

12 West

Starters

STUFFED MUSHROOMS
COCONUT SHRIMP
CHARRED CAULIFLOWER
CRISPY BRUSSELS SPROUTS
FRIED GREEN TOMATOES
CAROLINA CHIPS
SOUTHWEST SWEET CORN DIP
CRAB RANGOON DIP
MEDITERRANEAN SAMPLER
LOBSTER FRIES

Garlic-Herb Cream Cheese, Melted Cheddar \$13.00
Panko & Coconut breaded Shrimp, Sweet Chili Sauce \$16.00
Lemon Infused Olive Oil, Parmesan, Fresh Parsley \$13.50
Sesame Creme, Sweet Chili Glaze, Honey Roasted Peanuts \$15.00
Cajun Remoulade, Pico de Gallo \$14.50
Pub Chips, House Smoked Pork, Carolina Sauce, Queso, Pico de Gallo, Fresh Jalapeño \$13.00
Cheesy Roasted Sweet Corn & Vidalia Onions, Tortilla Chips \$14.50
Crab Blend, Cream Cheese, Spicy Wonton Chips \$15.00
Roasted Red Pepper Hummus, Whipped Feta, Falafel Bites, Pita Bread, Tzatziki Sauce \$17.00
Hand Cut Steak Fries, Lobster Meat, Tarragon Cream, Parmesan, Fresh Herbs \$21.00

Salads & Soups

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

Fried, Grilled or Blackened Chicken, Romaine, Bacon, Tomato, Red Onion, Cucumber, Cheddar Cheese, Buttermilk Ranch \$15.50
Mixed Greens, Apples, Cran-Raisins, Strawberries, Grapes, Tomato, Red Onion, Cucumber, Feta, Red Wine Vinaigrette \$14.50
Garden Tomatoes, Fresh Mozzarella, Fresh Basil, Extra Virgin Olive Oil, Balsamic Glaze \$14.00
Blackened Ahi Tuna, Mixed Greens, Tomato, Cucumber, Pepperoncinis, Red Onion, Kalamata Olives, Feta Cheese, Creamy Greek Dressing \$17.00
Grilled Shrimp, Bacon, Spinach, Heirloom Tomatoes, Red Onion, Goat Cheese, Hot Bacon Dressing \$17.25
Tempura Chicken Bites, Romaine, Tomatoes, Red Onion, Banana Peppers, Cheddar Cheese, Buttermilk Ranch \$15.75
Grilled Steak, Mixed Greens, Bacon, Tomato, Red Onion, Cucumber, Pepperoncinis, Goat Cheese \$18.25
Spinach, Fresh Strawberries, Walnuts, Feta Cheese, Poppyseed Dressing \$11.95 Small Portion \$8.95
Romaine, Croûtons, Aged Parmesan Cheese, House Made Caesar Dressing \$11.50 Small Portion \$8.50
Spring Mix, Cucumber, Tomato, Red Onion, Croûtons \$5.00 Large Portion \$10.75 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 \$2.75, GRILLED SHRIMP FOR \$7.00, SALMON FOR \$9.00, AHI TUNA FOR \$9.50 OR GRILLED STEAK FOR \$10.75

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

DRESSING CHOICES

Small Plates

PETITE FILET
SURF & TURF
HONEY-BOURBON BEEF
SESAME SEARED AHI
TEQUILA GLAZED SALMON
CAJUN SMOTHERED SALMON
NEW ORLEANS SHRIMP
BRIAN'S BLACKENED SHRIMP
CRAB CAKES
SOUTHWEST CHICKEN & CORN
ORANGE CHICKEN
CHICKEN POT PIE SKILLET

5-ounce grilled Filet, Caramelized Onions, Bleu Cheese, Sweet Balsamic Glaze, Whipped Potatoes \$23.50
5-ounce grilled Filet, Lobster Cream, Grilled Asparagus \$27.50
Filet Tips, Honey-Bourbon Demi Glaze, Onions, Wild Mushrooms, Mashed Potatoes \$22.00
Ahi Tuna, Jasmine Rice, Asian Cucumber Salad, Ponzu Sauce \$18.00
Grilled Wild Caught Salmon, Tequila-Agave Glaze, Quinoa-CousCous Pilaf, Pineapple Salsa \$19.25
Blackened Salmon, Andouille Sausage-Potato Hash, Creole-Crawfish Cream Sauce \$22.50
Jumbo Prawns, Spicy Beer Broth, Grilled Baguette \$19.00
Pimento Creamed Cauliflower, Spiced Honey \$18.00
Jasmine Rice, Lobster Cream \$20.00
Grilled Chicken, Mashed Potatoes, Chorizo-Sweet Corn Cream Sauce \$18.00
Tempura Fried Chicken Breast, Onion & Pepper Medley, Jasmine Rice, Sweet & Spicy Orange Sauce \$17.75
Roasted Chicken Breast, Carrots, Onions, Celery, Mushrooms, Tarragon Cream, Puff Pastry \$16.75