICKEN
CHICKEN POT PIE SKILLET
CRAB CAKES

5-ounce grilled Filet, Caramelized Onions, Bleu Cheese, Sweet Balsamic Glaze, Whipped Potatoes \$22.50
5-ounce grilled Filet, Lobster Cream, Grilled Asparagus \$27.00
Filet Tips, Honey-Bourbon Demi Glaze, Onions, Wild Mushrooms, Mashed Potatoes \$21.00
Honey-Chipotle Ketchup, Whipped Potatoes \$16.50
Lamb Meatballs, Feta Cheese, Roasted Red Pepper Cream, Warm Flat Bread \$19.00
Crispy Fried Eggplant, Blackened Shrimp, Crawfish, Creole Cream Sauce \$20.00
Blackened Shrimp, Sweet Corn Tamale Cakes, Garlic-Lime Aioli, Pico de Gallo \$20.00
Grilled Wild Caught Salmon, Tequila-Agave Glaze, Quinoa-CousCous Pilaf, Pineapple Salsa \$18.50
Blackened Salmon, Andouille Sausage-Potato Hash, Creole-Crawfish Cream Sauce \$21.75
Tempura Fried Chicken Breast, Onion & Pepper Medley, Jasmine Rice, Sweet & Spicy Orange Sauce \$16.50
Roasted Chicken Breast, Carrots, Onions, Celery, Mushrooms, Tarragon Cream, Puff Pastry \$16.00
Field Greens, Lemon Vinaigrette, Cajun Remoulade \$16.50