

APPETIZERS

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| <p>Westside's Wings
Jumbo chicken wings cooked to perfection; tossed in your choice of sauce – buffalo, BBQ, honey buffalo, honey BBQ, or teriyaki</p> <p>7 PIECES \$6
14 PIECES \$10
21 PIECES \$15
28 PIECES \$20
35 PIECES \$25
42 PIECES \$29
49 PIECES \$34</p> <p>Extra bleu cheese & celery \$2</p> <p>\$7 Nachos
House fried crispy tortillas smothered in monterey jack and cheddar cheese, topped with tomatoes, scallions, black olives & jalapenos</p> <p>Add our house chili, salsa simmered chicken, or southern pulled BBQ pork for \$2</p> <p>\$7 Grilled Chicken Quesadilla
Grilled flour tortilla filled with pepper jack cheese, fresh tomatoes and spinach served with all the trimmings</p> | <p>\$6 Onion Rings
Hand cut, breaded onion rings deep-fried crispy, drizzled with BBQ sauce or hot sauce marinade</p> <p>\$8 Creamy Crab-Spinach-Artichoke Dip
Served bubbling hot with house made tortilla chips and garlic bread toast</p> <p>\$9 Creole Popcorn Shrimp
Lightly spiced corn meal breaded shrimp deep-fried until crispy with a creole tarter dip</p> <p>\$8 Jumbo Fried Ravioli
Cheese filled pasta, Italian breaded deep fried golden with fresh basil marinara & roasted garlic</p> <p>\$9 Fried Calamari
Lightly breaded and fried to perfection; tossed with imported parmesan, olive oil and a touch of crushed red pepper with marinara sauce for dipping</p> <p>\$10 Sampler Platter
Perfect for the indecisive eater or simply a platter to share; wings, quesadillas, and popcorn shrimp</p> |
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SOUPS

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| <p>\$5 Double Triple Onion Soup
Made daily with three types of onions and three types of melted cheese, served up in a crock.</p> | <p>\$5 New Orleans Gumbo Du Jour
Our chef's award winning New Orleans classic soup, thick & rich served over white rice. Style changes daily; ask your server about today's selection.</p> |
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FRIED DOUGH PIZZAS

Freshly fried dough with your choice of the following selections and oven baked

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| <p>\$7 Shrimp or Chicken Parmesan
Marinara, fried shrimp or chicken & mozzarella cheese</p> | <p>\$6 Pizza Fresca
Roasted garlic, tomatoes, fresh basil & shaved parmesan</p> | <p>\$7 Bacon Pie
Bacon, onion & mozzarella</p> |
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SLIDERS

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| <p>\$7 Italian Meatball Parmesan
Smothered in marinara & mozzarella, on crispy garlic rolls</p> | <p>\$7 The Bacon-Blue
Petit charbroiled burgers smothered with bacon & blue cheese, served on mini kaisers</p> | <p>\$7 Country Fried Chicken
Country cream gravy, crispy onions on buttermilk biscuits</p> |
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SALADS

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| <p>\$5 House Salad
Mixed field greens, cucumber, tomato, onion, and shredded carrots; served with your choice of dressing:
Blue Cheese, Honey Balsamic vinaigrette, Gorgonzola Ranch, Honey Mustard, or Raspberry vinaigrette</p> <p>\$7 Apple Almond Salad
Mixed field greens, thin sliced granny smith apples, shaved almonds, shredded carrots topped with gorgonzola; served with a raspberry vinaigrette</p> | <p>\$7 Classic Caesar Salad
Fresh crispy romaine and house prepared croutons dressed with imported parmesan and tossed in our in-house caesar dressing</p> <p>\$8 Westside Salad
Mixed greens topped with cucumber, mandarin oranges, thinly sliced dried cranberries, glazed walnuts; served with a honey balsamic vinaigrette</p> <p>Add grilled or blackened chicken or shrimp \$3</p> |
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Consuming raw or undercooked meat, poultry, eggs, shellfish or seafood may increase your risk of food borne illness

An 18% gratuity will be included for parties of six or more

SANDWICH SELECTIONS

Served with Rustic Fries & Kosher Pickle Spear

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| \$7 | Grilled Cheese Meatloaf Sandwich
Our chef's special meatloaf on marble rye grilled with sautéed onions, BBQ sauce and cheddar cheese | \$7 | Simply Tuna
White meat tuna salad piled high on marble rye with lettuce and tomato |
| \$7 | Caesar BLT Wrap
Crispy romaine, caesar dressing, crispy hickory bacon and tomato rolled in a flour tortilla wrap | \$8 | Philly Fantastic Cheese Steak
Shaved steak, sautéed onions and mushrooms on a grinder topped with melted american cheese |
| \$8 | Open Faced Roasted Chicken
Boneless roasted chicken, herbed stuffing, cranberry sauce served on grilled marble rye and smothered in gravy | \$8 | Pressed Cuban Pork Sandwich
Adobe seasoned pork cutlets, sautéed onions, peppers, pepper jack cheese and chipotle sauce |
| \$8 | Chicken Wrap Primavera
Grilled marinated chicken, grilled seasonal vegetables, provolone, roasted garlic mayo rolled in a flour tortilla | \$8 | Chicken and Waffle Club
Deep-fried boneless chicken breast, lettuce, tomato, cheddar cheese and bacon with maple mayo served on freshly prepared waffles |
| \$8 | Herbed Fried Chicken
Boneless breast lightly herb breaded and deep-fried; served with lettuce, tomato, cheddar cheese, bacon and sun-dried tomato mayo on a grinder roll | \$8 | Spicy Chicken
Char-grilled hot sauce marinated breasts on a grinder roll with lettuce, tomato, gorgonzola ranch dressing topped with crispy hot sauce onion rings |
| \$9 | New Orleans Po-Boy
Crispy fried shrimp with lettuce, tomato and cajun mayo served on a grinder roll | \$9 | Beer Battered Fish Filet
Beer battered scrod with lettuce, tomato, american cheese, tarter sauce served on a pretzel roll |

THE BURGER CONNECTION

"We want you" to design your own Burger!

10oz Char-Broiled Ground Beef with your choice of Two Toppings

\$8

American Cheese
Cheddar Cheese
Mozzarella

Pepper Jack
Gorgonzola
Swiss

Lettuce & Tomato
Jalapenos
Scallions

Sautéed Mushrooms
Crispy Fried Onions
Sautéed Onions

Peppers
Bacon
Chili

Each Additional Item ...\$1

MAIN COURSE SELECTIONS

Served with Fresh Field Greens Salad & Bread

Dressings: Blue Cheese, Honey Balsamic vinaigrette, Gorgonzola Ranch, Honey Mustard, or Raspberry vinaigrette

- \$11 Penne Ala Vodka – Al dente pasta tossed in fresh marinara, flamed with vodka and finished with heavy cream and parmesan cheese
- \$12 Bourbon Street Pasta Toss – Blackened or grilled chicken, diced tomatoes, scallions and garlic; tossed with fettuccini finished in a creole cream sauce
- \$13 New England Style Fish & Chips – Twin filets, beer battered and fried to golden perfection; served with french fries & tartar sauce
- \$13 Mixed Grille Pasta Marsala – Tender beef tips and boneless chicken sautéed with mushrooms and green peppers; finished with a fresh basil marsala brown sauce tossed with fettuccini
- \$14 Chicken & Shrimp Sauté – With sun-dried tomatoes, spinach and artichoke hearts; tossed with penne and finished in a roasted garlic and gorgonzola broth
- \$14 Black Pepper Beef Tips – Tender tips sautéed with mushrooms, fresh cracked pepper, caramelized onions flamed with brandy finished with a touch of cream; served with southern fried Potato wedges
- \$15 Jumbo Stuffed Shrimp Tempura – Four seafood stuffed shrimp lightly tempura battered fried to golden with a soy butter sauce; served with rice pilaf
- \$15 Filet of Salmon Wellington – Fresh filet topped with an artichoke pate' wrapped in puff pastry; baked to golden perfection laced in a light lemon-butter white wine sauce. Served with rice pilaf.
- \$17 Char-Grilled Boneless NY Strip Steak – 14oz hand cut sirloin char-grilled to your liking; served with your choice of baked potato or rice pilaf

ASK YOUR SERVER ABOUT OUR WINE LIST, MARTINI SELECTION & DESSERT MENU