

Spring/Summer 2009

Appetizers

Pan Seared Scallops \$12

Served In a Brandy Cream Sauce with French Baguette Bread for Dipping

Colossal Shrimp Cocktail \$14

Served With Spicy Cocktail Sauce and Lemon Wedge Garnish

Baked Spinach and Artichoke Dip \$8

Served With Blue Corn Tortilla Chips

Vegetable Quesadilla \$7

White Cheddar Cheese, Corn, Black Beans, Tomato and Cilantro Served With Salsa and Cilantro Sour Cream

419 Chicken Quesadilla \$ 7

With sautéed mushrooms, caramelized onions, and bacon served with salsa and sour cream

Sesame Encrusted Seared Ahi \$11

Served With Soy Sauce, Pickled Ginger and Wasabi Garnish

Sesame Chicken and Shitake Mushroom Wontons \$10

Served With an Asian Plum Dipping Sauce

Salt Dusted Edamame \$8

Vegetable Spring Rolls \$6

Served With a Sesame Ginger Vinaigrette for Dipping

Soups

419 West White Chicken Chili \$5 (cup option all)

Sweet Corn and Crab Bisque \$7

Roasted Tomato Bisque \$6

Garnished With Goat Cheese and Fried Basil

Salads

419 House Salad \$5

Mixed Field Greens, Mixed Nuts, Sliced Red Onion, Tomatoes and Parmesan Cheese

Classic Caesar Salad \$7

The Wedge \$7

Iceberg, Bleu Cheese Crumbles, Bleu Cheese Dressing, Bacon and Tomatoes

Spinach Salad \$9

Spinach Greens Topped With Diced Roma Tomatoes, Sliced Red Onion, Sliced Egg and Bacon

Greek Salad \$10

Chopped Cucumbers, Sliced Red Onions, Kalamata Olives, Tomatoes and Crumbled Feta Cheese Tossed in Greek Vinaigrette Served In a Pita Shell

Chinese Chicken Salad \$10

Sliced Chicken Breast, Rice Noodles, Lettuce, Almonds, Crisp Wontons, Mandarin Oranges, and Sesame Seeds Tossed in Sesame Vinaigrette

Santa Fe Chicken Salad \$10

Marinated Chicken, Fresh Corn, Black Beans, Cheese, Tortilla Strips, Tomato, Romaine Lettuce, and Cilantro-Lime Vinaigrette

Chevre Summer Salad \$13

Mixed Greens, Strawberries, Goat Cheese, Candied Pecans Tossed in Balsamic Vinaigrette

Dressings: Ranch, Chunky Bleu Cheese, Green Goddess, Balsamic Vinaigrette, Fat Free Raspberry Vinaigrette, Greek Vinaigrette, Honey Mustard, Cilantro-Lime Vinaigrette and Sesame-Ginger Vinaigrette

Wood Fired Pizzas

Margherita Pizza with Sliced Tomatoes, Garlic and Chopped Basil \$12

White Pizza with Garlic, Olive Oil, Broccoli, Mozzarella and Feta \$12

BBQ Chicken Pizza with Caramelized Onions, Diced Chicken, BBQ Sauce and Cilantro \$12

Wild Mushroom and Grilled Chicken Pizza with Goat Cheese and Balsamic Reduction \$13

"The Rodge" with Pepperoni and Wild Mushrooms \$12

Supreme Pizza Italian Sausage, Pepperoni, Sliced Red Onion and Sliced Mushrooms \$13

Burgers

Bleu Cheese and Caramelized Onion Burger \$10

Sautéed Mushrooms and Swiss Cheese Burger \$10

Applewood Smoked Bacon and Pepperjack Cheese Burger \$10

419 West ½ Pound Burger with Lettuce and Tomato \$9

Patty Melt on sour dough with swiss, caramelized onions and spicy mustard \$10

8 oz Angus Burgers Charcoal Grilled, Worcestershire Basted With Lettuce and Tomato

419 West Steaks

All Steaks Are Hand Cut, Certified Angus Beef

Served With Yukon Gold Mashed Potatoes, Steamed Buttered Asparagus

Sautéed Mushrooms \$3

Caramelized Onions \$3

Jumbo Lump Crabmeat \$6

Bleu Cheese Crumbles \$3

Cabernet Demi \$3

8 Ounce Filet \$27
14 Ounce New York Strip \$25
14 Ounce Ribeye \$24

Entrees

Full or Half Rack of Saint Louis Slow Roasted Ribs

Served with Skin on Fries and Cole Slaw

Half Rack \$18 Full Rack \$24

Brick Oven Roasted Citrus Marinated Mahi-Mahi \$17 Add Collasal Shrimp \$6

Served Over Yukon Gold Mashed Potatoes and French Green Beans

Grilled Diver Scallops, Sautéed Shrimp and Lump Crab Meat \$24

Served With Creamy Grits, Asparagus and Drizzled With Crab Butter

Maryland Style Crabcakes \$21

With Yukon Gold Mashed Potatoes and Broccoli

Cedar Plank Roasted Salmon with a Lemon Compound Butter \$19

Served With Sweet Pea and Corn Risotto and French Green Beans

Blackened Swordfish with a Roasted Pineapple Salsa \$17

Served With Yukon Gold Mashed Potatoes and French Green Beans

Shrimp Scampi \$18

Sautéed Tiger Shrimp With Diced Tomatoes and Scallions and Tossed in a

Garlic White Wine Butter Sauce Over Fettuccini

Chicken Broccoli Alfredo with toasted almonds \$14

Chicken Teriyaki \$13

Over White Rice and Steamed Broccoli

Bruchetta Chicken Pasta \$15

Balsamic marinated Tomatoes tossed with penne and topped with melted mozzarella

Desserts

419 West Bread Pudding \$7

With Buttered Croissants, White Chocolate and a Butterscotch Sauce

Milk Chocolate Mousse \$7

Garnished With Fresh Strawberries

Traditional Vanilla Bean Crème Brulee \$7

Ricotta Cheesecake \$7

Garnished with Raspberry and Blackberry Melba Sauce