

12 West

Starters

**HOUSE SMOKED BACON
FRIED GREEN TOMATOES
BAKED GOAT CHEESE
STUFFED MUSHROOMS
WHIPPED RICOTTA & FIGS
LOBSTER FRIES
CRISPY BRUSSELS SPROUTS
CAST IRON CORNBREAD
CRAB RANGOON DIP
COCONUT SHRIMP
BREAD BOARD**

Brandy Maple Glaze, Maple Cotton Candy \$17.00
Cajun Remoulade, Pico de Gallo \$14.75
House Made Tomato Jam, Fresh Herbs, Grilled Baguette \$14.50
Garlic-Herb Cream Cheese, Melted Cheddar \$13.75
Creamy Whipped Ricotta, Mission Figs, Toasted Pistachios, Wild Flower Spiced Honey, Warm Flat Bread \$16.00
Hand Cut Steak Fries, Lobster Meat, Tarragon Cream, Parmesan, Fresh Herbs \$21.50
Sesame Creme, Sweet Chili Glaze, Honey Roasted Peanuts \$15.50
Southern Style Jalapeno Cornbread, Honey Butter \$13.00 *Limited Quantities Available Daily!
Crab Blend, Cream Cheese, Spicy Wonton Chips \$15.50
Panko & Coconut breaded Shrimp, Sweet Chili Sauce \$16.75
18 Inch Toasted French Baguette, Extra Virgin Olive Oil, Balsamic Vinegar, Whipped Honey Butter \$12.00

Salads & Soups

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

Grilled Shrimp, Bacon, Spinach, Heirloom Tomatoes, Red Onion, Goat Cheese, Hot Bacon Dressing \$17.25
Mixed Greens, Dried Cranberries, Red Onion, Apples, Candied Pecans, Smoked Gouda, Maple-Cider Vinaigrette \$15.00
Blackened Ahi Tuna, Mixed Greens, Tomato, Cucumber, Pepperoncinis, Red Onion, Kalamata Olives, Feta Cheese, Creamy Greek Dressing \$17.00
Mixed Greens, Apples, Cran-Raisins, Strawberries, Grapes, Tomato, Red Onion, Cucumber, Feta, Red Wine Vinaigrette \$14.75
Fried, Grilled or Blackened Chicken, Romaine, Bacon, Tomato, Red Onion, Cucumber, Cheddar Cheese, Buttermilk Ranch \$15.50
Tempura Chicken Bites, Romaine, Tomatoes, Red Onion, Banana Peppers, Cheddar Cheese, Buttermilk Ranch \$15.75
Grilled Steak, Bacon, Mixed Greens, Tomato, Red Onion, Cucumber, Pepperoncinis, Goat Cheese \$18.75
Spinach, Fresh Strawberries, Walnuts, Feta Cheese, Poppyseed Dressing \$12.00 Small Portion \$9.00
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 \$3.25, 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, Maple-Cider Vinaigrette, Honey-Lime Balsamic, Ginger Sesame, Hot Bacon, Creamy Greek

DRESSING CHOICES

Small Plates

**SESAME SEARED AHI
ORANGE CHICKEN
BACON WRAPPED MEATLOAF
CHICKEN POT PIE SKILLET
HONEY-BOURBON BEEF
PETITE FILET
TRUFFLE RISOTTO
SOUTHWEST CHICKEN & CORN
TEQUILA GLAZED SALMON
CAJUN SMOTHERED SALMON
SURF & TURF
CRAB CAKES
RED BEANS & RICE**

Ahi Tuna, Jasmine Rice, Ginger-Sesame Slaw, Ponzu Sauce \$18.00
Tempura Fried Chicken Breast, Onion & Pepper Medley, Jasmine Rice, Sweet & Spicy Orange Sauce \$17.75
Honey Chipotle Ketchup, Mashed Potatoes \$18.00
Roasted Chicken Breast, Carrots, Onions, Celery, Mushrooms, Tarragon Cream, Puff Pastry \$17.00
Filet Tips, Honey-Bourbon Demi Glaze, Onions, Wild Mushrooms, Mashed Potatoes \$22.00
5-ounce grilled Filet, Caramelized Onions, Bleu Cheese, Sweet Balsamic Glaze, Whipped Potatoes \$23.50
Herb Risotto, Wild Mushrooms, Parmesan, Fresh Herbs, Truffle Oil \$17.00
Grilled Chicken, Mashed Potatoes, Chorizo-Sweet Corn Cream 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
5-ounce grilled Filet, Lobster Cream, Grilled Asparagus \$28.00
Jasmine Rice, Lobster Cream \$20.00
Red Beans, Smoked Cajun Ham, Andouille Sausage, Jasmine Rice \$18.00 Add Blackened Chicken for \$3.25