

SEAFOOD

Shrimp Cocktail- GF

4 Jumbo Shrimp, Cocktail Sauce, Lemon - \$23

Platter - GF

4 Jumbo Gulf Shrimp, 6 Oysters, Crab Leg – \$49

Tower One - GF

6 Jumbo Gulf Shrimp, 8 Oysters, Lobster Tail, Crab Leg – \$110

Tower Two - GF

14 Oysters, 12 Jumbo Gulf Shrimp, 2 Lobster Tails, Crab Leg – \$195

Oysters On the Half Shell - GF– 6 minimum MP

Crab Claw - GF - MP

Broiled Lobster Tail – GF - MP

SALADS

Westtown – GF

Field Greens, Tomatoes, Olives, Red Onion, Pomegranate Grain Mustard Shallot Vinaigrette - \$12

Caesar

Romaine Lettuce, Shaved Pecorino, White Spanish Anchovies, House Made Caesar Dressing, Garlic Croutons, Grilled Lemon - \$15

Poached Pear – GF

Field Greens, Poached Pear, Caveman Blue Cheese, Candied Pecans, Pomegranate Grain Mustard Shallot Vinaigrette - \$15

Baby Beet - GF

Field Greens, Roasted Baby Beets, Orange Slices, Savory Walnuts, Humboldt Fog Goat Cheese, Pomegranate Grain Mustard Vinaigrette – 16

APPETIZERS

Pate & Cheese Plate

Pheasant Fig Pistachio, Duck Mousse with Truffle, Pork & Chicken Peppercorn

Accompaniments, Crackers

Choice of Two Cheeses from Cheese Plate - \$25

Cheese Plate

Caveman Blue (Oregon), Humbolt Fog Goat (California), Harvest Moon Cheddar (5 Spoke Creamery Goshen NY), St. Andres Triple Cream (France), Aged Manchego Sheep's Milk (Spain)

Accompaniments, Crackers

\$8 per cheese minimum of 2

Escargot

Pernod Cream Sauce, Puff Pastry, Tomato - \$16

Grilled Octopus - GF

Fennel Slaw, Tomatoes, Olives, Pureed Potato, Grilled Lemon - \$23

Burrata

Butternut Squash Puree, Cashew Cream, Spicy Honey - \$18

Sauteed Brussel Sprouts – GF

Apples, Almonds, Honey, Aged Balsamic Drizzle - \$16

Homemade Meatballs

Ricotta, Imported Pecorino - \$16

French Onion Soup

Imported Gruyere, Emmentaler Swiss, Crostini - \$14

Pecorino Rosemary House Cut French Fries - GF

House Made Aioli, Truffle Oil - \$12

Mediterranean Olives - GF

Castelvetrano, Gordal, Kalamata, Cerignola, Gaeta, Barnier Nicoise-Coquillo - \$12

ENTREES

Braise Beef Short Ribs – GF

Garlic Parmesan Mashed Potatoes, Vegetable, Red Wine Demi Glaze - \$36

Westtown Fare Mediterranean Fish Stew

Lobster Tail, Shrimp, Cod, Mussels, Octopus, White Wine, Tomato Lobster Broth, Saffron, Garlic Aioli Crostini - \$47

Lobster Pasta

Sauteed Lobster, Brandy, Garlic Tomato Cream Sauce, Crushed Red Pepper, Linguini - \$36

Shrimp & Grits - GF

Jumbo Gulf Coast Shrimp, Pan Sauteed Onion, Chorizo, White Wine, Lemon, Garlic, Cajun Spice, Stoned Ground Grits - \$34

Tomahawk Pork Chop - GF

Mushroom Risotto, Crispy Brussell Sprouts, Luxardo Cherry Demi Glaze - \$37

Murrays Airline Chicken Breast – GF

Lemon Herb White Wine, Pearl Onions, Mushrooms, Smashed Fingerling Potatoes - \$30

Burger

Choice of Two Toppings: Cheddar, Swiss, Bacon Jam, Caveman Blue Cheese Sauce, Sauteed Mushrooms or Onions - \$20

Fish & Fries

Beer Batter Dipped Cod, Tartar Sauce, Malt Vinegar - \$20

WESTTOWN FARE STEAKS

All Steaks are Pan Sauteed and Served with Potato & Vegetable.

Choice of Sauces: Au Poivre, Truffle Butter, Caveman Blue Cheese

Black Angus Prime Cut Ribeye – GF \$55

Wagyu NY Strip Steak – GF \$65

Porterhouse Steak 22 oz – GF \$59

TRIO TUESDAY - \$45

Course One

Soup du Jour or Caesar or Westtown Salad

Course Two

Surf & Turf - GF

NY Strip, Sauteed Mushrooms, Garlic Shrimp, French Fries

Broiled Lobster Tail - GF

Drawn Butter, Vegetables, French Fries

Crab Cluster

Linguini, Garlic, Imported Olive Oil, Imported Pecorino & Parsley

Murrays Airline Chicken Breast - GF

Lemon Herb White Wine, Pearl Onions, Mushrooms, Smashed Fingerling Potatoes

Homemade Meatballs & Rigatoni

Ricotta, Imported Pecorino

Course Three

Chef's Choice of Desert