

WEST BAY

BISTRO

◦ BEGINNINGS ◦

French Onion Soup 8

Topped with a garlic crostini and grated gruyere

Bistro Wings 12

Marinated wings served crispy, with carrots, celery and choice of housemade ranch or blue cheese dressing
Buffalo • Honey BBQ • Cherryaki

Spinach Artichoke Dip 12

Served with grilled pita points and carrots

Pulled Pork Nachos 14

Tossed in our barbeque sauce, and topped with all of the necessities: jack cheese, tomatoes, green onions, olives, and lettuce – served with salsa and lime crema

Charcuterie Board 18

Assorted meats, cheeses, and house accompaniments

Truffle Fries 8

Asiago truffle fries, served with pesto aioli, and gochujang ketchup

◦ SALADS AND HANDHELDS ◦

Cherry Capital Salad 15

Mixed greens, dried cherries, candied walnuts, crispy red onions, marinated grilled chicken, tossed in our house cherry vinaigrette

The Chicken Caesar 14

Our untraditional take on the Caesar salad – artisan romaine, house made dressing, shredded gruyere, house made croutons, topped with marinated grilled chicken breast

Chicken Pesto Baguette 14

Grilled chicken breast, cherrywood smoked bacon, pesto aioli, hand cut fries

The Classic Burger 14

Hand pattied, American cheese, lettuce, tomato, onion, our special sauce, hand cut fries
Substitute a Beyond patty 4

Pulled Pork Sandwich 14

Barbeque sauce, house slaw, brioche bun, served with pickle slices and house cut fries 14

◦ ENTRÉES ◦

Grilled Salmon 20

Fresh lemon and herb butter compliment this juicy grilled salmon filet

Ribeye Steak 28

Hand cut rosemary ribeye, accompanied by our house made truffle fries

Acorn Squash Bowl 16

Sauteed acorn squash, spinach, pepitas, pears, and couscous

Tortellini au Poivre 20

Beef tips, shallots, Courvoisier, whole grain mustard, cream

Beef Kebabs 18

Marinated beef, onions, peppers, skewered and served with grilled pita and cucumber sauce

◦ DESSERTS ◦

Flourless Chocolate Torte 8

Flourless chocolate cake, chocolate ganache, fresh berries

Apple Crisp 8

House apple crisp, with cinnamon whipped cream

WEST BAY BISTRO

◦ LOCAL HARD SELTZERS ◦

MiddleCoast 5.75
Cranberry Grapefruit, Cucumber Lime

Breakwater 5.75
White Peach, Black Cherry, Lemon Lime

◦ CANS/BOTTLES ◦

Miller Lite 4.25

Coors Light 5.75

Labatt 4.25

Michelob Ultra 4.75

Heineken 6.25

Heineken N.A. 6.25

Modelo 5.75

Founders Breakfast Stout 6.25

Blue Moon 6.25

Two Hearted 6.25

◦ WINES ◦

◦ ◦ ◦ WHITES ◦ ◦ ◦

Harken Chardonnay 9/29

Sonoma Cutrer Chardonnay 15/49

Whitehaven Sauv Blanc 12/37

Lunardi Pinot Grigio 9/29

◦ ◦ ◦ ROSÉ ◦ ◦ ◦

Mawby Sex (Sparkling) 12/39

Artisan Cotes de Provence 12/39

◦ ◦ ◦ REDS ◦ ◦ ◦

Angelina Vineyards Cabernet 9/29

Hahn Merlot 10/37

Decoy Cabernet 15/49

Elouan Pinot Noir 12/37

◦ COCKTAILS ◦

Honey Rosemary 14
Fistful of Bourbon, honey rosemary syrup,
garnished with an orange peel and
rosemary sprig

Rosemary Gin Rickey 14
Bowling & Burch Gin, fresh lemon juice,
honey rosemary syrup

Spiced Cider 14
Mt Gay Rum, brewed apple cider, hard cider float, garnished
with star anise and a cinnamon stick

Cranberry Mule 14
Absolut Lime, ginger beer, cranberry juice

TC Cherry Manhattan 14
Our take on the classic, featuring
TC Cherry Whiskey

Old Fashioned 14
Our take on the classic, featuring
Basil Hayden's Bourbon

Lemon Apple Fizz 14
TC Apple Whiskey, fresh lemon juice and
a splash of club soda

Hot Toddy 14
TC Apple Whiskey, fresh honey, cinnamon tea

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